

We do
private
catering

TACOS
LOCOS
mustache



Hola Amigo!

Thank you for enquiring about our private catering services. We cater for a variety of events including birthday parties, corporate events, private functions, school celebrations and weddings - to name a few!

Custom built and designed to serve a range of Mexican-flavoured cuisine - our food trailer is a mobile kitchen that can be taken anywhere!

Below is an outline of our menu options. These can be discussed and customized to your taste and event!

Snacks and Starters

Choose from our selection of snacks and starters. These are usually served on platters on tables for your guests to enjoy when they arrive.



Poppers

R20 each

Jalapeño peppers stuffed with melt-in-your-mouth cheese. Served with our homemade sweet and sour dipping sauce. These do vary from mild to spicy!



Nacho Plate

R200 p/plate

Crispy nacho corn chips served with a mild tomato salsa and guacamole dip. Each plate serves approximately 10 people.



Cheesy Samosas

R9 each

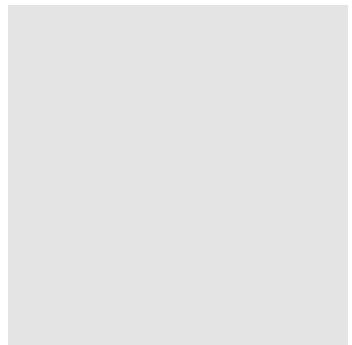
Jalapeno and cheese stuffed samosas (mild). Served with our homemade sweet and sour dipping sauce.



Chicken Winglets

R60 p/portion

Lightly fried chicken winglets, battered with a sweet and spicy sauce, and drizzled with blue cheese dressing. Serving size: 8 winglets per portion.



TACOS

We use only the finest quality taco shells made from organic gluten-free corn. Hard and soft shell options are available.

Pricing:

1 Taco p/person = R45

2 Tacos p/person = R85

Choose from these delicious flavours (max of 3 choices):

Classic Chicken: served with sour cream, guacamole and fresh salsa (mild).

Mexican Chilli Beef: served with cheddar cheese, sour cream, fresh salsa and coriander (spicy).

Fried Chicken: soft and tender deep fried lemon chicken, served with cheddar cheese and fresh salsa, drizzled with our homemade garlic mayo (mild).

Chipotle Butter Bean (v): large butter beans cooked until soft and tender in our tomato relish and smoked chipotle sauce topped with feta cheese, fried onion, sour cream and coriander (mild).

BBQ Pulled Pork: slow cooked for 8 hours, this classic is served on tangy coleslaw, topped with homemade BBQ sauce and scorched corn (mild).





BURRITOS



Our Burritos are served on a base of cumin-spiced rice wrapped up in a large flour tortilla.

Pricing: R90 each.

They come in the following flavours:

- **Smoky BBQ Fried Chicken (mild)**
- **Nacho Mexican Chilli Beef (spicy)**
- **BBQ Chicken Mayonnaise (mild)**

CHURROS

This Spanish-style Mexican dessert is best served hot, crispy and fresh out the fryer!

Rolled in cinnamon & sugar, and dipped in a rich chocolate sauce.

Pricing = R55 for 3 sticks.





The Details

We cater for a minimum of 50 people.

A once-off call out fee is charged per event to cover for travel and labour.

Most of our equipment uses gas, however we do require access to electricity for lighting.

Once the details and menu have been discussed, a 50% deposit is needed to confirm your event. Thereafter, the balance is due in cash on the day.

