tacolicious

CATERING

We offer full-service and drop-off catering throughout the San Francisco Bay Area. Don't see what you're dreaming of? Let us customize a menu for you.
We can't wait to make your party perfect.

Order online for pick-up or delivery by visiting **tacolicious.com/order**

Contact us at events@tacolicious.com

SIGNATURE TACO BAR

$23.95 PER PERSON; AVAILABLE FOR DROP-OFF AND FULL-SERVICE*.

Our most popular menu! Think office lunches, picnics, casual parties—anything that calls for taking it easy. Drop-off includes set up of our create-your-own-taco bar in compostable and recyclable ware. Full-service includes our stylish buffet and friendly T-lish staff who will assist in serving and clean-up. *Additional fees apply for full service.

TACOS

Provides enough for three hearty tacos per person.

CHOOSE THREE:

Guajillo-Braised Beef
chipotle, cumin, mexican oregano (gf)

Shot-and-a-Beer Braised Chicken
anchos, chipotle (contains gluten)

Coca-Cola Braised Carnitas
porky goodness (gf)

Sweet Potato and Kale
salsa macha, pepitas (gf, v)

Abbot's Plant-based "Chorizo"-Potato
cilantro, onions (gf, v)

Also includes:

- Corn Tortillas • Tortilla Chips
- Roasted Tomato-Mint Salsa
- Chopped Onions + Cilantro
- Pickled Onions • Limes
- Trio of Salsas: Avocado-Tomatillo, Smokey Chipotle and Habanero

EXTRAS (PER PERSON)

Marina Girl Salad 8.50
chopped romaine, avocado, cucumber, radish, jicama, pepitas, cotija cheese, jalapeño vinaigrette (gf, veg)

Kale Salad 8.50
cabbage, almonds, crispy quinoa, seasonal fruit, cumin vinaigrette (gf, v)

Seasonal Veggie (gf, v) **6.50**

Rice-O-Licious (gf, v) **4.50**

Refried or Black Beans (gf, v) **4.50**

Housemade Guacamole + Chips (gf, v) **7.50**

Chile Con Queso + Chips (veg) **7.50**

Freshly Baked Cookies 5/each
mexican spice chocolate chip or mango

16oz Margarita (serves 2) 34
house/fresca/pasion

Disposable Chafing Kits 25

gf= gluten free v=vegan veg=vegetarian

TACO BAR DELUXE

$52 PER PERSON; AVAILABLE FOR DROP-OFF AND FULL-SERVICE*.

The Deluxe Taco Bar is a complete meal! Our Drop-off includes the setup of our deluxe taco bar in compostable and recyclable ware. Full-service includes our stylish buffet and friendly T-lish staff who will assist in serving and clean-up. *Additional fees apply for full service.

TACOS

Provides enough for three hearty tacos per person.

CHOOSE THREE:

Guajillo-Braised Beef
chipotle, cumin, mexican oregano (gf)

Shot-and-a-Beer Braised Chicken
anchos, chipotle (contains gluten)

Coca-Cola Braised Carnitas
porky goodness (gf)

Sweet Potato and Kale
salsa macha, pepitas (gf, v)

Abbot's Plant-based "Chorizo"-Potato
cilantro, onions (gf, v)

Also includes:

- Corn Tortillas • Housemade Chips
- Roasted Tomato-Mint Salsa
- Chopped Onions + Cilantro
- Pickled Onions • Limes
- Trio of Salsas: Avocado-Tomatillo, Smokey Chipotle and Habanero

SIDES

Rice-O-Licious (gf, v)

Beans (choose one):

Refried Beans (gf, v)

Black Midnight Beans (gf, v)

SALADS

CHOOSE ONE:

Marina Girl
chopped romaine, avocado, cucumber, radish, jicama, pepitas, cotija cheese, jalapeño vinaigrette (gf, veg)

Kale Salad
cabbage, almonds, crispy quinoa, seasonal fruit, cumin vinaigrette (gf, v)

DIP

CHOICE OF:

Housemade Guacamole + Chips (gf, veg)

Chile Con Queso + Chips (veg)

DESSERTS

CHOOSE ONE:

Freshly Baked Cookies
mexican spice chocolate chip or mango

Coconut Tres Leches

Orange-Ancho Chocolate Truffles (gf, v)

Disposable Chafing Kits 25

gf= gluten free v=vegan veg=vegetarian

NACHO BAR

$21/PERSON; AVAILABLE FOR DROP-OFF AND FULL-SERVICE*.

Drop-off includes set up of our create-your-own-nacho bar in compostable and recyclable ware. Full-service includes our stylish buffet and friendly T-lish staff who will assist in serving and clean-up. *Additional fees apply for full service.

NACHOS

CHOOSE 3 TOPPINGS :

Carne Asada
chopped sirloin, cilantro, onions (gf)

Chicken Al Pastor (ish) (gf)

Coca-Cola Braised Carnitas
porky goodness (gf)

Abbot's Plant-based "Chorizo"-Potato
cilantro, onions (gf, v)

ALSO INCLUDES:

- Housemade Guacamole
- Chile Con Queso
- Crema
- Black Beans
- Pickled Jalapeños
- Cilantro + Onions
- Tortilla Chips
- Roasted Tomato-Mint Salsa
- Avocado-Tomatillo Salsa
- Orange Sauce

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BOXED MEALS

Corporate lunches to school picnics: Our choose-your-own-adventure boxed meals all come with complimentary chips and salsa.

TACO COMBO 23

Includes three tacos, rice-o-licious and refried beans, plus roasted tomato-mint, avocado-tomatillo.
Price is per person. No substitutions, please.

CHOOSE 1 (ONE) FILLING:

Guajillo-Braised Beef
chipotle, cumin, mexican oregano (gf)

Shot-and-a-Beer Braised Chicken
anchos, chipotle (contains gluten)

Coca-Cola Braised Carnitas
porky goodness (gf)

Sweet Potato and Kale
salsa macha, pepitas (gf, v)

Abbot's Plant-based "Chorizo"-Potato
cilantro, onions (gf, v)

ENTREE SALADS 17

Marina Girl
chopped romaine, avocado, cucumber, radish, jicama, pepitas, cotija cheese, jalapeño vinaigrette (gf, veg)

Kale Salad
cabbage, almonds, crispy quinoa, seasonal fruit, cumin vinaigrette (gf, v)

ADD TO ANY SALAD

- ✚ chicken al pastor-ish **4.25**
- ✚ grilled shrimp **5.25**

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COCKTAIL RECEPTION PACKAGES

AVAILABLE FOR FULL-SERVICE ONLY

The Tacolicious answer to happy hour! Made for office parties, cocktail hours, and celebrations of all kinds. Choose your bites and drinks, and we'll keep the party flowing. Includes complimentary house-made chips and roasted tomato–mint salsa. Choose from the options below.

SIGNATURE $49

- choice of three passed options **(3 apps per person)**
- choice of four beverage options. choose from cocktails and/or non-alcoholic beverages **(2 drinks per person)**

DELUXE $69

- choice of four passed options **(5 apps per person)**
- choice of six beverage options. choose from cocktails and/or non-alcoholic beverages **(2 drinks per person)**

CHOOSE FROM:

TOSTADAS

Housemade tostadas perfect for passing

Albacore Tuna Contramar-Style
avocado, crispy leeks (gf)

Midnight Bean Refritos
romaine, roasted tomato-jalapeño salsa, vegan crema (gf, v)

EMPANADAS

Mini hand pies with tasty fillings

Beef Picadillo
ground beef, tomato, jalapeño

Sweet Potato
kale, smoky chipotle (v)

QUESADILLAS

Flour tortillas, queso and comfort

Queso Oaxaca and Rajas
roasted poblanos and cheese (veg)

Guajillo-Braised Beef
queso oaxaca

BROCHETAS

Skewers cooked on the plancha

Chipotle-Glazed Shrimp
shishito peppers (gf)

Chicken al Pastor-ish
seasonal veggie (gf)

Steak Adobado
cebollitas (gf)

OTROS

Mini Albondigas (gf)
pork-and-beef meatballs, chipotle sauce

Mexican Shrimp Coctel (gf)
tomato, serrano, orange, cilantro

Plantain Tostones
midnight beans, salsa macha, vegan crema (v)

gf= gluten free v=vegan veg=vegetarian

APPETIZERS $6.25 EACH

Get the party started with a selection of finger food perfect for everything from wedding receptions to tailgates. Thirsty? See our cocktail section.

AVAILABLE FOR FULL-SERVICE ONLY

TOSTADAS
Housemade tostadas perfect for passing.

Albacore Tuna Contramar-Style
avocado, crispy leeks (gf)

Midnight Bean Refritos
romaine, roasted tomato-jalapeño salsa, vegan crema (gf, v)

BROCHETAS
Skewers cooked on the plancha.

Chipotle-Glazed Shrimp
shishito peppers (gf)

Chicken al Pastor-ish
seasonal veggie (gf)

Steak Adobado
cebollitas (gf)

OTROS

Plantain Tostones
midnight beans, salsa macha, vegan crema (v)

AVAILABLE FOR DROP-OFF AND FULL SERVICE

EMPANADAS
Mini hand pies with tasty fillings.
(20 order minimum)

Beef Picadillo
ground beef, tomato, jalapeño

Sweet Potato
kale, smoky chipotle (v)

QUESADILLAS
Flour tortillas, queso and comfort.

Queso Oaxaca and Rajas
roasted poblanos and cheese (veg)

Guajillo-Braised Beef
queso oaxaca

OTROS

Mini Albondigas (gf)
pork-and-beef meatballs, chipotle sauce
(40 order minimum)

Mexican Shrimp Coctel (gf)
tomato, serrano, orange, cilantro
(20 order minimum)

gf= gluten free v=vegan veg=vegetarian

BEVERAGES

Our cocktails are made with freshly squeezed juice and 100-percent agave tequila.
We also offer a bevy of sophisticated N/A options.

COCKTAILS

PRICE PER PITCHER (SERVES 4)

Margarita De La Casa 60
tequila, lime, agave

Margarita Fresca 60
tequila, seasonal fruit, lime, agave

Mucho Gusto 60
piedra azul blanco, pineapple, coconut water, limón

Sangria 55
red wine, apricot brandy, oj, spicy apple salsa

Zero Proof Marg 52
aqara agave de los andes refugio, limón, agave

BEER

CHOOSE FROM:

Tecate Can 5

Modelo Especial 8

Athletic, Free Wave Hazy IPA (non-alcoholic) **7**

Athletic, Upside Dawn Golden (non-alcoholic) **7**

WINE

Price Per Bottle 54

TACOLICIOUS HOUSE WINES
bubbles, white, rosé, and red

BOOZE-FREE

Iced Tea 5

Agua Fresca 8
fresh seasonal fruit

Jamaica Lemonade 7

Housemade Horchata 8

Agua Mineral 7

Refrescos Mexicanos 5
coca-cola, sprite

Mia 8
grapefruit, oj, hibiscus, chile

Silas 8
pineapple, coconut h20, ginger beer

Moss 8
oj, lemon, agave, vanilla, soda

THE FINE PRINT

GUARANTEES: Please confirm the final number of guests **five days prior for full service events and three days prior for drop-off deliveries and pick up orders.** Should you not contact us with a final head count, we will work with the original number of guests and assess the appropriate charges. If more guests attend the event, we cannot guarantee food/drinks for everyone.

CONFIRMATION: Bookings require a credit card to secure and are considered tentative without. Once the method of payment is received, your event is guaranteed. All charges will be applied to the card the day before the event.

PAYMENT: The final cost of the event is subject to change based on site visit, rental cost, staffing and menu changes. Please note that Tacolicious may find it necessary to make changes based on last minute details that we are unable to anticipate. We will do our best to inform you of any changes to the best of our ability and in a timely manner.

CANCELLATION: If canceled **less than 5 business days prior** to the scheduled event, 50% of the food and beverage minimum will be charged to the credit card on file. In the event of a cancellation **less than 48 hours prior** to an event, the guest will be charged 100% of the food and beverage subtotal.

EVENT MINIMUMS: Please note that **full-service catering requires a food and beverage minimum of $1,500** before staffing cost, taxes, fees, and service fee. **Drop-off deliveries require an $800** food and beverage minimum. Events located more than 15 miles from the nearest Tacolicious location may be subject to higher minimums. Please inquire with our team for more information.

SERVICE CHARGE & TAXES: 12% offsite/production fee is applied to all events to cover incidentals and operating costs. For weddings, the production fee is 16%. We apply a 20% service fee to all Full-Service Catering events, which includes gratuity for our staff. If you feel your team went above and beyond, you're welcome to add an additional tip—it's always appreciated but never expected. Applicable sales tax is calculated on the subtotal.

* Please make sure to disclose all dietary restrictions or food allergies when confirming your menu. Custom menus are available. Certain items are not available without 48 hour advance order. Due to licensing, our staff can only pour and serve alcohol that we provide.

QUESTIONS?

Please email **events@tacolicious.com**

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