



## **JUNTOS CATERING MENU**

### **TACO BAR PACKAGES**

*Feeds 10–12 – \$150 | Feeds 20–25 – \$300*

*Includes your choice of two proteins, soft flour tortillas, toppings, and salsas.*

*Proteins: Grilled Chicken, Al Pastor, Carne Asada, Beer Battered Fish, Grilled Shrimp*

*Toppings: Cotija cheese, pickled onions, chipotle mayo, cilantro, crema*

*Includes: Chips and house salsas.*

### **NACHO / WALKING TACO BAR**

*Feeds 10–12 – \$125 | Feeds 20–25 – \$250*

*Build-your-own nacho or walking taco setup.*

*Includes Doritos bags or tortilla chips, queso, salsa roja, sour cream, cotija, and your choice of*

*protein.*

*Perfect for parties or casual events.*

### **SIDES & ADD-ONS**

*• Elotes (Mexican Street Corn) – \$45 / \$90*

- *Chips & Salsa Trio – \$35 / \$70*
- *Rice & Beans – \$40 / \$80*
- *Guacamole Bowl – \$45 / \$90*

## **DESSERTS**

- *Seasonal Tres Leches – \$50 / \$100*
- *Churro Bites with Chocolate Dipping Sauce – \$45 / \$90*
- *Deep Fried Oreo with Trio Sauces – \$100/\$200*

## **DRINKS**

- *Jarritos (Assorted) – \$3 each*
- *Mexican Coke – \$3 each*
- *Agua Fresca – Market Price*

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## **SALSAS**

- *Pico De Gallo*
- *Roja Salsa*
- *Pineapple Salsa*

## **PROTEINS**

- *Seasoned Ground Beef*
- *Chicken*
- *Elotes - Vegetarian*
- *Carne Asada (Beef) – Market Price*
- *Beer Battered Haddock – Market Price*
- *Jerk Shrimp – Market Price*

## **TACO BAR UPGRADES**

### ***Priced per person***

- *Cilantro-Lime Rice – \$1.00*
- *Black Beans – \$1.00*
- *Fajita Vegetables – \$1.50*

## **CHIPS + DIPS**

- *Housemade Tortilla Chips – \$0.75 per serving*
- *Queso Blanco*
  - *Small (Serves 25–30) – \$45*
  - *Large (Serves 40–45) – \$70*
- *Chorizo Con Queso*
  - *Small (Serves 25–30) – \$60*
  - *Large (Serves 40–45) – \$80*
- *7 Layer Dip*

- *Small (Serves 25–30) – \$50*
- *Large (Serves 40–45) – \$80*
- *Elotes (Mexican Street Corn)*
  - *Small (Serves 25–30) – \$40*
  - *Large (Serves 40–45) – \$75*

## **TOPPINGS**

- *To-Go Boxes – \$0.50 each*
- *White Onion – \$0.50*
- *Cilantro – \$0.50*
- *Pickled Onions – \$1.00*
- *Pickled Jalapeños – \$1.00*
- *Queso Fresco – \$1.25*
- *Extra Salsa – \$1.50*
- *Pineapple Salsa – \$2.00*
- *Guacamole – \$2.50*

## **EVENT OPTIONS +\$50**

*Delivery + Set-Up • Pick-Up • Staffed Events*

*All catering packages are served buffet-style and include:*

- *Chafing racks*
- *Sterno fuel (~2.5 hours)*
- *Kraft taco + nacho boats*

- *Forks and napkins*
- *Serving utensils*
- *Food labels (upon request)*

*15-person minimum order.*

***18% service fee applied to all orders to cover non-food and overhead costs.***

***Travel fees may apply depending on location.***