



TACOVISION

CATERING

WE GET FOMO.

So, since you love our tacos and we all love to party.. let us bring the taco party to YOU!

We'll spice up your board meetings, luncheons, and special events with quality food everyone will love. Full-service catering, drop off, or pick up: we can make it happen!

Check out the next page for the crowd favorites we're bringing to your table and email tacoparty@tacovisionnyc.com to get the party started!

Build-Your-Own-Taco Bar

For full-service catering, we will use state-of-the-art induction warmers keep your food hot for several hours! Drop off available for \$30 pp.

Includes chips & guac! **\$50 PP**



SELECTIONS

FILLINGS (SELECT 3)

- Al Pastor
- Chicken Tahini
- Carne Asada
- Garlic Roasted Shrimp
- Brussels Sprouts
- Roasted Sweet Potato

SALSAS (SELECT 3)

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

TOPPINGS (SELECT 5)

- Pico de gallo
- Queso Fresco
- Sliced Serrano
- Onions & cilantro
- Pickled onions
- Shredded lettuce
- Sour cream
- Chili escabeche
- Watermelon radish

SIDES (INCLUDED)

- Rice and Beans
- Mexican Street Corn

Tortas 20 pieces

TORTA DE MILANESA \$160

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

CHILAQUILES DOUBLE SMASH BURGER \$160

dry aged beef patties, chile de arbol special sauce, grilled onion, pickled onion, chilaquiles

Taco Boxes

20 tacos per box

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

SELECTIONS

Al Pastor Taco (GF) \$100

duroc pork shoulder, roasted pineapple, chipotle, onion, cilantro

Chicken Shawarma Taco (GF) \$110

chicken thigh, jalapeño tahini (sesame), homemade pickles

Carne Asada Taco (GF) \$150

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

Quesa Birria Taco (3pc)(GF) \$165*

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

Baja Crispy Cod Taco (GF) \$120

alaskan cod, avocado, cabbage, scallion, chipotle crema

Garlic Roasted Shrimp Taco (GF,S) \$120

gulf shrimp, avocado salsa, corn, potatoes, chili oil

Crispy Brussels Sprouts Taco (GF) \$90

poblano pepper, banana pepper sunflower seed salsa

Roasted Sweet Potato Taco (GF) \$90

black beans, chipotle crema, onion, cilantro, queso fresco

Burritos 20 pieces

flour tortilla w/your choice of protein, mexican cheese, rice, black beans, onion, cilantro & choice of avocado tomatillo salsa or salsa de arbol

SELECTIONS

Tahini chicken \$150

Al pastor \$140

Birria \$180

Garlic lemon shrimp \$160

Roasted sweet potato & poblano peppers \$130



GUAC, SIDES & DESSERT

*one order serves ten 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

Yucca Fries \$60

Habanero Aioli

Churros \$45 (10 pieces)

chocolate sauce

BEVERAGES

Mexican Coke \$6

Topo Chico \$6

Negra Modelo \$7

Modelo Especial \$7

Margarita pitcher, 16oz (4 margs) \$40

Mezcal Margarita pitcher, 16oz \$44

Classic Fauxrita pitcher, 16oz \$28 (NA)