



adobo



Do You Cater?

Yes, it is now the focus of the food truck. We can come to your work, neighborhood, event or home and prepare meals fresh on-site. Your guest can be served from the food truck, we can create a buffet or we can simply deliver the meals individually pre-packaged.

We started the food truck in 2017. In October 2020, we took over the kitchen inside First Draft Taproom.

Chef Baggao has over a decade of experience managing catering, restaurants, and large-scale events.

In our second year in business, we won best traditional taco in Denver.

In our third year in business we were awarded Best Food Truck in Denver by Westword Magazine.

Chef Baggao has managed fine dining to fast casual to brunch restaurants across the front range and is the leading name for food truck service in Denver. When you need it done right, we are the folks to trust.

With our experience, we can design and execute the perfect service for your event.

Date Availability, Menu and Tastings

Date Availability - Email us to check dates. We only reserve dates for events with paid deposits.

Menu - Check our current menu available at adobodenver.com/menu. Our tacos, rice bowls, smoked wings, burgers, chile fries are Denver favorites. We specialize in New Mexican & Filipino flavors, but Chef Baggao is passionate about cooking.

If you have an ideal menu in mind, please tell us!

We do it all from delicious BBQ to healthy plant based options to ceviche or sashimi with caviar.

We have produced 7 course plated wedding dinners for 150, custom tacos and event service for Modelo USA, many sold out 5 course brewery dinners, street food for close to 700 people in one day at Grandoozy and countless other experiences. These experiences give us the guidance and expertise to consistently create truly incredible memories for you and your guests.

Tasting - If you would like to taste our food, please visit our restaurant. Event minimum for private tasting is \$2000.

Booking Fee is Based Upon Event Design

More sophisticated event design results in a higher booking fee. We have a decade of experience managing weddings, fine dining and operating one of denver's best food trucks. Most importantly, we have a track record of creating the best possible experience for our clients and their guests. Booking fees range from \$25 to \$500.

Service Fee on Food & Beverage Charges

Service fee is either a stated amount or 20%. If we cannot take care of our staff, we cannot do the event.

Only food and beverages charges are applicable. We cannot waive this charge.

We Go Anywhere!

Our food truck is powered by a cummins turbo diesel and we have outfitted our rig to be able to serve nearly anywhere for weeks. We have served weddings in Breckenridge, Fraser, past Kenosha Pass in Park County, and countless other venues across Colorado.

How To Book?

You may select from one of our packages listed below. We ask for 50% deposit on all estimated charges to secure the service on your date. Deposits are non-refundable. Remaining charges are due the day of the event. Taxes not included.

We are happy to schedule a time to discuss your event and our service options. Please email us to coordinate.

food truck catering package 1:

\$500 minimum sales - up to 50 people - up to 2 hour service

- 3 entrée options - vegetarian and gf
- 2 appetizer options
- \$10 entrees, \$4 appetizers
- booking fee - \$25
- \$100 service fee - no additional fees

food truck catering package 2:

\$750 minimum - up to 50 people - up to 3 hour service

- 4 entrée options - vegetarian and gf
- 3 appetizer options
- \$10 entrees, \$4 appetizers
- booking fee - \$25
- \$150 service fee - no additional fees

food truck catering package 3:

\$1000 minimum - up to 100 people - up to 3 hour service

- 3 entrée options - vegetarian and gf
- 2 appetizer options
- \$10 entrees, \$3 appetizers
- booking fee - \$25
- \$200 service fee - no additional fees

food truck catering package 4:

\$1500 minimum - up to 100 people - up to 3 hour service

- 5 entrée options - vegetarian and gf
- 3 appetizers
- \$10 entrees, \$3 appetizers
- booking fee - \$50
- \$300 service fee - no additional fees

food truck catering package 5: Weddings, Large Events
minimum sales varies - up to 400 people - 3-6 hour service

- tacos only -
 - \$500 minimum, \$12 entrees; \$1000 minimum, \$11 entrees; \$2000 minimum, \$10 entrees
- tacos & tray passed appetizers - \$18pp
- 3 course dinner - starts at \$20pp for disposables. starts at \$25pp for plated. customers pay for rentals.
- booking fee - \$50 to \$500
- If wedding is located more than 70 miles from Denver and ends after sunset, we will require lodging for our staff.
- 20% service fee

food truck catering package 6: Lunch Services
\$500 minimum sales - 2 hour service

- 5 entrée options - vegetarian and gf options
- 2-3 appetizer options
- \$12 entrees, \$3 appetizers
- booking fee - \$25
- \$50 service fee
- bottled water included

food truck catering package 7: Adobo & Friends
minimum sales & service period vary

- 2 - 10 food trucks
- 500-1500 people
- pricing varies
- past clients: Google, Oracle, Local City Municipalities, Marriott, DPS

Host Pay vs Guest Pay

Q: How does it work if I am hosting an event but the guests at the event are paying for their meals?

A: We offset the minimum sales that you, the host, guarantee by the amount we sell.

ex. \$500 minimum sales. We charge the host 50% to secure the date and service. Day of the event we sell \$800 in food or beverage. We refund charges, not including service charge, booking fee.

ex. \$500 minimum sales. We charge the host 50% to secure the date and service. Day of the event we sell \$100 in food and beverage. We charge the host \$400 plus service charge, booking fee and taxes.

Are you an event producer interested in working with us? Email us.