

## TACO TRUCK PACKAGES

pricing is based on location, date/time of event, and staff needed. includes all necessary condiments, napkins, and utensils.

*Tier 1*

### The Street Taco Experience 25.00 per person

1 starter, 2 tacos, rice & beans on the side

*Tier 2*

### The Fiesta Feast 29.00 per person

2 starters, 2 tacos, cheese quesadilla, rice & beans on the side

*Tier 3*

### The Ultimate Taco Truck Experience 34.00 per person

3 starters, 3 tacos, cheese or chicken quesadilla, rice & beans on the side



*Our taco truck pulls up, fires up the grill, and serves up fresh, made-to-order tacos that hit every time.*

*Scan to place your order online!*



## TARRYTOWN

914.909.4455

## YONKERS

914.375.4000

## STAMFORD

203.703.9495

## PLEASANTVILLE

914.422.8111

## BRONXVILLE

914.356.8226

## NEW ROCHELLE

914.729.7949

## FOOD TRUCK

914.370.4200

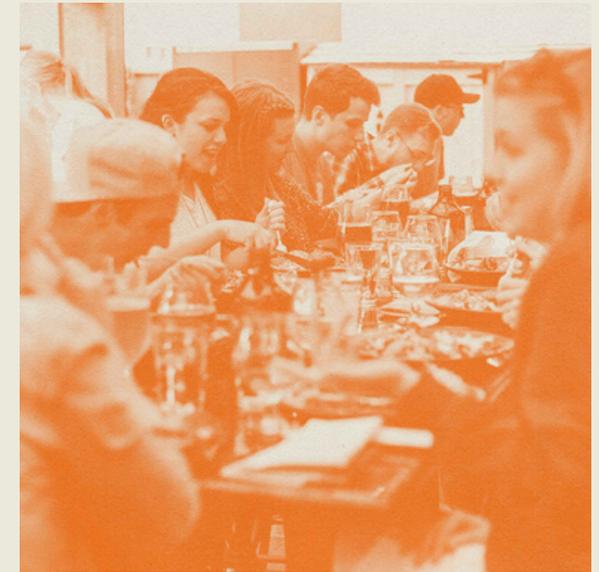
to place a catering order, visit [thetacoproject.com](http://thetacoproject.com), or call any of our locations.

[thetacoproject.com/catering](http://thetacoproject.com/catering)  
[catering@thetacoproject.com](mailto:catering@thetacoproject.com)  
[foodtruck@thetacoproject.com](mailto:foodtruck@thetacoproject.com)



*Book your event!*

# The TACO PROJECT



# CATERING MENU

## Starters

fire roasted salsa & chips, guacamole & chips, sidewinder fries, fried plantains, smoked corn & field greens salad, mexican street corn, esquites salad, cheese quesadillas

## Tacos

chicken, ground beef, bbq pulled pork, fish battered, grilled chicken, shrimp, seasonal veggies, steak+\$2pp

## Drinks

non-alcoholic *+4.00 per person*  
margarita bar (2 flavors) *+15.00 per person*  
ultimate open bar *+30.00 per person*



# BUILD YOUR OWN

10 people minimum

## Step 1

choose your base

**Taco Bar** 16.95 per person

**Burrito Bowl Bar** 17.95 per person

## Step 2

choose 3 proteins  
(includes rice and beans)

**Chicken, BBQ Pulled Pork,  
Shrimp, Fish, Ground Beef,  
Seasonal Veggies, Steak** +3.00

## Step 3

choose extra 3 toppings  
(includes sour cream, queso fresco,  
cilantro, radish and limes )

**Caramelized Onions, Jicama,  
Red Cabbage Slaw, White  
Onions, Smoked Corn, Cheddar  
Cheese, Cotija, Chipotle Aioli,  
Guaca-Salsa, Mango Salsa,  
Pico de Gallo, Tomatillo,  
Roasted Salsa**



*Make it a Fiesta!*

(includes everything above)



## Step 4

Make it Fiesta 3.00 per person

**Guacamole & Chips  
Salsa & Chips  
Smoked Corn &  
Field Green Salad**

## Step 5

dessert 3.00 per person

**Coconut Tres Leches  
Caramel Flan  
Churros**

caramel and chocolate sauce

## BEVERAGES

*Alcoholic*

**Margarita** 72.00

8 servings (32 oz)  
flavors: watermelon, pomegranate  
hibiscus, spicy, pineapple + 10.00

**Red Sangria** 72.00

8 servings (32 oz)

**Beer** 60.00

(12 servings) corona, modelo,  
negra modelo, pacifico (12 oz)

*Non-Alcoholic*

**Individual Drinks**

+ Mexican Coke 3.00+ Jarritos 3.00  
+ Soda Cans 2.50 + Poland Springs 2.50

**Ayuga Fresca**

+ Hibiscus 25.00 + Horchata 25.00



## A LA CARTE

**Guacamole** 45.00  
served with chips



**Salsa** 35.00  
served with chips

**Mini Burritos** (12 pieces)  
flour tortilla, rice, beans and dairy

**Quesadillas** (24 pieces)  
pico de gallo & sour cream  
+ Cheese 35.00 + Chicken 55.00  
+ Shrimp or Steak 65.00

**Mexican Corn** 50.00  
(16 pieces) sour cream,  
mayo, cotija cheese, lime,  
chili pepper

**Sidewinder Fries** 35.00  
chipotle aioli, ketchup

**Buffalo Wings** 55.00  
celery & ranch

**Birria Tray** 80.00  
consome, oaxaca cheese, onion & cilantro

*Download the app!*



*See our menu!*



Please advise us of any allergies when ordering.  
Consuming raw or undercooked meats, poultry, seafood,  
fish, or eggs may increase your risk of foodborne illness.