

SCRATCH KITCHEN

catering

TACO BAR OLE

Choose Two Entrees

A third entree may be added for an additional charge

Pork Carnitas

Seasoned Ground Beef

Chicken Fajitas

Blackened Cajun Tilapia

Grilled Zucchini with Corn and Black Beans (V, VG)

Steak Fajitas (+2.00/Adult)

Beef Barbacoa (+\$2.00/Adult)

Grilled Cajun Shrimp (+\$2.00/Adult)

18 Hour Smoked Brisket (+\$3.00/Adult)

All the Fixings

Soft Corn Tortillas and Soft Flour Tortillas

Shredded Lettuce and Chopped Tomatoes

Grated Cheese and Sour Cream

Cilantro

Grilled Peppers and Onions

Charred Chipotle Salsa and Chips

\$16.00/Adult

Optional Add-Ons

Hot Sauce Bar \$50.00

*An assortment of 5 hot sauces at varying heats.
Yours to keep after the event.*

Lime Wedges \$.50/Adult

Beer Pickled Jalapenos \$.50/Adult

Salsa Verde \$.50/Adult

Pico de Gallo \$.50/Adult

Side Dishes

Borracho Beans \$1.00/Adult

Black Beans \$1.00/Adult

Pinto Refried Beans \$1.00/Adult

Spanish Rice \$1.00/Adult

Fresh Cut Seasonal Fruit Platter \$3.00/Adult

Mexican Street Corn Salad \$3.50/Adult

Red Quinoa mixed with Roasted Corn, Black Beans,
Tomatoes, Jalapenos,
Green Onions, Bell Peppers, Cilantro, Cotija Cheese
and Lime Juice

Appetizers

Fresh Guacamole and Chips \$3.50/Adult

Queso and Chips \$3.50/Adult

BBQ Mango Salsa and Chips \$3.50/Adult

*****Pricing for this menu is good through December 31, 2024*****