



Cheese Quesadilla (sour cream & Salsa) .....	\$ 6.00 pp
Chicken Crispy Taquitos (guacamole crema ).....	\$ 7.00 pp
Pork Belly Tostadas with pineapple salsa.....	\$ 8.00 pp
Chips and Salsa Bar.....	\$ 5.00 pp
Chips & Queso.....	\$ 5.00 pp
Fresh Fruit.....	\$ 9.00 pp



## TACO BAR

**\$21 PP\* CHOICE OF 2 MEATS**

\*Al Pastor (marinated pork)

\*Carne Asada (Beef)

\*Carnitas (Pork Belly)

\*Chicken Tinga (marinated Chicken)

\*Vegetarian  
(Zucchini Blossoms,  
grilled bell peppers & onions)

### RICE & BEANS

### TORTILLA CHIPS

Salsa Verde, Salsa Roja  
Pico de Gallo  
Cilantro, Onions, Limes  
Flour Tortillas + \$1.00 extra

**BRING YOUR NEXT EVENT TO LIFE  
WITH OUR UNIQUE ON-SITE COOKING**

#### WHAT ON-SITE COOKING INCLUDES

The Taqueria Puebla team comes to your house or event space several hours before your event begins. We'll set up a tent to cover our cooking area. We'll cook all of the meats right there, shaving our signature Al Pastor right off the spit. We'll serve your guests tacos, and then they'll add any of the sides you've requested — salsas, fresh limes, Pico de Gallo, cilantro, diced onions, and more. Chips, salsa, and guacamole are available too! The entire Taco Cart experience can be tailored to fit your needs.

#### Pricing

Available Only with Full-Service Catering  
Taco Cart with On-Site Cooking: \$750 add-on  
Churro Cart with On-Site Cooking: \$500 add-on  
Add both to your event for \$1,000!

