



## **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](https://tacolicious.com/order)

Contact us at [events@tacolicious.com](mailto:events@tacolicious.com)

# SIGNATURE TACO BAR

**\$22.95 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-ish 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

chopped romaine, avocado, cucumber, radish, jicama, pepitas, cotija cheese, jalapeño vinaigrette [gf, veg]

### Kale Salad 8

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

chocolate chunk, caramel crunch

### 16oz Margarita [serves 2] 34

house/fresca/pasion

### Disposable Chafing Kits 25

# TACO BAR DELUXE

**\$47.95 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

chocolate chunk, caramel crunch

#### Coconut Tres Leches

**Orange-Ancho Chocolate Truffles** [gf, v]

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**Disposable Chafing Kits 25**

gf= gluten free v=vegan veg=vegetarian

# NACHO BAR

**\$18.95/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-ish staff who will assist in serving and clean-up. \*Additional fees apply for full service.

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## 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

# BOXED MEALS

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

## TACO COMBO 21

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 16

#### 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

# APPETIZERS

\$5 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]

# 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 59**

tequila, lime, agave

**Margarita Fresca 59**

tequila, seasonal fruit, lime, agave

**Paloma 59**

tequila, grapefruit, lime, agave

**Pasión 59**

tequila, habanero, passion fruit, citrus

**La Fresa 59**

tequila fresh strawberry, meyer lemon, agave

**Easy Day 59**

emerald spear tequila, barr hill gin, campari, grapefruit, tonic

**Sangria 55**

red wine, apricot brandy, oj, spicy apple salsa

## TEQUILA TASTING

LET OUR TEQUILA EXPERTS  
DESIGN A FLIGHT FOR YOU.

Three ½-oz pours per person  
(blanco, reposado and añejo  
tequilas)

**Standard Tequila Tasting 38**

★price per person

**Premium Tequila Tasting 48**

★price per person

**\*AVAILABLE FOR FULL-SERVICE ONLY**

## BEER

CHOOSE FROM AN ASSORTMENT  
OF PREMIUM MEXICAN BEERS

**Price Per Bottle 8.50**

## WINE

**Price Per Bottle 49**

**TACOLICIOUS HOUSE WINES**

bubbles, white, rosé, and red

## BOOZE-FREE

**Iced Tea 5**

**Agua Fresca 7**

fresh seasonal fruit

**Jamaica Lemonade 7**

**Agua De Piedra Agua Mineral 7**

**Refrescos Mexicanos 5**

coca-cola

**Mia 8**

grapefruit, oj, hibiscus, chile

**Silas 8**

pineapple, coconut h2o,  
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 \$1,000.00** before the cost of staffing, taxes, fees and gratuity. **Drop-off deliveries require a \$500** food and beverage minimum.

**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.

**ADDITIONAL SERVICES:** We are happy to provide additional help with everything from floral services to party rentals. Any additional costs can be discussed with your special events manager.

\* 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](mailto:events@tacolicious.com)