



TACOS & AVOCADOS

 BEST T&A IN TOWN 

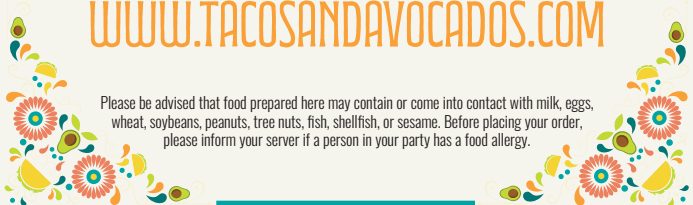
Catering



Serve the
**BEST T&A
IN TOWN**
at your next event

WWW.TACOSANDAVOCADOS.COM

Please be advised that food prepared here may contain or come into contact with milk, eggs, wheat, soybeans, peanuts, tree nuts, fish, shellfish, or sesame. Before placing your order, please inform your server if a person in your party has a food allergy.



CHIPS & DIPS



DIPS

V = VEGETARIAN

Served with fresh corn tortilla chips.

	16oz	32oz	48oz
HOUSE SALSA) V	\$12	\$24	\$35
ROASTED SALSA VERDE) V	\$15	\$30	\$45
CREMOSA)) V	\$15	\$30	\$45
GUACAMOLE V	\$24	\$48	\$70
QUESO BLANCO V	\$24	\$48	\$70
SALSA TRIO V			\$30

8 ounces each of house salsa, roasted salsa verde & cremosa

SALAD & SIDES

SALAD

Choose ranch, jalapeño ranch, baja chipotle or cilantro lime vinaigrette.

VAQUERO SALAD V **\$45**

SERVES SEVEN AS AN ENTRÉE / TWENTY AS A SIDE

Spring mix, grape tomatoes, pickled red onions, fire-roasted corn, avocado & tortilla strips.

+CHICKEN AL PASTOR	\$55
+SEASONED GROUND BEEF	\$65
+SKIRT STEAK	\$75
+GRILLED SHRIMP	\$80

SIDES

	16oz	32oz	48oz
SPANISH RICE V	\$6	\$12	\$18
REFRIED BEANS V	\$6	\$12	\$18
CHARRO BEANS	\$8	\$16	\$24
CHARRED JALAPENOS V	\$9	\$18	\$27
STREET-STYLE CORN V	\$14	\$28	\$32
CHIHUAHUA CHEESE V	\$20	\$40	\$60

BUILD YOUR OWN

FLAME-GRILLED FAJITA BAR

Your choice of meat & corn, flour or a mix of tortillas. Grilled to order & paired with caramelized peppers & onions, guacamole, pico de gallo, sour cream, chihuahua cheese, Spanish rice & refried beans.

CHICKEN AL PASTOR	\$19 /PERSON	STEAK & CHICKEN	\$26 /PERSON
SKIRT STEAK	\$30 /PERSON	STEAK & SHRIMP	\$35 /PERSON

BYO TACO BAR

Your choice of protein & corn, flour or a mix of tortillas. Toppings include chihuahua cheese, pico de gallo, shredded, lettuce, cilantro & diced onion. Served with Spanish rice & refried beans.

CHICKEN AL PASTOR	\$14 /PERSON	SKIRT STEAK	\$17 /PERSON
CARNITAS	\$14 /PERSON	SHINER-BRAISED BRISKET	\$18 /PERSON
SEASONED GROUND BEEF	\$15 /PERSON	BEEF BIRRIA	\$18 /PERSON
HONGOS ASADOS V	\$17 /PERSON	GRILLED SHRIMP	\$20 /PERSON

NACHO BAR

Your choice of meat served with fresh corn tortilla chips, refried beans, queso, guacamole, pico de gallo, lime crema & chihuahua cheese.

CHICKEN AL PASTOR	\$13 /PERSON	SEASONED GROUND BEEF	\$15 /PERSON
CHORIZO	\$14 /PERSON	SKIRT STEAK	\$17 /PERSON

BY THE BOX

TACO BOX

TWELVE TACOS PER BOX

Your choice of protein & corn or flour tortillas. Served with chihuahua cheese, pico de gallo, shredded lettuce, cilantro & diced onion.

CHICKEN AL PASTOR	\$60 /BOX	HONGOS ASADOS V	\$80 /BOX
CARNITAS	\$60 /BOX	BEEF BIRRIA	\$85 /BOX
SEASONED GROUND BEEF	\$65 /BOX	SHINER-BRAISED BRISKET	\$85 /BOX
SKIRT STEAK	\$80 /BOX	GRILLED SHRIMP	\$95 /BOX

BURRITO BOX

TWELVE BURRITOS PER BOX

Your choice of meat wrapped in a flour tortilla with rice & refried beans. Served with guacamole, pico de gallo & sour cream.

CHICKEN AL PASTOR	\$110 /BOX	HONGOS ASADOS V	\$150 /BOX
CARNITAS	\$110 /BOX	SKIRT STEAK	\$150 /BOX
SEASONED GROUND BEEF	\$120 /BOX	SHINER-BRAISED BRISKET	\$155 /BOX

FLAUTA BOX

\$65 /BOX

TWENTY FOUR FLAUTAS PER BOX

Marinated pulled chicken wrapped in crispy corn tortillas. Served with shredded lettuce, pico de gallo, cremosa & queso fresco.

ENCHILADAS

ENCHILADAS

TWELVE ENCHILADAS PER PAN

Served with pico de gallo, lime crema, Spanish rice & refried beans.

QUESO <small>V</small>	\$50 /PAN
VEGGIE <small>V</small>	\$70 /PAN
CHICKEN TINGA	\$70 /PAN
BRISKET POBLANO	\$80 /PAN



DULCES & DRINKS

DESSERTS

CHURROS SERVES FIFTEEN TO TWENTY	\$55 /PAN
TRES LECHES SERVES FIFTEEN TO TWENTY	\$100 /PAN

DRINKS

MARGARITAS TO GO	\$70 /HALF GAL	\$140 /GALLON
ICED TEA SWEET OR UNSWEET		\$10 /GALLON
COFFEE		\$10 /GALLON
JARRITOS, MEXICAN COKE, BOTTLED WATER		\$3 /EACH
ICE		\$2 /BAG

Contact us

312.307.7704

catering@tacosandavocados.com

Please allow 24 hours advance notice on all catering orders.
Service & delivery fees will apply - ask for details.