

CHOOSE YOUR METHOD OF DELIVERY

The Bus Experience

Have the bus come to you!*

* 100 People Minimum, Delivery fee up to 10 miles

Price starts at \$16.99



The Bus Bar

Start at proteins, and then choose your catering service:

Single Price starts at \$9.99

Double Price starts at \$11.49

Triple Price starts at \$12.99

Catering Pick-Up

We make it fresh, you pick it up.

Catering Pelivery**

You choose the delicious food, and we handle the delivery.

+ Set Up Fee \$24

Catering Pelivery + Service**

Have everything delivered and served with a smile.

+ Set Up Fee \$24

+ Server Fee \$10 per Server

**DELIVERY FEE UP TO 10 MILES

DEPOSIT MAY BE REQUIRED

Orders must be placed 24 hours in advance. Orders for 50 or more people must be placed 72 hours in advance.

2nd BUILD YOUR OWN BAR

First, choose from our three build options: **Single, Double**, and **Triple**, to choose how many protein options you would like, and then select your protein(s).







Single

Pouble

Triple

INCLUDES:

- Your choice of protein(s)
- Crispy Corn, Soft Corn, or Soft Flour tortillas
- Cabbage
- Pico de Gallo
- Sour Cream
- Cheese

- Mexican Rice and Refried Beans or Chips and Salsa
- Choice of Red or Green Salsa
- Plates, Napkins, Utensils, Chafing Dishes, Stands, and Sternos as needed.

ADDITIONAL TOPPINGS

Guacamole (16 oz.) - \$8.99 Queso (16 oz.) - \$8.99

DRINKS

Gallon Iced Tea – \$10 Gallon Agua Frescas – \$20 Bottle Water – \$1 per bottle

SIDES

Chips and Salsa (serves 10) – \$15
Mexican Rice and Refried Beans (serves 10) – \$20
Empanadas (serves 12) – \$20
Shredded Chicken, Ground Beef
and Portabella Ranchero.
(Vegan friendly available upon request.)



CALL OR VISIT TACO-BUS.COM/CATERING FOR PRICING AND MORE INFO

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.



CHOOSE YOUR PROTEIN(S)



Grilled Chicken

Seasoned chicken with our secret sauce.



Chicken Chipotle (Pollo Chipotle)

Chicken smothered in a creamy chipotle sauce.



Shredded Chicken (Pollo Verde)

Shredded chicken in a tomatillo sauce.



Spicy Chicken 🔾 🚭 (Pollo en Chile de Arbol)

Diced chicken chunks in a very HOT tomatillo and chile de arbol sauce.



Marinated Shredded Pork (Cochinita Pibil)

Shredded pork in achiote and bitter orange, smoked in banana leaves. -Old Mayan Recipe



Shredded Pork 🚭 (Carnitas)

Shredded and seasoned slow-cooked pork.



Fish (Pescado)

Beer-battered grouper with cream sauce.



Shrimp 🐧 🛐 (Camaron)

Grilled and deliciously seasoned in a spicy garlicky sauce.



Portabello Ranchero 🚳 🚭

Grilled portabella mushrooms poblano peppers, onions, and tomatoes in a spicy red salsa.



Butternut Squash

Grilled with sweet red peppers, tomatoes, and onions. Topped with queso cotija.



Plant Fare 🚾 🐠





Grilled plant based protein marinated with smokey chipotle.





Textured soy protein,





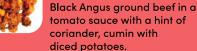




Steak 🚭 🕦 (Carne Asada)

Hand cut sirloin marinated in Mexican seasonings.





PREMIUM PROTEINS

Ground Beef







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