

# worry free catering. invite the TACOMAKER

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



# 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 Coliflor

roasted cauliflower, blackbean, lime, chipotle; fruit salsa

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\*

# laraarita 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

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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 Rajas con Crema

roasted poblano & corn; oregano crema, queso fresco

Al Lado (self serve sides)

ensalada de noche buena ~ jicama, red beet & citrus 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)

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



# 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 Cuatro

## **Pequinos**

bite sized mexican appies

\*\*Bolcitas\* ~ house chosizo & chicken meatballs with poblano crema queso

*Elotes Pequinos* ~ mini corn with mayo, lime & mexican spices *Camarones* ~ grilled prawns on mini tostadas; avocado crema

## 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

26.95 / person (lunch) / 29.95 / person (dinner)



# Taco Bar Lite 3 Tacos I Person

Fresh Salsa Bar

tortilla chips, house rajas (pickled veq), 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 quests 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

13.49 / person

this menu is recommended as a happy hour snack or appetizers available from 2-4 pm or after 8 pm additional sides & appetizers are available where a more substantial meal is desired \*pricing does not include GST or 18% gratuity\*

# Taco Bar 4 Tacos I Penson.

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. b hkjjhtacos are plated for your quests 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

15.99 / person

\*Additional Tacos 2.49 / person (5-6 Tacos Per 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 des ired \*pricing does not include GST or 18% gratuity\*

Perfect For

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



COS & LEGUILA

# OUR TACOS street style tacos on soft corn tortillas



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 8 com

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\*



# IZZY'S FISH Veracruz baked basa

tomato, serrano, cilantro, Mazur Farms cold pressed canola oil; roasted corn & cilantro +1.00 to any menu



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



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.