Taco Local Catering Pricing Sheet and Menu for 2021

All pricing is subject to change.

Service times included in your contract are 2 hours for events up to 150 guests, and 3 hours for events over 150 guests. Additional hours can be added on at \$35/hour per staff..

Our Minimum Price for Taco Truck catering is \$1000.00 in food purchase, plus service fees and taxes Monday-Thursday, and \$1500.00 plus service fees and taxes Friday-Sunday

Our Minimum price for Taco bar drop off is \$400 in food purchase, plus service fees and taxes Monday-Thursday, and \$650.00 in food purchase, plus service fees and taxes Friday-Sunday. Taco bar drop is done with all disposable equipment, and you are responsible for food safety once we have left the site.

Our Minimum price for buffet service and family style catering is \$1500.00. Additional Buffet fees are \$3 for a manned buffet, and \$5 for unmanned buffets.

Family Style catering has a \$3/person fee.

Our Service fee is 20% of your food cost, and includes staffing, serviceware, and all set up and tear down, as well as any special service requests.

Travel charge is \$1.50/mi outside of the Madison area. We travel up to an hour and half away for weddings and special events.

A Hazard fee of \$35 has also been added to all events to cover the rising costs of PPE associated with Covid19.

Taco Local Basic Taco Catering Menu

All meals are served with 3 street size tacos, unless you choose additional fillings

2 Taco filling choices from the signature selections, plus 1 side option	\$12.00/person
Upgrades	
Add a 3rd filling option to the menu	\$2.00/person
Upgrade to a premiere filling	\$3.00/person
Offer as a Taco Bowl (Either white or brown rice available)	\$3.00/person
Add a additional side	\$3.00/person
Add Queso Fresco	\$0.50/person
Add our hot sauce bar or chipotle crema	No Charge
Add cookies or bars	\$3.00/person
Add beverages:	
Canned soda or bottled water	\$1.00/person
Mexican Coke or Sprite	\$2.50/person

Additional Add-ons available for an extra charge (jalapenos, black beans, queso, etc.)

We also design custom menus, and are willing to work with you to create the perfect meal for your event, even if it's something that we do not currently offer. Custom menus may have different pricing than what is listed here.

Menu Options

Signature Taco Fillings

Tequila Lime Chicken Taco

Marinated, grilled chicken, house avocado-lime salsa, house crema, cilantro

Mango-braised Pork Taco

Braised pork shoulder, mango-tomato salsa, pickled red onion, house crema, cilantro

Jerk Sweet Potato & Zucchini Taco

Jerk roasted sweet potato, zucchini, and red onion, mango pico de gallo, house crema, cilantro

Premiere Taco Fillings

Mango Brisket Taco

Braised brisket, mango pico de gallo, pickled red onion, house crema, cilantro

Chimichurri Steak Taco

Grilled ribeye, house chimichurri, onion, house crema, cilantro

Blackened Fish Taco

Blackened snapper (or similar available), pickled pepper relish, chipotle crema, cilantro

Al Pastor Tacos

Seasoned, slow cooked pork, grilled pineapple, salsa verde, green onion

BBQ Brisket Tacos

House-smoked brisket, sweet bbq sauce and fresh coleslaw

Sides

Avocado Lime Salsa

Our signature house salsa and house-made tortilla chips

Guacamole

Our authentic Mexican guacamole and house-made tortilla chips

Mexican Corn Salad (Esquites)

Roasted corn, mayonnaise, butter, queso fresco, chilies, cilantro

Cilantro Lime Rice

White rice with cilantro lime seasoning.

Bean Dip

Creamy bean dip with house-made chips

<u>Dessert</u>

Cookies

Chocolate Chip Monster Chocolate Peanut Butter Lemon Blueberry

Bars

Blondie bars Brownies