



CATERING

We offer full-service and drop-off catering throughout the San Francisco Bay Area and Los Angeles. 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 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.

TACOS

Provides enough for three hearty tacos per person.

CHOOSE THREE:

Guajillo-Braised Beef

chipotle, cumin, mexican oregano [gf]

Chicken Chile Verde

poblano, serrano, tomatillo [gf]

Pork Chile Colorado

poblano, serrano, tomatillo [gf]

Sweet Potato and Kale

salsa macha, pepitas [gf, v]

Potato and Soyrito

fingerlings, housemade tofu magic [gf, v]

Also includes:

- Corn Tortillas ● Tortilla Chips
- Roasted Tomato-Mint Salsa
- Chopped Onions + Cilantro
- Pickled Onions ● Limes
- Trio of Salsas: Avocado-Tomatillo, Tomatillo-Chile de Arbol and Habanero

EXTRAS (PER PERSON)

Marina Girl Salad 7

chopped romaine, avocado, cucumber, radish, jicama, pepitas, cotija cheese, jalapeño vinaigrette [gf, veg]

Kale Salad 7

spinach, cabbage, almonds, crispy quinoa, seasonal fruit, cumin vinaigrette [gf, v]

Seasonal Veggie [gf, v] 6

Mint-Cilantro Rice [gf, v] 4.50

Refried or Black Beans [gf, v] 4.50

Housemade Guacamole + Chips [gf, v] 7

Chile Con Queso + Chips [veg] 7

Freshly Baked Cookies 5/each

chocolate chunk, caramel crunch

16oz Margarita [serves 2] 32

house/fresca/pasion

Disposable Chafing Kits 25

TACO BAR DELUXE

\$44 PER PERSON;
AVAILABLE FOR FULL-SERVICE.

This full-service taco bar also includes sides and desserts.
Graduation parties, rehearsal dinners—we got you.

TACOS

Provides enough for three hearty tacos per person.

CHOOSE THREE:

Guajillo-Braised Beef

chipotle, cumin, mexican oregano [gf]

Chicken Chile Verde

poblano, serrano, tomatillo [gf]

Pork Chile Colorado

poblano, serrano, tomatillo [gf]

Sweet Potato and Kale

salsa macha, pepitas [gf, v]

Potato and Soyrito

fingerlings, housemade tofu magic [gf, v]

Also includes:

- Corn Tortillas ● Housemade Chips
- Roasted Tomato-Mint Salsa
- Chopped Onions + Cilantro
- Pickled Onions ● Limes
- Trio of Salsas: Avocado-Tomatillo, Tomatillo-Chile de Arbol and Habanero

SIDES

Mint-Cilantro Rice [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

spinach, cabbage, almonds, crispy quinoa, seasonal fruit, cumin vinaigrette [gf, v]

DIP

CHOOSE ONE:

Housemade Guacamole + Chips [gf, veg]

Chile Con Queso (Mike's Cheese Dip) [gf, veg]

DESSERTS

CHOOSE ONE:

Freshly Baked Cookies

chocolate chunk, caramel crunch

Coconut Tres Leches

Orange-Ancho Chocolate Truffles [gf, v]

Disposable Chafing Kits 25

NACHO BAR

**\$18/PERSON; AVAILABLE FOR DROP-OFF
AND FULL-SERVICE.**

Set up in compostable and recyclable serviceware by our staff, this make-your-own-nachos feast is watch-party ready. Want to gild the lily? Consider adding margaritas to elevate your fiesta.

NACHOS

CHOOSE 3 TOPPINGS :

Carne Asada

chopped sirloin, cilantro, onions [gf]

Chicken Chile Verde

poblano, serrano, tomatillo [gf]

Pork Chile Colorado

morita, guajillo, oregano [gf]

Potato and Soyrito

fingerlings, housemade tofu magic [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, mint-cilantro rice and refried beans, plus our three signature salsas. Price is per person. No substitutions, please.

CHOOSE 1 (ONE) FILLING:

Guajillo-Braised Beef

chipotle, cumin, mexican oregano [gf]

Chicken Chile Verde

poblano, serrano, tomatillo [gf]

Pork Chile Colorado

poblano, serrano, tomatillo [gf]

Sweet Potato and Kale

salsa macha, pepitas [gf, v]

Potato and Soyrito

fingerlings, housemade tofu magic [gf, v]

ENTREE SALADS 15.50

Marina Girl

chopped romaine, avocado, cucumber, radish, jicama, pepitas, cotija, jalapeño vinaigrette [gf, veg]

Kale Salad

spinach, cabbage, almonds, crispy quinoa, seasonal fruit, cumin vinaigrette [gf, v]

ADD TO ANY SALAD

+ chicken al pastor-ish 4.25

+ grilled shrimp 5.25

BOWL 15.50

Quinoa Chingona

cauliflower al pastor, seasonal veggie, radicchio, midnight beans, avocado, pickled onions, pepitas, cilantro-cumin salsa [gf, v]

+ chicken al pastor-ish 4.25

+ grilled shrimp 5.25

APPETIZERS

\$4.50 EACH WITH A TWO-ITEM MINIMUM.

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

Two-bite, housemade tostadas perfect for passing.

Albacore Tuna Contramar-Style
avocado, crispy leeks [gf]

Midnight Bean Refritos
romaine, roasted tomato-jalapeño salsa, vegan crema [gf, v]

BROCHETAS

One-bite 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 50

tequila, lime, agave

Margarita Fresca 52

tequila, seasonal fruit, lime, agave

Paloma 52

tequila, grapefruit, lime, agave

Pasión 52

tequila, habanero, passion fruit, citrus

Sangria 48

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 32

★price per person

Premium Tequila Tasting 42

★price per person

BEER

CHOOSE FROM AN ASSORTMENT
OF PREMIUM MEXICAN BEERS

Price Per Bottle 8.50

WINE

Price Per Bottle 46

BUBBLES

Tacolicious Cava

penedès, spain

WHITE

Tacolicious Alvarinho

minho, portugal

ROSÉ

Tacolicious Mencia Rosado

bierzo, spain

RED

Tacolicious Monastrell

yecla, spain

BOOZE-FREE

Iced Tea 5

Agua Fresca 7

fresh seasonal fruit

Jamaica Lemonade 7

Agua De Piedra Agua Mineral 7

Refrescos Mexicanos 7

coca-cola, sprite

Mia 7

grapefruit, oj, hibiscus, chile

Silas 7

pineapple, coconut h2o,
ginger beer

Moss 7

oj, lemon, agave, vanilla, soda

THE FINE PRINT

GUARANTEES: Please confirm the final number of guests **five days** prior to the event. 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 7 business days prior** to the scheduled event, 50% of the food 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 10% offsite booking fee retained by the restaurant to cover incidentals and operating costs, but gratuities are left to your discretion. City mandates plus sales tax are 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