



# THE BACKYARD TACO BAR

AL FRESCO KITCHEN TACO BAR + STONE OVEN

## BAR UPON ARRIVAL

margarita of choice (traditional, spicy, grapefruit, berry)

sassy water, seasonal organic fruit infused water

coronitas + lime

## PASSED SELECT 2

lobster nacho, pickled corn + goat cheese fondue

watermelon nigiri + pickled cucumber + sesame, gf + v

## SALADS INCLUDED

dirty street corn, pimento cheese aioli + feta, gf + veg

green goddess quinoa salad + poblano + avocado vin, gf + veg

nachos: guacamole + queso + pico de gallo + pickled corn

## PRICING BASE EVENT INCLUDES 30 GUESTS

\$3750 includes chef + server, stone oven + taco bar set up

- includes the first 30 guests

- 3.5 hour guest event (staff is onsite 2 hours prior to guest arrival)

- includes poolware glasses + bamboo plates + cutlery, napkins

- add biergarten tables for \$250 each (each seats 9)

- plus delivery, tax, admin, gratuity

## TACOS + TOSTADA SELECT A VARIETY OF 3 (ALL GF)

*made with housemade gluten free corn tortillas / dairy free options available by request*

carne asada + avocado poblano + feta

taco salad bowl + ground beef + shredded lettuce + cheese

pulled pork + scallion + hoisin bbq

smoked pulled chicken + chipotle + shredded lettuce

chili pickled pear bibimbap cauliflower + coconut cream, veg

salsa verde roasted cod + aristocrat jam

heart of palm "fish taco" house tartar, veg

cauliflower taco + coconut cream, veg (available vegan)

bbq shrimp lettuce wraps, rice noodles, df + pesc

mushroom tostada, chipotle aioli, gf + veg

salsa verde shrimp tacos + shredded lettuce, pesc

tuna tostada + avocado poblano mousse + sesame + radish, pesc

## DESSERT OPTIONAL

key lime pie squares, veg \$6 pp

churros + dulce de leche, \$8

chocolate pecan bars, \$6 pp