



TAQUIZA

CASA DE MASA
ALWAYS GRINDING

CATERING MENU

CLASSIC TACO BAR (\$25.00 PER PERSON)

This includes 2 proteins of your choice, our house made blue corn tortillas, fresh garnish (onion, cilantro, radish & lime), our famous house made hot sauce, grilled Mexican-style street corn & our refreshing house quinoa salad with charred corn, jicama, green onion and fresno peppers served with a nopal-lime (cactus) vinaigrette. Additional proteins can be selected for \$5.00 per person.

INC. WITH BASE [] POLLO [] CARNITAS [] RAJAS

+\$2 SURCHARGE [] AL PASTOR [] BARBACOA [] LENGUA [] HUITLACOCHÉ

+\$3 SURCHARGE [] CAMARON [] ASADA [] CHAPULINES

SNACKS & EXTRAS

(\$6) BLUE CORN CHIPS
with Salsa & Guacamole

(\$6) TOSTADA STATION
Fried Blue Tortillas, Beans, Rajas, Cilantro
Crema, Cotija Cheese & Shredded Cabbage

(\$6) RICE & BEANS
Yellow Rice Cooked with Tomato & Garlic
served with a side of Frijoles

BY THE PINT (SERVES 4-8):

(\$10) House Salsa

(\$16) Guacamole

(\$12) Queso Dip

(\$10) Frijoles Dip

(\$10) Chihuahua Cheese

(\$8) Jalapeño-Cilantro Crema

(\$6) Pickled Red Onion

BOOZY BEVERAGES

(\$44) MARGARITA PITCHER (serves 5)
Classic, Skinny, Spicy or Passionfruit

(\$28) SANGRIA PITCHER (serves 5)
White Wine Passion Fruit
or Red Wine Hibiscus

(\$5) BEER BY THE BOTTLE (each)
Corona, Corona Light, Victoria, Modelo, Modelo
Negra

N/A BEVERAGES

(\$20) AGUAS FRESCAS (serves 4)
Horchata or Jamaica

(\$4) BY THE BOTTLE (each)
Mexican Coca-Cola, Mexican Sprite, Mexican Fanta,
Jarritos (Mango, Tamarind, Pineapple & Grapefruit),
Topo-Chico Mineral Water, Diet Coke, Evian

For your convenience, we offer plates, utensils, napkins, serving tongs and serving spoons upon request, for an additional charge of \$3 per person. Delivery is available in the South Florida area for \$25.00. All bookings are guaranteed. Any changes must be made prior to 7 days of the event date to be eligible for a refund.