



Client:	TP Arrival Time:
Contact:	Food Start Time:
Date:	Food End: End Time:
Guest Count: 100	Equipment Pick Up Time:
Site:	Event Type:
Contact Phone #:	Contact Email:

Menu	Amount	Price	Subtotal
Street Taco Menu for 100		\$ 21.00	\$ 2,100.00
Al Pastor	3 oz pp	\$ -	\$ -
Carne Asada	3 oz pp	\$ -	\$ -
Corn Tortillas	4 pp	\$ -	\$ -
Spanish Rice	1.5 oz pp	\$ -	\$ -
Refried Beans	1.5 oz pp	\$ -	\$ -
Pico de Gallo	1.5 oz pp	\$ -	\$ -
Spicy Salsa Roja	1.5 oz pp	\$ -	\$ -
Salsa Verde	1.5 oz pp	\$ -	\$ -
Cilantro, Diced Onion & lime wedges		\$ -	\$ -
Tortilla chips	3 oz pp	\$ -	\$ -
Churro Menu for 100		\$ 2.50	\$ 250.00
Cinnamon sugar churros (chocolate sauce and whipped cream)	3ea pp	\$ -	\$ -
Non-Alcoholic Menu for 100		\$ 3.50	\$ 350.00
Horchata	8oz pp		
Lemonade	8oz pp		
Food Subtotal			\$ 2,700.00
20% Service Charge (service charge is not a gratuity) It covers: catering material, travel charge, insurance, licensing, maintenance			\$ 540.00
Staffing-3 @ 6 hrs ea (to set up & break down buffet area only, rotate food, bus)		\$ 30.00	\$ 540.00
on-site cooking: Taco Cart and Churro Cart		\$ 1,000.00	\$ 1,000.00
Subtotal			\$ 4,780.00
Tax			\$ 506.68
Total after-tax			\$ 5,286.68
20% Auto Gratuity (based off of food-beverage and staff only)			\$ 848.00
\$0 Deposit+ tax			\$ -
Total After Deposit & Gratuity			\$ 6,134.68

All in Price per person
\$ 61.35

NOTES: