BORRICHO TACOS & TEQUILERIA



CATERING MENU

Our platinum taco bar option covers vegan, vegetarian & gluten free dietary needs!

PACKAGES

IN-HOUSE AND OFF-SITE CATERING

All orders must be placed at least 72 hours before your event. Package minimum of 15.

APPETIZER BAR \$165

FFFNS UP TO 10

Enchilada with Ground Beef & Red Sauce

Quesadilla with Cheese

Taguitos with Pollo

Chips & House-made Queso Sauce House Salsa Roja, Guacamole & Sour Cream

SILVER \$16/PERSON

Tortillas (grilled corn tortilla shells)

Signature Mexican Rice

Beans (Choice of black or refried)

Choice of (2) Proteins:

Al Pastor, Pollo, Ground Beef

Borbacoa + \$1 per person

Carne Asada + \$2 per person

Corn Tortilla Chips

House-made Salsa Roia

Mild Salsa Verde

House-made Guacamole

Lettuce, Onion, Cilantro,

Sour Cream & Queso Cotija

GOLD \$17/PERSON

SILVER OPTION PLUS:

House-made Queso Sauce

PLATINUM \$19/PERSON

GOLD OPTION PLUS:

Choice of (3) Proteins (See Above)

Pico De Gallo

Grilled or Fajita Vegetables

-DRINKS \$2/PERSON

Bottled Water, Coca-Cola, Diet Coke & Sprite.

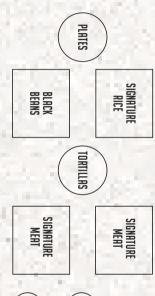
WARMING KITS \$25

ARE AVAILABLE FOR HOT MENU ITEMS (2 hour duration)

Includes: (2) Chafing racks, disposable chafing pans & sternos.



TACO BAR







WITH WATER AND STERNO HEATERS

WARMING KIT: INCLUDES TWO CHAFING WIRE RACKS AND TWO WATER PANS TO BE NSERTED AND FILLED APPROXIMATELY 1'

BOX LUNCH \$18/PERSON

Burrito (choice of ground beef, pollo, al pastor, or veggie) with Flour Tortilla, Tortilla Chips & House Salsa

Canned Soda or Bottled Water

FIESTA PLATTER \$75

MINI TACO BAR, FEEDS UP TO 6

Includes: al pastor, pollo, rice, beans, chips, house salsa roja, guacamole, cotija cheese, sour cream & pineapple.

A LA CARTE

onions & queso cotija. **Carne Asada G**Beef, cabbage, onions & queso cotija.

PRICED BY 1LB	
Grilled or Fajita Veggies vc, v, GF	\$16
House-made Queso Sauce v	
Black Beans vg, v, GF	\$10
Refried Beans	\$10
Signature Mexican Rice vc, v, G.	
4" Soft Corn Tortillas (QTY 20) v, GF	\$15
4" Soft Corn Tortillas (QTY 20) v, GF	\$20
Flour Tortillas (QTY 20)	
Chips GF	\$20
240Z CONTAINER	
House-made Salsa Roja (choice of salsa) VG, V, GF	
Sour Cream	
House-made Pico de Gallo VG, V, GF	
House-made Guacamole vc, v, GF	\$18
ADD ONS	
Cheese Quesadilla Pan (serves 10)	\$30
Ground Beef Taquito (serves 10)	\$35
Ground Beef Enchilada Pan (serves 10)	\$3
Assorted Cookies (by the dozen)Churros (by the dozen)	\$20
Churros (by the dozen)	\$25
Soda (by the can - coke, diet coke & sprite)	\$2
Bottled Water	\$2
SIGNATURE MEATS A LA CARTE PRICE	PER 1L
Al Pastor GF	\$19
Seasoned shredded pork, pineapple, cilantro, onions &	
queso cotija.	
Ground Beef G.	
Topped with pico de gallo, cabbage & shredded cheese.	
	\$2
Grilled chicken in house seasoning, onion, fresh cilantro & queso cotija.	
Barbacoa G	\$22
Mildly spicy and sweet shredded beef, cilantro, pickled	



HOSTESS WITH THE MOSTEST

We have delivery, set-up, limited & full services available for any off premise event. Inquire with our catering manager for specific service details and pricing.

Whether you are looking to provide catering for a wedding, sporting event, graduation, holiday party, bridal shower, bachelor/bachelorette party or a corporate event, we have several options that will leave you and your guests satisfied!



CATERING FEES

DELIVERY: Starts at \$30.

SERVICE CHARGE: There is an automatic 18% service charge calculated on all food and beverage catering orders. **CREDIT CARD CHARGE**: 3% transaction fee.

Contact our Corporate Sales and Catering Manager

Kelly Krogel

EMAIL: Kelly@TangenHospitality.com CELL PHONE: (208) 818-0680

or visit our website: BorrachoSpokane.com