# 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

Pico De Gallo Oueso Fresco Sliced Serrano Onions & Cilantro Pickled Onions Shredded Lettuce Sour Cream Chili Escabeche

Watermelon Radish

**TOPPINGS** (Select 5)

#### SALSAS (Select 3)

Crispy Brussel Sprouts

Tomatillo Salsa Pineapple Salsa Tahini Salsa Serrano Salsa

SIDES (Included) Rice and Beans Mexican Street Corn

\*Please inquire for equipment and set up.

## TORTAS

Thai Shrimp

Mushroom

Torta de Milanesa \$160 (20 pieces)

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

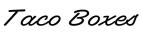
#### Torta de Chilaquiles \$140 (20 pieces)

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

#### \*Vegan on request



www.tacovisionnyc.com



20 tacos per box

## 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, gueso 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

## VFG

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





Custom Selection 20 tacos - 4 varieties

\*extra charges apply

