

Taquiiza

MENU



-Packages-

Classic package

2 Protein Options
Hand Made Yellow Corn
Tortillas
Flour Tortillas
Trimmings Bar
Red Green & Fire Roasted
Salsa

Signature package

3 protein options
Hand Made Yellow Corn
Tortillas
Flour Tortillas
Rice and Beans
Trimmings Bar
Red, Green & Fire Roasted
Salsa

Premium package

3 protein options
Hand Made Yellow Corn Tortillas
Flour Tortillas
Rice and Beans
Trimmings Bar
Chips Guac & Queso
1 Agua Fresca
Red, Green & Fire Roasted Salsa

Trimmings buffet:

Includes:

- Cilantro • Onion • Limes • Pico de Gallo
- Sour cream • Pickled red onion • Charred Jalapeños • Lettuce • Cheese

Rice & Beans options:

Your choice of:

- Cilantro Lime rice/ Black Beans
- Mexican yellow Rice/ Refried Beans
- Arroz con Gandules

Protein options:

- Carne Asada (hand-trimmed grilled skirt steak) + \$3pp
 - Al Pastor (Pork/Chicken)
 - Cilantro Lime (Chicken / Pork)
- House-made Chorizo (Pork / Chicken)
 - Birria (Beef / Chicken)
 - Lechon
- Pollo en Mole / Mole-Dry Rubbed Chicken
- Shrimp (Blackened or Garlic Mojo) + \$2pp

Seasonal Option:

Ropa Vieja-Shredded Beef

Meat-Less Options:

- Tofu Al Pastor
- Roasted Poblano & Cheese
- Warm Corn Salad
- Kale & Mushroom Fajitas
- Marinated Grilled Cauliflower
- Beyond Meat & Soyrito + \$2pp



Booking information

- **Minimum** of 30 guests • **50% deposit required to book**
- 20% service charge + 10.25% sales tax added to invoice • Service includes 2 hrs. Additional time is \$75/hr • Prices are subject to change

