

TACO PARTY CATERING

Pick one of our options below or work with our taco catering specialist to create your own custom order. Order for now or later--our tacos can be enjoyed upon arrival or easily warmed up with our instructions.

TACO PARTY (A)

Guacamole & Heirloom Blue Corn Chips
Choose 2 Taco Varieties
(2 tacos per person)
Choose 1 Side

\$19 per person

TACO PARTY (B)

Guacamole & Heirloom Blue Corn Chips
Choose 3 Taco Varieties
(3 tacos per person)
Choose 2 Sides

\$25 per person

TACO PARTY (C)

Guacamole & Heirloom Blue Corn Chips
Choose 3 Taco Varieties
(3 tacos per person)
Farmer's Green Salad
Choose Ceviche/Tostada/Aguachile
Choose 3 Sides

\$37 per person

ADD AN EXTRA TACO VARIETY TO ANY PACKAGE \$5 (PP)

BUILD YOUR OWN TACO BAR

It's time to let your group channel their inner taquero by filling our heirloom blue corn tortillas with our ethically sourced meats, small farm greens, and sustainable seafood.

INCLUDES

Fresh Made Guacamole
Heirloom Blue Corn Chips
Three TacoVision House Salsas
Fresh Pressed Heirloom Blue Corn Tortillas
2 Tacos Per Person / \$24
3 Tacos Per Person / \$36

CHOOSE YOUR TACO FILLINGS

AL PASTOR
CHICKEN SHAWARMA
BRAISED SHORTRIB
DRY AGED CHEESEBURGER
FRIED ALASKAN COD
ROASTED LOCAL PORGY
SPICY SHRIMP
FRIED OYSTER
MUSHROOM "CHORIZO"
CRISPY BRUSSEL SPROUTS AND POBLANO
ROASTED CAULIFLOWER
GRILLED POTATO AND LACINATO KALE

CHOOSE 4 TOPPINGS

ONIONS
CILANTRO
SCALLIONS
ROASTED CORN
SLICED SERRANO CHILE
SHEEP'S MILK FETA CHEESE
CHOPPED CASTLE VETRANO OLIVES
ONION ISRAELI PICKLE SLAW
PICKLED RED ONIONS
QUESO CHIHUAHUA & OAXACA
QUESO FRESCO
QUESO COTIJA
CHINESE CHILE CELERY SLAW
PICO DE GALLO
SHREDDED CABBAGE AND BASIL
HEARTS OF PALM
SUNFLOWER SEEDS
SPICED PUMPKIN SEEDS
HEIRLOOM BEANS
JALAPEÑO TAHINI SALSA
AVOCADO SALSA
CHIPOTLE SALSA

Additional Toppings \$2

Refreshing Beverages

Mexican Coke \$4
Diet Coke \$2
Canned Water \$2
Topo Chico \$3
Grapefruit Soda \$3
Seasonal Aqua Fresca (64 oz.)
House Made Margarita Mix (64 oz.)

SET-UP

Compostable Plates/Bowls, Utensils, Napkins
\$2 per person

Wire Chafers & Heating
\$15 / set

Delivery & Setup
Based on Location

**244 E 53RD STREET
NEW YORK, NY 10022
646-921-1990 X 2
TACOPARTY@TACOVISIONNYC.COM**

TACOVISIONNYC.COM

TACOVISION

TACOS

Al Pastor

duroc pork shoulder / roasted pineapple / chipotle

Chicken Shawarma

joyce farms chicken thigh / jalapeño tahini
/ israeli pickles

Braised Short Rib

creekstone farms / massaman curry / potato chips
/ pickled onion

LaFrieda Dry-Aged Cheeseburger

queso chihuahua / oaxaca / green tomato chile relish

Tempura Fried Alaskan Cod

szechuan sauce / chinese celery slaw

Roasted Local Porgy

campari tomato / serrano chile pico de gallo

Spicy Shrimp

calabrian chile / shaved garlic / shredded cabbage
/ aioli

Cripsy Oyster

chipotle tartar sauce / hearts of palm
/ butter lettuce

Mushroom “Chorizo”

house-made meatless chorizo / potato / smoked paprika
/ onion

Fried Brussel Sprouts

poblano pepper / banana pepper / sunflower seed salsa

Roasted Cauliflower

heirloom bean puree / jalapeño salsa / cilantro

Fingerling Potato & Lacinato Kale

caramelized onion / avocado salsa

NOT TACOS

Al Pastor Quesadilla

roasted pork shoulder / grilled spring onion
/ queso fresco

Mushroom “Chorizo” Quesadilla

house-made meatless chorizo / fingerling potato
/ grilled spring onion / jalapeño salsa

Barramundi Aguachile

tomatillo broth / persian cucumber / red onion
/ avocado

Shrimp Ceviche

delicata squash / chile escabeche
/ salt & vinegar chips

Tuna Tostadas

yellowfin tuna sashimi / avocado puree
/ calabrian chile

Golden Beet Tostadas

macadamia nut salsa / sheep’s milk feta / orange
/ pickled onions / spiced pepitas

SIDES

Roasted Corn

aioli / meyer lemon / queso fresco
/ chipotle morita

Heirloom Beans

smoked onion sofrito

Jasmine Rice

paprika / ginger / soy

Rice & Beans

queso cotija

Farro

toasted ancho chile

Brussels Sprouts

green chilaquiles / queso fresco

