

TACOVISION

Catering Menu



Equally-inspired by Mexico City street food and NYC spirit, TacoVision channels the transcendent power of tacos and small-batch mezcal in the heart of Midtown East.

Brought to you by the team behind Crave Fishbar, TacoVision is set to bring the good times through our banging tacos and private garden.

Email us at tacoparty@tacovisionnyc.com or give us a call! We're always happy to cater to your event's specific needs.

Build Your Own Taco Bar



SELECTIONS

\$50 per person

Includes guacamole and chips, and tortillas

PROTEINS (SELECT 3)

- Al Pastor
- Chicken Tahini
- Chicken Tinga
- Carne Asada
- Thai Shrimp
- Mushroom
- Crispy Brussel Sprouts

TOPPINGS (Select 5)

- Pico De Gallo
- Queso Fresco
- Sliced Serrano
- Onions & Cilantro
- Pickled Onions
- Shredded Lettuce
- Sour Cream
- Chili Escabeche
- Watermelon Radish

SALSAS (Select 3)

- Tomatillo Salsa
- Pineapple Salsa
- Tahini Salsa
- Serrano Salsa

SIDES (Included)

- Rice and Beans
- Mexican Street Corn

*Please inquire for equipment and set up.

TORTAS

Torta de Milanesa \$160 (20 pieces)

fried chicken, refried black beans, avocado, aioli, onion, tomato, lettuce, salsa de arbol, queso fresco, crema

Torta de Chilaquiles \$140 (20 pieces)

refried black beans, roasted acorn squash, chipotle chilaquiles, onion and cilantro, queso fresco, crema

*Vegan on request



Taco Boxes

20 tacos per box

Custom Selection
20 tacos - 4 varieties
\$120
*extra charges apply

LAND

Al Pastor (GF) \$80

duroc pork shoulder, roasted pineapple, chipotle, onion

Chicken Shawarma (GF) \$90

chicken thigh, jalapeño tahini (sesame), israeli pickles

All Day Breakfast (GF) \$80

house made chicken chorizo, local cage free egg,

Rotisserie Chicken Tinga Tacos (GF) \$110

black bean puree, shredded lettuce, crema, queso fresco, sliced avocado

Carne Asada (GF) \$120

grass-fed tri-tip steak, chile de arbol salsa, avocado salsa, onion, cilantro

Quesa Birria Tacos (GF) \$165*

braised demkota brisket tacos served with beef consommé broth, onions, cilantro, serrano salsa and melted cheese between two corn tortillas

SEA

Baja Crispy Cod \$100

alaskan cod, avocado, cabbage, scallion, chipotle crema

Thai Shrimp (GF,S) \$110

fried thai shrimp, green mango slaw and thai dressing

Maine Lobster Tacos (GF,S) \$175*

sustainable maine lobster, local mexican corn, aioli, epazote, roasted chili oil, fresh herbs

VEG

Crispy Brussel Sprouts (GF) \$75

poblano pepper, banana pepper sunflower seed salsa

Mushroom Taco (GF) \$90

oysters mushroom, fingerling potato, onion, chipotle salsa, crema, thai chili, cilantro



GUAC, CHIPS AND SIDES

*all prices are for 10 people

Guacamole and Chips (gf) \$75

Chipotle Salsa and Chips (gf) \$48

Mexican Street Corn (gf) \$48

aioli, meyer lemon, queso fresco, chipotle morita

Rice & Beans (gf) \$40

queso cotija, onion, cilantro

Roasted Cauliflower(gf) \$60

ancho chile, hatch green chile salsa, queso fresco

Yucca Fries \$60

Habanero Aioli

BEVERAGES

Mexican Coke \$4

Topo Chico \$3

Modelo Negro \$7

Modelo Especial \$7

Margarita pitcher, 16oz (4 margs) \$36

Mezcal margarita pitcher, 16oz (4 margs) \$44

Hibiscus Fauxrita \$8 (NA)

Classic Fauxrita \$8 (NA)

DESSERTS

Churros \$45 (10 piece)

white chocolate passionfruit sauce