

## **Taco Bar**

All items are made from scratch with as many Vermont product as possible. We can accommodate any allergies and dietary concerns. (Pricing is for parties of 30 or more guests, and there may be a surcharge for labor with parties with lower numbers)

Pickup orders are at our kitchen at 150 W Canal Street, Winooski, VT

All packages come with both flour and corn tortillas

**Base Package:** pricing is per person

**1 meats, 8 salsas and/or toppings, 2 sides**

**Pickup – \$15.50    Delivery - \$19.50    Service - \$23.75**

**Advanced:** pricing is per person

**2 meats, 10 salsas and/or toppings, 2 sides**

**Pickup - \$19.75    Delivery - \$23.50    Service - \$28.50**

### **Meats:**

Smoked BBQ Pork

Smoked Shredded Organic Chicken

Braised Beef Peccadillo – Spicy Cuban Beef

Carnita Style Pork with Chilies

Grilled and Sliced Jerk or Cajun Spiced Chicken

Vegetarian Options Available

### **Salsas and Sauces:**

Roasted Tomato Salsa Salsa Verde (tomatillos and green chilies)

Grilled Pineapple Salsa Roasted Corn and Tomato Salsa

Southern Smoke BBQ sauce

Chimi Churi, Argentinian Green Herb

BBQ Smoked Tomato and Chili Salsa

Guacamole (adds \$.50 per person)

### Toppings:

Warm rice & bean salad	Diced tomatoes
Shredded cheese	Sour Cream
Pickled onions	Sliced jalapenos rings
Pickles	Shredded lettuce
Cilantro	Refried beans
Sauteed peppers and onions fajita style	

### Sides and Dessert

All sides and desserts are made from scratch and most can be vegetarian and/or gluten free. Heavier sides are best in the Spring and Fall in the cooler weather, but you can still enjoy them anytime. Desserts and Extra sides are \$3 more per person

#### Hot Sides:

BBQ Baked Beans	Potato Gratin with Cheddar Crust
Cuban Baked Black Beans	Caramelized Onion and Tomato Mac & Cheese
Classic or Jalapeno Cornbread	Braised Greens & Cabbage with Tomato
Garlic Mashed Potatoes	Buttermilk Biscuits
Butter Herb Roasted Potatoes	Maple Butter Roasted Root Veg
Corn on the Cob (seasonal)	Cornbread Stuffing
Grilled Assorted Summer Squash	

#### Cold Sides:

Carolina Cole Slaw – Sweet Apple & Vinegar Base  
Wedge Salad of Iceberg Lettuce, Blue Cheese, tomato, & either  
Buttermilk Ranch or Warm Bacon Dressing  
Cornbread and Tomato Panzanella Salad  
Spicy Thai Coleslaw with Sweet and Sour Dressing  
Cucumber Salad Seasonal Green Salad with available vegetables

#### Desserts:

Cobbler with Crumbly Topping and filling like Peach, Apple, or Strawberry Rhubarb  
Supper Fudgy Chocolate Torte Cake  
Chocolate and Ginger Torte  
Pineapple & Brown Sugar Short Cake  
Beignets – The New Orleans Doughnut, with Chocolate Chips & Berry Sauce