

MACHETE

TEQUILA + TACOS

TACO BAR CATERING

\$25 per person ++ | Minimum 20 guests

WHAT'S INCLUDED

BUILD YOUR OWN TACO STATION

TACOS

Select two. Add a third protein +\$5 per person:

STEAK

Grilled marinated sirloin/onions/cilantro

CHICKEN TINGA

Shredded chicken/tomato sauce/lettuce/crema

ROTISSERIE CHICKEN

Slow-roasted chicken/crispy potatoes

PASTOR (PORK)

duroc roasted pork/pineapple/cilantro/onions

VEGETARIAN

zucchini/corn/mushroom/cotija

SIDES

HANDMADE CORN TORTILLAS

SIGNATURE GUACAMOLE

HOUSE-MADE CORN CHIPS

FRESH SALSAS:

FRESNO – HOT

JALAPEÑO – HOT

RUSTICA – MEDIUM

GRINGO – MILD

BLACK BEANS

MEXICAN RICE

FRESH GARNISHES

paper products & utensils

ADD-ONS

TEQUILA EXPERIENCE \$25 per person

Tastings of Don Julio Blanco, Reposado, Añejo, and 70, guided by an agave expert. Cups, tasting table/stand, and all necessary materials provided.

DELIVERY & SET-UP +\$50

Includes chafing dishes & sternos + paper products & utensils along with set-up

MARGARITA LITERS

Skinny Style — \$50

Machete Style — \$55

EACH + \$5 per person

Mini Chile Rellenos

Shishito peppers

Esquites