

CHEF-CURATED TACO EXPERIENCE

\$16.00 per person

Authentic Mexican flavors. Chef-curated combinations. Made for memorable events.

Package Includes

Each guest receives three chef-crafted tacos featuring authentic Mexican flavors, premium ingredients, fresh garnishes and house-made salsas.

Event Selection: Choose 2 taco varieties and 2 sides to be offered on-site.

House Signatures

Our recommended taco collection - thoughtfully composed so every taco has its own distinct flavor, texture and personality.

Hidalgo-Style Beef Barbacoa | HOUSE SIGNATURE

Slow-cooked Hidalgo-style beef served on a warm corn tortilla with pickled red onions, cilantro, Salsa Verde and fresh lime. Rich, deeply savory and bright.

Signature Steak | CHEF'S SIGNATURE

Citrus-and-chile marinated steak, fire-grilled and finished with roasted poblano, fresh onion, cilantro and chile de árbol salsa. Smoky, charred, and bold.

Adobada | SWEET & SMOKY

Chile-adobo pork with charred pineapple, pickled red onions, cilantro and pineapple-habanero salsa. A balanced combination of smoky, sweet, and gently spicy flavors.

Cochinita Pibil | REGIONAL SPECIALTY

Achiote-marinated pork shoulder slow-roasted with citrus and Yucatecan spices, served with pickled red onions, cilantro and habanero-citrus salsa.

Achiote-Lime Chicken | CROWD FAVORITE

Juicy achiote-citrus chicken with pickled red onions, queso fresco, cilantro and Poblano Crema. Bright, creamy and approachable.

Roasted Mushroom & Poblano | VEGETARIAN

Garlic-sautéed mushrooms with roasted poblano, charred corn, pickled red onions, Cotija cheese and smoky chipotle crema. Earthy, smoky, and satisfying.

Borderland Specialties

Northern-Style Deshebrada | BORDERLAND SPECIALTY

Slow-braised shredded beef and potato in a rich guajillo-ancho adobo, served on a warm flour tortilla with pickled red onions and creamy cilantro salsa.

Alambre de Bistec | LOADED FAVORITE

Fire-grilled steak with smoky bacon, sautéed peppers and onions, melted cheese and chipotle salsa. Rich, cheesy and distinctly taquería-style.

Premium Taco Upgrades

Optional: Choose 1 premium taco to replace 1 standard taco selection.

Ribeye Poblano Taco | +\$4.00 PER PERSON

Fire-grilled marbled ribeye with roasted poblano, pickled red onions, Cotija cheese and Morita-Pepita Crema. Rich, smoky and distinctly premium.

Chile-Lime Shrimp Taco | +\$4.00 PER PERSON

Fire-grilled chile-lime shrimp with avocado, pickled red onions, cilantro and creamy chile-lime salsa. Fresh, bright and vibrant.

Sides

Choose 2 sides for your event.

- **Chips & House-Made Guacamole** - Crisp corn tortilla chips served with fresh guacamole, lime and a light touch of chile.
- **Mexican Rice** - Fluffy rice cooked with garlic, onion, tomato and classic Mexican spices.
- **Mexican Street Potato Salad** - *Creamy mashed potatoes blended with roasted poblano, Mexican crema, and mild spices.*
- **Refried or Black Beans** - Choose creamy refried beans or seasoned black beans, slow-simmered with Mexican spices.
- **Mexican Lime Slaw** - Crisp cabbage, carrots and cilantro tossed in a bright lime dressing with a touch of chile.
- **Roasted Poblano Mashed Potatoes** - *Creamy mashed potatoes blended with roasted poblano, Mexican crema, and mild spices*

Catering Notes

For larger events, we recommend selecting two contrasting taco flavors - for example, one rich and savory option such as Hidalgo Barbacoa paired with a brighter option such as Achiote-Lime Chicken or Adobada. Keeping the event selection to two taco varieties helps maintain fast service, consistent quality and a better guest experience.

Premium upgrades: Ribeye Poblano and Chile-Lime Shrimp are the only premium surcharges in this package. All eight core taco selections are included in the \$16 per-person package.