



# Puesto

## PREMIUM TACO CART EXPERIENCE

*Puesto chefs crafting each taco fresh to order for your guests in your event space.*

**\$75 PER PERSON ++ | \$5,000 MIN ++ | 10 DAYS PRIOR NOTICE**

### WHAT'S INCLUDED

#### TACOS

Select 3 proteins:

#### SIGNATURE CRISPY CHEESE TACOS

##### CHICKEN AL PASTOR <sup>GF</sup>

Chicken, hibiscus & chipotle tinga, avocado, piña habanero pico

##### SHORT RIB QUESABIRRIA <sup>GF</sup>

Short rib, Jalisco salsa, guacamole, radish

##### CARNITAS <sup>GF</sup>

Pork, tomatillo salsa, avocado

##### VEGGIE <sup>GF V</sup>

Squash, zucchini, tomatillo verde salsa, cilantro aioli, zucchini chips

##### FILET MIGNON\* <sup>N</sup> +\$3

Filet mignon, avocado, pistachio serrano salsa *contains nuts*

#### DISPLAY STATION

##### CHIPS & MOLCAJETE SALSA <sup>GF V+</sup>

##### CLASSIC GUACAMOLE <sup>GF V+</sup>

Avocado, cilantro, fresh squeezed lime & orange

##### HERB LIME RICE <sup>GF V</sup>

Steamed with epazote & cilantro

##### TRADITIONAL BLACK BEANS <sup>GF V</sup>

Epazote, sofrito & queso fresco

### ⊕ PREMIUM ADD-ONS

+\$5 per person

#### ADD PASSIONFRUIT & MANGO SHRIMP CEVICHE STATION <sup>GF</sup>

Mexican shrimp, mango, avocado, chile oil, tortilla chips

#### ADD ESQUITE <sup>GF V</sup>

Grilled corn, chile, lime, Cotija cheese, crema

#### ADD AGUA FRESCAS

### ⊕ BEVERAGE PACKAGE

+\$25 per person

#### PUESTO PERFECT MARGARITAS & CLARA DRAFT BEER

*\*Based on a 2 hour event. Can extend upon request.*

\* These menu items are served raw or undercooked, or contain or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions | **GF** Does not contain gluten, but is cooked in a kitchen that contains gluten | **N** Contains nuts  
**P** Contains peanuts | **V** Vegetarian | **V+** Vegan

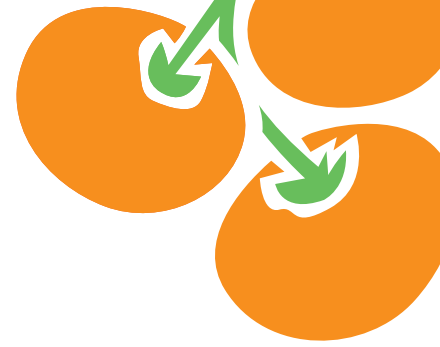
# Puesto

## PREMIUM TACO CART EXPERIENCE





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## DROP & SET UP CATERING

A fully disposable setup with chafing dishes, making hosting and clean-up effortless.

\$40 PER PERSON ++ | \$1,000 MIN ++

48 HOUR PRIOR NOTICE

SELECT ONE OF THE OPTIONS BELOW:

### 1 WHAT'S INCLUDED

#### SIGNATURE BURRITOS

Select quantities for each.

1 burrito per person.

#### QUESABIRRIA

Beef short rib, rice, crispy melted cheese, Jalisco salsa, pickled radish

#### CHICKEN AL PASTOR

Grilled & braised chicken, rice, crispy melted cheese, jamaica tinga, piña pico

#### VEGGIE <sup>v</sup>

Squash, zucchini, rice, crispy melted cheese, tomatillo verde salsa, cilantro aioli, zucchini chips

#### FILET MIGNON\* <sup>N</sup> +\$3

Filet mignon, rice, crispy melted cheese, pistachio serrano salsa *contains nuts*

#### GRILLED SHRIMP +\$3

Grilled shrimp, rice, crispy melted cheese, habanero yuzu kosho, tomatillo verde salsa

#### DISPLAY STATION

##### CHIPS + MOLCAJETE SALSA <sup>GF V+</sup>

Avocado, cilantro, fresh squeezed lime & orange

##### CLASSIC GUACAMOLE <sup>GF V+</sup>

Avocado, cilantro, fresh squeezed lime & orange

##### HERB LIME RICE <sup>GF V</sup>

Steamed with epazote & cilantro

##### TRADITIONAL BLACK BEANS <sup>GF V</sup>

Epazote, sofrito & queso fresco

### + PREMIUM ADD-ONS

each +\$5 per person

#### ADD PASSIONFRUIT & MANGO SHRIMP CEVICHE <sup>GF</sup>

Mexican shrimp, mango, avocado, chile oil, tortilla chips

#### ADD ESQUITE <sup>GF V</sup>

Grilled corn, chile, lime, Cotija cheese, crema

#### ADD AGUA FRESCAS

### 2 WHAT'S INCLUDED

#### TACOS

Select 2 proteins. Three tacos per guest.

*Tortillas, proteins, & garnishes (onion, cilantro & limes) displayed individually for guest to build their own tacos*

#### CHICKEN AL PASTOR <sup>GF</sup>

Piña habanero pico

#### SHORT RIB QUESABIRRIA <sup>GF</sup>

Jalisco salsa

#### CARNITAS <sup>GF</sup>

Tomatillo salsa

#### VEGGIE <sup>GF V</sup>

Squash, zucchini, tomatillo verde salsa

#### DISPLAY STATION

##### CHIPS + MOLCAJETE SALSA <sup>GF V+</sup>

Avocado, cilantro, fresh squeezed lime & orange

##### CLASSIC GUACAMOLE <sup>GF V+</sup>

Avocado, cilantro, fresh squeezed lime & orange

##### HERB LIME RICE <sup>GF V</sup>

Steamed with epazote & cilantro

##### TRADITIONAL BLACK BEANS <sup>GF V</sup>

Epazote, sofrito & queso fresco

### + PREMIUM ADD-ONS

each +\$5 per person

#### ADD PASSIONFRUIT & MANGO SHRIMP CEVICHE <sup>GF</sup>

Mexican shrimp, mango, avocado, chile oil, tortilla chips

#### ADD ESQUITE <sup>GF V</sup>

Grilled corn, chile, lime, Cotija cheese, crema

#### ADD AGUA FRESCAS

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*Puesto*

**DROP & SET UP  
CATERING**

