

Here are some details about what we offer to our guests. If you like to get a quote and seal the deal just let me know which combination you want and the amount of guests and I can provide that for you.

## HOW IT WORKS

No need to overthink it! We'll make the tough decisions for you. When you pick the Original, or Deluxe Taco Bar, all you have to do is pick two or three meats and Jalisco's Catering Services will throw in The Essentials as part of the package. At Jalisco's catering Services we make sure to provide our guests with the best product quality!

*The Essentials – all orders include:*

- Mexican Rice
- Salad mix with ranch Dressing
- Refried Beans
- Chafing Dishes and Serving Tools \$13.99 each
- Limes, Cilantro, Onions
- 2 salsas
- Pico de Gallo
- Chips
- Soft Flour & Corn Tortillas
- Napkins, Plates, and Utensil
- Veggie tray

- Meat choices, al pastor, asada, barbacoa \$3 more per person, grilled chicken, carnitas, Grilled shrimp \$3 more per person.

## ORIGINAL TACO BAR \$18.95 per person / self serve

Choose Two proteins. The Original Taco Bar includes two salsas, pico de gallo, healthy salad, tostada bowls, monterey jack & cheddar cheese, sour cream, guacamole and The Essentials!

Chafing Dishes and Serving Tools: \$13.99 (each)

## DELUXE TACO BAR \$20.95 Per person / self serve

Choose three proteins. The Deluxe Taco Bar includes two salsas, pico de gallo, healthy salad, tostada bowls, monterey jack & cheddar cheese, sour cream, guacamole and The Essentials!

Chafing Dishes and Serving Tools: \$13.99 (each)

## HOW MUCH DOES TACO CATERING COST?

We calculate overall prices based on a per-person basis. The final cost can go up to \$34.95 per person before tax. Ultimately, the price will depend on the final guest count for your event and the type of catering service you require. A minimum of 20 guests required for any of these two services.

Jalisco's Catering services allows us to drop off the food hot and ready to eat while customers serve themselves. We set up the food and provide chafing dishes in order to help maintain the food hot for 2-6 hours after drop-off.