

UNO MAS CATERING

TACO BAR

[10 person minimum]

2 TACOS PER PERSON

choose up to 2 proteins + accoutrements \$15

3 TACOS PER PERSON

choose up to 3 proteins + accoutrements \$21

4 TACOS PER PERSON

choose up to 4 proteins + accoutrements \$27

5 TACOS PER PERSON

choose up to 5 proteins + accoutrements \$33

HOW IT WORKS

STEP 1: CHOOSE YOUR TACO TYPE

pre-assembled tacos OR build your own

STEP 2: CHOOSE HOW MANY PER PERSON

20 people, 2 tacos per person?

you get 40 assembled tacos OR enough tortillas, proteins, + accoutrements to make 40 tacos

STEP 3: CHOOSE YOUR PROTEIN(S)

STEP 4: DON'T FORGET THE STARTERS + SIDES!

complete your order with a la carte sides, quac, queso, etc

TACO TYPES

[build your own: tortillas, proteins, + accoutrements will be packaged separately]

SCHOOL NIGHT

ground beef, shredded iceberg, shredded cheddar, pico de gallo, house salsa, crunchy taco shell

CARNITAS

tomatillo salsa, pickled red onion, cotija, cilantro, flour tortilla

CHIPOTLE HONEY CHICKEN

guacamole, queso sauce, corn tortilla

CHIPOTLE SHRIMP

mango habanero salsa, aji verde aioli, sliced avocado, corn tortilla

CARNE ASADA

seared flank steak, melted jack cheese, pineapple salsa, cilantro, chipotle aioli, flour tortilla

BIRRIA

oaxaca cheese, corn tortilla, consomme broth, cilantro + onion

BAJA FISH

fried haddock, quick pickled red cabbage, serrano peppers, lime crema, cilantro, flour tortilla

FAJITA

caramelized peppers + onions, black beans, lime crema, cilantro, flour tortilla

**consuming raw or uncooked meats, seafood, shellfish or eggs may increase your risk of food borne illness. please let us know if you have any food allergies.*

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STARTERS + SIDES

[unless noted by quantity, small serves 4-6 | large serves 8-12]

SALSA, GUAC + HATCH CHILI QUESO SAUCE

fresh corn tortilla chips \$40 | \$60

CHICKEN TINGA TAQUITOS

salsa verde, crema, cotija, pickled red onion \$45 | \$90

SMOKED WINGS

ancho chili dry rub, celery, buffalo gorgonzola
(50) \$90 | (100) \$180

ELOTE

charred sweet corn, crispy pork belly, cotija, bell pepper,
chipotle aioli, cilantro, house chips \$50 | \$80

MAS NACHOS

[served assembled or nacho bar]

hatch chili queso sauce, pico de gallo, lime crema,
black beans, scallions, fresh corn chips \$50 | \$90
add: carnitas \$16 | \$32, chipotle honey chicken \$14 | \$28,
school night ground beef \$14 | \$28, carne asada \$18 | \$36

BACON RANCH QUESADILLA

applewood smoked bacon, herb ranch,
monterey jack + chihuahua cheese \$50 | \$100

VEGGIE QUESADILLA

mushrooms, peppers + onions, monterey jack cheese;
served with lime crema \$50 | \$100

CILANTRO LIME RICE + PINTO BEANS

\$30 | \$60

PAPAS BRAVAS

crispy fried potatoes, aji verde aioli \$40 | \$80

FRIES

ketchup \$30 | \$60

CAESAR SALAD

romaine, parmesan, caesar dressing \$50 | \$100

BURRITOS, SANDWICHES & WRAPS

[small serves 4-6 | large serves 8-12]

BRISKET BURRITO

14-hour chopped brisket, lime rice, black beans, pico de gallo, fermented chili hot sauce, flour tortilla \$75 | \$150

CHICKEN FAJITA BURRITO

chicken breast, fajita peppers + onions, black beans, queso sauce, flour tortilla \$75 | \$150

ANCHO FRIED CHICKEN SANDWICH

aji verde aioli, hot honey, quick pickled cabbage, brioche \$72 | \$144

CHICKEN CAESAR WRAP

blackened chicken breast, romaine, caesar dressing croutons, parmesan, griddled wrap \$75 | \$150

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