



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

\$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-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 chopped romaine, avocado, cucumber, radish, jicama, pepitas, cotija cheese, jalapeño vinaigrette (gf, veg)

Kale Salad 8 cabbage, almonds, crispy quinoa, seasonal fruit, avocado, 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

gf=gluten free v=vegan veg=vegetarian

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, avocado, 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)

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-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
- 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, and habanero salsas. 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, avocado, 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 tomatojalapeño 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.

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

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

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

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

lced 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 h20, ginger beer

Moss 8 oj, lemon, agave, vanilla, soda

THE FINE PRINT

GUARANTEES: Please confirm the final number of guests <u>five days prior for full service events and</u> <u>three days prior for drop-off deliveries and pick</u> <u>up orders.</u> 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, <u>50% of the food</u> 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: There is a 12% offsite booking fee retained by the restaurant to cover incidentals and operating costs. <u>We automatically</u> add a 20% gratuity for all Full Service Catering <u>Events.</u> Sales tax is applied to the sub-total.

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

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