



CATERING MENU

TACO STATION

\$25 X PERSON

INCLUDES

- Protein choice (2 or 3 recommended)
- Flour and Corn tortillas
- Pico de Gallo
- Shredded cabbage
- Red and Green Salsa
- Grilled onions
- Avocado
- Cheese
- Sour cream sauce
- Rice
- Black Beans
- Chafing dishes & serving utensils
- Paperplates, napkins, disposable silverware

PROTEIN CHOICE

- **Skirt beef steak**, grilled on charcoal, avocado sauce
- **Steak and shiitake mushrooms**, bacon, poblano, cheese
- **Chile Relleno**, ground beef picadillo, golden egg batter
- **Chicken**, grilled and diced, red pepper sauce
- **Smoked pork belly**, braised in green tomatillo sauce, roasted pineapple
- **Pork Barbacoa**, shredded, with a potato sauce
- **Al Pastor pork**, marinated, grilled, thin sliced, roasted pineapple
- **Chorizo**, house made Mexican sausage, cheese
- **Spicy Shrimp**, (medium spicy) grilled, cheese
- **Shrimp and Chorizo combination**, cheese
- **Crab Taco**: Crab meat, surimi, shrimp, chipotle cream
- **Grilled Oyster mushrooms**
- **Butternut Squash and quinoa**
- **Huitlacoche** (corn mushroom) corn, epazote

TWO STYLES OF CATERING SERVICE

A) **Taco Buffet Bar** where people build their own tacos, and serve themselves rice and beans, or

B) **Cook to Order**: we bring a small crew of cooks and make the tacos and serve people to order. (Small service fee applies)



COCKTAIL HOUR FINGER FOOD

\$12.50 X PERSON 2 assorted finger food servings x person

\$9.75 X PERSON 1.5 assorted finger food servings x person

\$7 X PERSON 1 assorted finger food servings x person

OPTIONS

- Crispy rolled flautas in a cup, with an avocado dipping sauce (beef, chicken or vegan)
- Beef NY Steak montadito (open face mini torta)
- Shrimp sope, corn boat, guacamole, shrimp
- Shrimp mini-cocktails, red clam sauce, avocado
- Veggies in a cup, with lime and chamoy sauce, jicama, cucumber, carrots
- Mango and cantaloupe sticks, with pomegranate creamy sauce

CHIPS AND SALSA \$5 X PERSON

Grilled fresh tomatoes, jalapeños and onions, chunky style salsa with house made corn chips

HOUSE MADE QUESO AND CHIPS \$6 X PERSON

GUACAMOLE AND CHIPS \$6 X PERSON

DESSERT

\$8 X PERSON

- **Flan**, goat milk dulce de leche, pecans
- **Carlota**, creamy dessert, peaches, cookie crumbles
- **Tequila Flambé mango** (or pineapple) and ice cream
- **Sweet tamal and ice cream**
Choice of: Mexican chocolate tamal or almond, pine nuts and walnuts sweet tamal

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