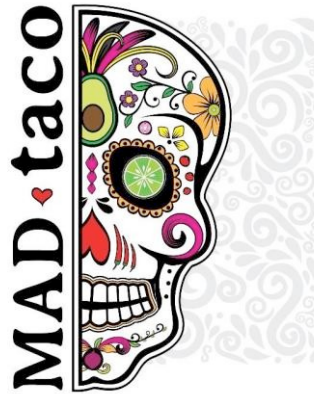


Mad taco Tailgate Catering Menu 2019



Buffet “Munchies” Packages for 10 and 25 ppl

	10 ppl	25 ppl
Salsa and Chips:	\$30	\$72
Queso and chips:	\$43	\$100
Guacamole and chips:	\$42	\$95
“GQ” (half guac/half queso) and chips:	\$45	\$105

Buffet Taco Packages All taco packages include Mad taco tamale bread (tortillas), specific toppings, disposable heating units, all serving utensils, dining wares (“plate”), eating utensils, and napkins. Quantities are based on 2 tacos per person.

	10 ppl/20 Tacos	25ppl/50 Tacos
Braised Pork Taco: Shredded pork, cheese, cilantro aioli*, chile oil, pico, lettuce, cabbage, cilantro	\$115	\$282
Chile Rubbed Chicken: Chile rubbed chicken, cheese, cilantro aioli*, chile oil, pico, lettuce, cabbage, cilantro	\$115	\$282
Beef Fajita: grilled fajita, cheese, sautéed onions and roasted green chiles, chile oil, cilantro aioli*, pico de gallo, avocado yogurt crema, cilantro	\$150	\$372
Beef Short Rib: Shredded short rib, cheese, cilantro aioli*, chile oil, roasted tomato salsa, lettuce, cabbage, cilantro	\$145	\$358
Jerk Chicken: Jerk chicken, cheese, chile oil, pineapple pico, lettuce, cabbage, cilantro, jerk aioli*	\$120	\$297

Carne Guisada: **\$150** **\$372**
 Grilled steak, guisada sauce, cheese, charred tomatoes, green chiles, chile oil, red onion, cilantro aioli*, cilantro

The Cubano: **\$165** **\$372**
 Braised pork, ham, swiss cheese, mustard sauce, and pickle on toasted tamale bread

Quinoa-Kale-Roasted Cauliflower (Vegetarian)
 Mix of red quinoa, kale, and roasted cauliflower, cheese, curried golden raisins, avocado yogurt crema, cabbage, chile
 toasted pumpkin seeds, cilantro **\$117** **\$284**

Portabella (Vegetarian)
 Grilled portabella, cheese, cilantro aioli*, chile oil, pico, lettuce, cabbage, cilantro
\$130 **\$317**

Combination Packages

Pork and Chile or Jerk Chicken:	10 ppl: \$115 (10 pork/10 chicken)	/	25ppl: \$282 (25 pork/25 chicken)
Pork and Short Rib:	10 ppl: \$130 (10 pork/10 short rib)	/	25ppl: \$327 (25 pork/25 short rib)
Pork and Portabella:	10 ppl: \$115 (10 pork/10 portabella)	/	25ppl: \$282 (25 pork/25 portabella)
Pork and Carne Guisada:	10 ppl: \$130 (10 pork/10 carne g.)	/	25ppl: \$327 (25 pork/25 carne g.)
Pork and Cubano:	10 ppl: \$130 (10 pork/10 Cubano)	/	25ppl: \$327 (25 pork/25 Cubano)
Pork and Beef Fajita:	10 ppl: \$130 (10 pork/10 fajita)	/	25ppl: \$327 (25 pork/25 fajita)
Pork and Quinoa Cauliflower	10 ppl: \$115 (10 pork/10 quinoa)	/	25 ppl: \$282 (25 pork/25 quinoa)
Short Rib and Chile or Jerk Chicken:	10 ppl: \$130 (10 short rib/10 chicken)	/	25 ppl: \$327 (25 short rib/25 chicken)
Short Rib and Portabella:	10 ppl: \$130 (10 short rib/10 portabella)	/	25 ppl: \$327 (25 short rib/25 portabella)
Short Rib and Carne Guisada:	10 ppl: \$148 (10 short rib/10 carne g.)	/	25 ppl: \$365 (25 short rib/25 carne g.)
Short Rib and Cubano	10 ppl: \$148	/	25 ppl: \$365

	(10 short rib/10 Cubano)		(25 short rib/25 Cubano)
Short Rib and Beef Fajita	10 ppl: \$148 (10 short rib/10 fajita)	/	25 ppl: \$365 (25 short rib/25 fajita)
Short Rib and Quinoa Cauliflower	10 ppl: \$130 (10 short rib/10 quinoa)	/	25 ppl: \$327 (25 short rib/25 quinoa)
Chile or Jerk Chicken and Portabella:	10 ppl: \$115 (10 chicken/10 portabella)	/	25 ppl: \$282 (25 chicken/25 portabella)
Chile Chicken and Jerk Chicken:	10 ppl: \$115 (10 chile/10 jerk)	/	25 ppl: \$282 (25 chile/25 jerk)
Chile or Jerk Chicken and Carne Guisada	10 ppl: \$130 (10 chicken/10 carne g.)	/	25 ppl: \$327 (25 chicken/25 carne g.)
Chile or jerk chicken and Cubano	10 ppl: \$130 (10 chicken/10 Cubano)	/	25 ppl: \$327 (25 chicken/25 Cubano)
Chile or Jerk Chicken and Beef Fajita	10 ppl: \$130 (10 chicken/10 fajita)	/	25 ppl: \$327 (25 chicken/25 fajita)
Chile or Jerk Chicken and Quinoa	10 ppl: \$115 (10 chicken/ 10 quinoa)	/	25 ppl: \$282 (25 chicken/25 quinoa)
Portabella and Carne Guisada	10 ppl: \$130 (10 portabella/10 carne g.)	/	25 ppl: \$327 (25 portabella/25 carne g.)
Portabella and Cubano	10 ppl: \$130 (10 portabella/10 Cubano)	/	25 ppl: \$327 (25 portabella/25 Cubano)
Portabella and Beef Fajita	10 ppl: \$130 (10 portabella/10 fajita)	/	25 ppl: \$327 (25 portabella/25 fajita)
Beef Fajita and Quinoa Cauliflower	10 ppl: \$130 (10 fajita/10 quinoa)	/	25 ppl: \$327 (25 fajita/10 quinao)
Quinoa Cauliflower and Carne Guisada	10ppl: \$130 (10 quinoa/10 carne g.)	/	25 ppl: \$327 (25 quinoa/10 carne g.)
Quinoa Cauliflower and Cuban	10 ppl: \$130 (10 Quinoa/10 cuban)	/	25 ppl: \$327 (25 quinoa/25 cuban)

Buffet Salad Packages For 10 and 25 ppl

Salads are a mixture of romaine, greens, shredded carrots and zucchini and queso fresco (cheese). Buffet salads are sized as “side” salads and come with choice of dressings on the side. Dressings include: Avocado vinaigrette, jalapeno buttermilk, cilantro-lime vinaigrette, red chile ranch.

10 ppl	25 ppl
\$63	\$152

Specialty Salad

Quinoa-Kale Salad: Kale, mixed greens, quinoa, roasted cauliflower, golden raisins, julienne carrots and zucchini, topped with chile toasted pumpkin seeds, queso fresco, and cilantro: with choice of dressing; Dressings include: Avocado vinaigrette, jalapeno buttermilk, cilantro-lime vinaigrette, red chile ranch.

10 ppl	25 ppl
\$82	\$197

Drinks: priced per gallon (serves 8-9):

Tea \$11
Sweet Tea \$12
Boots Lemonade \$14

Breakfast Taco Options (buffet style)(available before 11am only)

All taco packages include disposable heating units, all serving utensils, dining wares (“plate”), eating utensils, and napkins. Quantities are based on 2 tacos per person.

Breakfast taco buffets are build your own, and come with tamale bread (corn tortillas available upon request), cheese and salsa

	10 ppl (20 tacos)	25 ppl (50 tacos)
Chorizo and Egg	\$95	\$232
Egg Guisada (egg, steak, guisada sauce)	\$119	\$290
Egg and pork	\$90	\$219
Egg and bacon	\$98	\$238
Egg and black bean	\$90	\$219
Green egg and pork (with aji verde sauce)	\$90	\$219
Potato and egg	\$83	\$200

Breakfast Enchiladas

Served buffet style

Braised pork, egg, and cheese enchiladas topped with roasted poblano sauce, red chile enchilada sauce, cheese, and cilantro: **(3 enchiladas/person)**

10 ppl (30 enchiladas)	/	25 ppl (75 Enchiladas)
\$158		\$375

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

All Tailgates include the following at no extra fee

- Disposable Warming units to keep the food hot
- 2, 4-hour fuel cans for each warming unit
- Serving utensils for the buffet

- **Disposable dining wares: plate, napkins, silverware**
- **Cups/lids/straws: if drinks are ordered**
- **Labels for food items**