EL TAQUERO

TACOS & TEQUILA

EST 2015 KEL

# worry free catering

# invite the TACOMAKER

1443 Ellis Street, Kelowna BC
www.el-taquero.com Catering: 778-215-1554

EL TAQUERO

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TACOS & TEQUILA

# Taquizas

## Taquiza Buffet Uno

### Fresh Salsa Bar

tortilla chips, house rajas (pickled veg), salsa verde, 60 chili salsa, fruit salsa & fresh cut pico de gallo

### Taco Bar

includes live taco bar with taco makers and four taco varieties
tacos are plated for your guests to add salsas & sides
*choose your flavours from our taco menu*

*Asada*
shredded beef brisket, slow braised, dried chile rub; onions & cilantro

*Cochinita Pibil*
Yucatán pulled pork citrus, achiote, dried chiles; pickled red onions

*Tinga de Pollo*
shredded chicken, chipotle, onion; oregano crema, queso fresco

*Champignones*
mushrooms, bell peppers, onions & epazote; queso fresco

### Al Lado (self serve sides)

*Mexican red rice* ~ traditional Mexican rice cooked with Mexican herbs & seasoning

*frijoles con queso* ~ house cooked refried pinto beans with queso fresco

14.95 / person (lunch) 17.95 / person (dinner)

this menu is recommended as a light meal or to be supplemented with additional sides & appetizers where a full meal is desired

*one service period of 1.5 hours*
*plate-ware not included*
*pricing does not include GST or 18% gratuity*

### Margarita BAR

fresh shaken margaritas, cervezas & sangria
250 set-up includes glassware, 4 hours of bar service, liquor license
cash or hosted bar, charged per drink served.

## Taquiza Buffet Dos

### Fresh Salsa Bar

tortilla chips, house rajas (pickled veg), salsa verde, 60 chili salsa, fruit salsa & fresh cut pico de gallo

### Taco Bar

includes live taco bar with taco makers and four taco varieties
tacos are plated for your guests to add salsas & sides
*choose your flavours from our taco menu*

*Asada*
shredded beef brisket, slow braised, dried chile rub; onions & cilantro

*Cochinita Pibil*
Yucatán pulled pork citrus, achiote, dried chiles; pickled red onions

*Tinga de Pollo*
shredded chicken, chipotle, onion; oregano crema, queso fresco

*Champignones*
mushrooms, bell peppers, onions & epazote; queso fresco

### Al Lado (self serve sides)

*ensalada* ~ Okanagan apple & jicama salad

*esquites* ~ sweet corn stewed in Mexican herbs & spices

*roasted cauliflower* ~ ancho black beans & toasted almonds

*Mexican red rice* ~ traditional Mexican rice cooked with Mexican herbs & seasoning

*frijoles con queso* ~ house cooked refried pinto beans with queso fresco

18.95 / person (lunch)
20.95 / person (dinner)n

*one service period of 1.5 hours*
*plate-ware not included*
*pricing does not include GST or 18% gratuity*

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# Taquizas

## Taquiza Buffet Tres

### Antojitos ~ Appetizers~

### Mini Tostadas
a selection of three types of mini tostadas;

*White Fish Ceviche* ~ with roasted corn

*Mexican Poached Prawn Cocktail* ~ with tomatoes & cilantro

*Citrus Tomatillo* ~ with avocado

### Fresh Salsa Bar
tortilla chips, house rajas (pickled veg), salsa verde, 60 chili salsa, fruit salsa & fresh cut pico de gallo

### Taco Bar
includes live taco bar with taco makers and four taco varieties.
tacos are plated for your guests to add salsa & sides.

*Asada*
shredded beef brisket, slow braised, dried chile rub; onions & cilantro

*Cochinita Pibil*
Yucatán pulled pork citrus, achiote, dried chiles; pickled red onions

*Tinga de Pollo*
shredded chicken, chipotle, onion; oregano crema, queso fresco

*Champignones*
mushrooms, bell peppers, onions & epazote; queso fresco

### Al Lado (self serve sides)

*ensalada* ~ Okanagan apple & jicama salad

*esquites* ~ sweet corn stewed in Mexican herbs & spices

*roasted cauliflower* ~ ancho black beans & toasted almonds

*Mexican red rice* ~ traditional Mexican rice cooked with Mexican herbs & seasoning

*frijoles con queso* ~ house cooked refried pinto beans with queso fresco

21.95 / person (lunch) / 23.95 / person (dinner)

*one service period of 2 - 2.5 hours*
*plate-ware not included*
*pricing does not include GST or 18% gratuity*

## Taquiza Buffet Quatro

### Antojitos ~ Appetizers~

### Rodaja de Tamales
corn masa tamale rolls

*Tamalas con Rajas* ~ poblano & corn

*Tamales Rojos* ~ shredded beef in red salsa

*Tamales Verdecs* ~shredded chicken in green salsa

### Fresh Salsa Bar
tortilla chips, house rajas (pickled veg), salsa verde, 60 chili salsa, fruit salsa & fresh cut pico de gallo

### Taco & Enchilada Bar
includes live taco bar with taco makers,
*three taco varieties*, beef & chicken enchiladas

*enchiladas rojas* (beef brisket)
braised beef brisket, queso blanco, red salsa

*enchiladas verde* (chicken)
shredded chicken, queso blanco, green salsa

*choose your three taco flavours from our taco menu*

### Al Lado (self serve sides)

*ensalada* - Okanagan apple & jicama salad

*esquites* - sweet corn stewed in Mexican herbs & spices

*roasted cauliflower* ~ ancho black beans & toasted almonds

*Mexican red rice* ~ traditional Mexican rice cooked with Mexican herbs & seasoning

*frijoles con queso* ~ house cooked refried pinto beans with queso fresco

24.95 / person (lunch) / 26.95 / person (dinner)

*one service period of 2.5 hours*
*Plate-ware not included*
*pricing does not include GST or 18% gratuity*

# EL TAQUERO

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## Mingler Minis

Mini 3" Tacos & Tostadas with tortilla chips,
fresh cut pico de gallo
& salsas at a walk-up mini taco bar.

### Fresh Salsa Bar

Totopos (tortilla chips) with Pico de Gallo & a selection of our house made salsas ranging from mild to spicy.

### Mini Tostadas

house fried mini tostada rounds
seasoned with lime and chilis

**ceviche** - citrus marinated white fish, serrano & roasted corn
**prawns cocktail** - citrus poached prawns, avocado, tomato, serrano, red onion, salsa
**manzana** - okanagan apples, ancho chili almonds and spinach

### Mini Tacos

mini tacos served on platters for your guests to
enjoy at a walk up station
*choose four flavours from our taco menu*

12.99 / person
*available off site only

*pricing does not include GST or 18% gratuity*
*includes one taco assembler*

served as an appetizer or late night option only or as a food station
where other food options are available to your guests
bite sized tacos are placed on platters

## Taco Bar

### Fresh Salsa Bar

tortilla chips, house rajas (pickled veg), salsa verde, 60 chili salsa,
fruit salsa & fresh cut pico de gallo

### Taco Bar

includes live taco bar with taco makers and four taco varieties.
tacos are plated for your guests to add salsa & sides.

**ASADA**
**shredded beef brisket**
slow braised, dried chile rub; onions & cilantro

**CHAMPIGÑONES mushrooms**
mushrooms, poblanos, onions & epazote; queso fresco

**TINGA de POLLO**
**spicy chicken**
shredded chicken, chipotle, onion; oregano crema, queso fresco

**COCHINITA PIBIL**
**Yucatán pulled pork**
citrus, achiote, dried chiles;
pickled red onions

14.99 / person

this menu is recommended as a happy hour snack or appertizers
available from 2-4 pm or after 7 pm
additional sides & appetizers are available where a more
substantial meal is desired
*pricing does not include GST or 18% gratuity*

## Perfect For

**CUSTOMER APPRECIATION,
PRODUCT LAUNCHES & OPEN HOUSES
WHERE A FULL MEAL IS NOT REQUIRED**

Includes .5 hour of set-up, 1 hour of service paper plates & cutlery
Rental plates can be arranged at an additional cost

# EL TAQUERO

EST 2015 BEL

TACOS & TEQUILA

# OUR TACOS

street style tacos on soft corn tortillas

## Carne beef

**ASADA**
**shredded beef brisket**
slow braised, dried chile rub; onions & cilantro

**TINGA de RES**
**spicy shredded brisket**
chipotle, onion; oregano crema

## Verduras veg

**CHAMPIÑONES**
**mushrooms**
mushrooms, poblanos, onions & epazote; queso fresco

**RAJAS con CREMA**
**poblano & corn**
roasted poblanos, corn, onions; queso fresco, oregano crema

**PAPAS VEGANAS**
**vegan chorizo**
potatoes, grilled onions, house vegan chorizo; chipotle crema

*all veg tacos can be vegan*

## Pescado fish

**IZZY'S FISH**
**Veracruz baked basa**
tomato, serrano, cilantro, Mazur Farms cold pressed canola oil; roasted corn & cilantro +1.00 to any menu

## Cerdo pork

**CARNITAS**
**pork confit**
pork cooked in pork fat; onions & cilantro

**COCHINITA PIBIL**
**Yucatán pulled pork**
citrus, achiote, dried chiles; pickled red onions

**PAPAS con CHORIZO**
**potatoes & pork sausage**
house made chorizo, potatoes, grilled onions; chipotle crema

## Pollo chicken

**TINGA de POLLO**
**spicy chicken**
shredded chicken, chipotle, onion; oregano crema, queso fresco

**MOLE VERDE**
**savory chicken**
pumpkin green mole sauce; pumpkin seeds, oregano crema

**MOLE ROJO**
**sweet chicken**
chocolate chile mole; white onion, sesame seeds

**Special Requests?**
Just ask and we will do our best to accomodate!

# FAQ'S

*how many tacos per person does the menu include?*
We plate 4 tacos per person in our standard package.
We do have an unlimited option for those who love tacos as much as us.

*what would happen to my leftovers?*
Any sides and items at the salsa bar that are tabled may be left at your location for you to keep upon request.
We do bring extra tortillas, chips and filling to be safe, therefore we return home with those.
The Taco Maker will always offer a last call before he packs up.

*how many hours will the taco maker be at our event?*
The Taco Maker & his team will be at your event for 2-2.5 hours; 1 hour is for preparation and set-up and a 1.5 hour window of serving and clean-up.

*what if i want the taco maker to stay longer*
Our additional time fee for the taco maker and one assistant is 75 per hour.

*i'm ready to book! how can i secure my date?*
All you have to do to reserve today is give us a jingle with your credit card number to place a non-refundable deposit.
Deposit amounts change dependant on number of people.

*what if i am uncertain of my exact menu choices or number of people?*
Changes is menu choices and number of people can be made up to 72 hours prior to your event for under 50 people or one week for events over 50 people.

*what do i need to have on-site?*
We require two covered banquet tables / or equivalent table space and access to power and water on site.

*do you provide the plates, napkins and forks?*
We can provide plates at an additional fee however they are not included as many people require different themes for their events.

*do you provide bussers staff?*
the taco maker and his team will ensure that the bussing of food items and service items is maintained while in service.
If you require us to stay to help organize rentals or bus glassware etc we can arrange this for an additional fee.

*can you accommodate dietary restrictions?*
Yes, with enough notice we can accommodate almost anything without sacrificing our flavours. 90% of our tacos are gluten free.
Vegans, vegetarians, pescatarian and even gluten loving meat eaters are accomodated and welcome to our taco bar.