# GOURMET TACO STATION

### Price Based on Amount of People

#### **PROTEINS**

- Marinated Beef - Fish - Pork - Chicken

### \*\*\*All Served on a Flour or Corn Tortilla\*\*\*

#### **TOPPINGS**

- Authentic Hot or Mild Salsa - Fresh Chopped Cilantro - Diced Red Onion

#### "THE BERMUDIAN"

Rockfish, Cilantro Aioli, Arugula, Fresh Avocado Guacamole

#### "THE GRILLER"

**Grilled Skirt Steak** 

#### "THE PORKY"

Pulled pork Marinated in a Rum Swizzle BBQ Sauce, Chopped Greens and Tomatoes

#### "CUSTOM"

Made to your Liking \*\*\* Vegetarian option\*\*\*

## THE RAW BAR

#### **CEVICHE \* TIRADITO \* OYSTERS**

\$ 4 Surcharge for one Station

(Citrus Marinated Seafood, Peruvian "Sushi", Fresh Shucked Oysters)

+ all are served with tortillas and peppered vodka

## **EXTRAS**

#### \* GOURMET SALAD BAR \*

(\$9 per person - NO Proteins)

#### \*STARCH and VEGETABLES\*

Chili Lime Vegetables, Manchego Mashed Potatoes (\$5 per person)

#### \*GUACAMOLE\*

Made Fresh, served with Crisp Tortillas (\$3 per person)

#### \*HOT CHURROS\*

Cinnamon and Sugar Mexican Donuts, Chocolate and Caramel Dip (\$4 per person)

+ (Budget 1 Chef per \$ 25 guests or for multiple stations, one cook for food station service)