

ARTFULLY CRAFTED TACOS & MORE

TACO PICASSO CATERING

www.tacopicasso.com



TACO PICASSO IS A GOURMET TACO TRUCK ESTABLISHED IN 2015 THAT SERVE DELICIOUS, HEALTHY TACOS AND MUCH MORE WITH A CALIFORNIAN SPIN THAT WILL NOT LEAVE YOU OR YOUR GUESTS DISAPPOINTED..



INTRODUCTION

OUR PROMISE

Great food defines an event and exceptional coordination assures an unforgettable experience. From drop-off catering to on site service with wait staff, the Taco Picasso team works effortlessly to provide an experience.

Whether you are hosting a company gathering or celebrating a birthday or a wedding Taco Picasso party packages are a simple inclusive solution for your food & service needs.

The chef Jamin (owner) focus largely on utilizing the very best locally sourced ingredients and works passionately to curate an unforgettable meal for each event.

You may contact us at
858-336-7418 or tacopicasso@yahoo.com



APPERTIZERS/SNACKS

Homemade Tortilla Chips + Salsas BAR

An endless bowl of tortilla chips plus 3 different salsas (salsa Verde, house made pico de gallo, and spicy red salsa).

Homemade Tortilla Chips + Salsas + Guacamole BAR

An endless bowl of tortilla chips plus 3 different salsas (salsa Verde, house made pico de gallo, and spicy red salsa and guacamole).

Salad BAR

Mix greens and selection of in season toppings.

Nacho BAR

Let your guest build your own nachos.

Taquitos

Chicken or beef - served with chipotle crema and/or avocado lime crema.



BAR SET UP

Bar set up usually we do in front of the truck or inside/outside of the location where your guest can easily snack before main course.

Additional Bar set ups available upon request.



PARTY PACKAGE 'A'



Tacos & Rice Bowls

CHOOSE UP TO 3 PROTEINS

2 or 3 tacos per person or Rice Bowl

- Grilled Chicken
- Carnitas (shredded pork)
- Adobada (pork)
- Carne Asada (Angus Steak)
- Korean BBQ Steak
- Fish (Beer Battered Cod)
- Shrimp (Beer Battered or grilled)
- Soyrito + potatoes (Vegetarian/ Vegan)
- Cactus (Vegetarian/ Vegan)

CHOOSE 1 SIDE

- Rice & Beans
- Tortilla Chips + Pico de galo salsa
- Tortilla Chips + Guacamole



PARTY PACKAGE 'B'



Tacos & Rice Bowls, Nachos

CHOOSE UP TO 4 PROTEINS

2 or 3 tacos per person or Rice Bowl or
Nachos

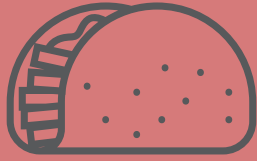
- Grilled Chicken
- Carnitas (shredded pork)
- Adobada (pork)
- Carne Asada (Angus Steak)
- Korean BBQ Steak
- Fish (Beer Battered Cod)
- Shrimp (Beer Battered or grilled)
- Soyrizo + potatoes (Vegetarian/ Vegan)
- Cactus (Vegetarian/ Vegan)

CHOOSE 2 SIDES

- Rice & Beans
- Tortilla Chips + Pico de galo salsa
- Tortilla Chips + Guacamole



PARTY PACKAGE 'C'



Tacos & Rice Bowls, Nachos, Quesadillas

CHOOSE UP TO 5 PROTEINS

2 or 3 tacos per person or Rice Bowl or
Nachos or Quesadillas

- Grilled Chicken
- Carnitas (shredded pork)
- Adobada (pork)
- Carne Asada (Angus Steak)
- Korean BBQ Steak
- Fish (Beer Battered Cod)
- Shrimp (Beer Battered or grilled)
- Soyrizo + potatoes (Vegetarian/ Vegan)
- Cactus (Vegetarian/ Vegan)

CHOOSE 2 SIDES

- Rice & Beans
- Tortilla Chips + Pico de galo salsa
- Tortilla Chips + Guacamole



ADD ON

Dessert

CHURROS

with cinnamon sugar

with ICE CREAM



mini DOUGHNUTS
assorted flavors



Beignets
with powdered sugar

ADD ON

Beverage



Includes disposable recyclable cups & lids, stirrers, sugar, creamer, lemon and honey

FINE PRINT

DIETARY REQUIREMENTS

Taco Picasso can accommodate most dietary needs upon request. All dietary requirements are to be provided in writing prior to your catering event day and is not confirmed until Taco Picasso has approved it can be accommodated. Please speak to our catering manager should you have a specific dietary requirement.

MENU SELECTIONS

All food and beverage menus and selections are subject to change due to seasonal availability. If a substitution needs to be made, a Taco Picasso representative will provide options and get client approval prior to making the change.

MENU SELECTION & CONFIRMATION

A minimum number of guests/quantity of items may apply to some orders or menu items. Should your anticipated guest count reduce, Taco Picasso reserves the right to apply the minimum as outlined in the menu. Staffing costs may be incurred for some events. Confirmation of any changes in numbers must be received in writing with sufficient notice to allow production to accommodate the change without wastage costs for Taco Picasso. All numbers confirmed 48 hours prior to the event date will be regarded as the minimum number for catering and charging purposes. After this date, some increases may be accepted but no decreases. Some menu items may not be available on weekends or public holidays.

ADDITIONAL MEALS & COSTS

Menu prices are not inclusive of CA state sales tax, gratuity, delivery costs (varies based on destination) or additional staff. Equipment hire and any extra services requested may incur additional costs. Extra beverage requirements on the day of event will incur additional costs.

Our catering service includes 2 hour service for any catering. Anything extra will be charged \$100 per additional hour.

PAYMENT AND CANCELLATION POLICIES

Taco Picasso charges 50% non-refundable security deposit to secure the event and 50% of catering order on event date. Corporate accounts available, inquire with catering manager for details. Cancellations must be made no later than 2 weeks prior to the event date. Should catering be canceled 3 days prior event date, the full invoiced amount will be charged regardless of the circumstances.

PRESENTATION

Catering will be presented in disposable, recyclable catering plates unless otherwise noted. Disposable napkins and utensils are provided with no additional charge. Should you prefer catering to be presented on platters provided by the client, this must be specified when you order and a 5% fee of the total order value may be applicable depending on size of catering order. Taco Picasso will not be held liable for any lost or damaged equipment provided by the client. Catering equipment which belongs to Taco Picasso may be utilized during your event. Breakage or loss of any equipment will be charged to the client at retail prices for its replacement. Delivery charges may apply.

FINE PRINT

EQUIPMENT HIRE

Taco Picasso can source anything your event may require from a third party event rental provider. Any equipment or event supply rentals are subject to the pricing, terms and conditions of the rental company. A 10% fee of the total order value will be applied to any rental orders which have been arranged by Taco Picasso. Please speak to the event coordinator should you have any rental needs.

STAFF HIRE

If you would like your event serviced, we have experienced wait staff and event management available. Staff rates are charge on a minimum of four hours, plus travel time. Any additional hours worked by the staff at your event as a result of changes to the planned schedule of your event or by circumstances out of our control will be charged to the client post event. A 20% charge will be added to your event total for gratuity.

CORPORATE ACCOUNTS

Corporate accounts are available on application for repeat clients. Please speak to our Catering Manager for details.

PAYMENT OPTIONS

Taco Picasso accepts Visa, MasterCard, AMEX and Discover. Most payments are processed online and 4% credit card processing on the invoice. unless the catering invoice is paid via check/Venmo then no processing fee is added. Receipts will be emailed to the email address listed on catering application. if Security Deposit is not paid from the client, your event is not confirmed.



*Thank
you!*

MEET OUR FAMILY

Get to know us...

It all started back in 2014 when we decided to leave corporate jobs and follow the dream of being entrepreneurs.

November 2014 our 1st gourmet food truck was born, 'American flavors'. After being successful and attending multiple events, weddings, and birthday parties, we realized that to grow and service our customers better we needed to add another gourmet food truck so we were able to attend even bigger events with having 2 trucks under same roof and make it easier for our customers to have multiple options for their guests. so... On July 2015 - 'Taco Picasso' was born.

By having two trucks with different cuisines we were now able to offer double the food options for our customers.

The Vision that we saw that vendors and event organizers were able to do one stop shop for multiple cuisines and different catering option with us only.

During our time with the food trucks not only has our business grown but so has our family. We now have 3 beautiful daughters.

Cheers!



Jamin (husband/ dad & the Chef)
Ornela (Wife/ Mom & takes care business behind the science)
Janela (dad's little helper)
and twins Karina & Savanna (dad's future helpers)



CHECK OUT OUR OTHER GOURMET FOOD TRUCKS
WWW.FOODTRUCKTOPIA.COM