	CATERING MENU BASED ON A MINIMUM RING OFF PEAK SEASON \$850. ⁰⁰ MonThu. and \$1,250. ⁰⁰ FriSun. DOES NOT INCLUDE TAX OR GRATUITY	CORN GF TORTILLAS PROTEINS AND GRILLED VEGGIES ARE GF DF
THE CLASSIC TACO BAR 3 TACOS PER PERSON \$15	THE SUPER TACO BAR 3 TACOS PER PERSON \$17	THE MEGA TACO BAR 4 TACOS PER PERSON \$19
CHOOSE 2 PROTEINS AL PASTOR- GRILLED GUAJILLO ADOBO PORK SIRLOIN STEAK- GRILLED ASADA SEASONED TO PERFECTION POLLO- GRILLED CHICKEN MARINATED IN MUSTARD & LIME BARBACOA- BEEF COOKED SLOWLY IN SPICES THEN HAND SHREDDED VEGETARIAN- GRILLED CACTUS & LOADED STYLE	CHOOSE 3 PROTEINS AL PASTOR- GRILLED GUAJILLO ADOBO PORK SIRLOIN STEAK- GRILLED ASADA SEASONED TO PERFECTION POLLO- GRILLED CHICKEN MARINATED IN MUSTARD & LIME BARBACOA- BEEF COOKED SLOWLY IN SPICES THEN HAND SHREDDED VEGETARIAN- GRILLED CACTUS & LOADED STYLE	CHOOSE 4 PROTEINS AL PASTOR- GRILLED GUAJILLO ADOBO PORK SIRLOIN STEAK- GRILLED ASADA SEASONED TO PERFECTION POLLO- GRILLED CHICKEN MARINATED IN MUSTARD & LIME BARBACOA-BEEF COOKED SLOWLY IN SPICES THEN HAND SHREDDED VEGETARIAN- GRILLED CACTUS & LOADED STYLE
CHOOSE 2 SALSAS MADE FROM SCRATCH	CHOOSE 3 SALSAS MADE FROM SCRATCH	CHOOSE 4 SALSAS MADE FROM SCRATCH
SALSA VERDE- JALAPENO TOMATILLO Medium SALSA ROJA- CHILE GUAJILLO HOT SALSA DE AGUACATE- AVOCADO JALAPENO & CILANTRO MILD TOREADOS- FRIED JALAPENOS HOT CEBOLLA MORADA EN ESCABECHE- PICKLED RED ONIONS IN HABANERO HOT		
TACO STYLES MAMALON 'LOADED': WITH CORN, PINEAPLIE, BELL PEPPER, CARAMALIZED ONIONS, FRESH CILANTRO AND A LIME WEDGE. TRADICIONAL: FRESH CILANTRO, FRESH ONION AND A LIME WEDGE CREATE YOUR OWN STYLE Billes - DESSERT - DRINKS Hand Made Chips _{VG} & Guacamole GF DF VG \$4.85 pp Rice & Beans _{GF DF VG} \$4.85 pp Jalapeño Poppers: Wrapped in Bacon filled with Mozzarella Cheese \$3.85 ea. Filled Churros & Vanilla Ice Cream \$5.85 pp Mexican Glass Bottle Soda \$3.35 pp, Can Sodas \$2.35 ea. Aguas Frescas \$3.35 pp (Horchata, Watermelon-Mint, Pineapple & more)		