

**TACO
GRANDE**
MEXIGRILL + TEQUILA BAR

Catering Menu

FOR IN-HOUSE
EVENTS



For more information about events at Taco Grande
or to place an order, email Emily DelPizzo
emily@tacogrande.com

Shareables



SALSA ROJA & CHIPS Small (serves 8-10) \$20 • Large (serves 10-15) \$35

QUESO BLANCO Small (serves 8-10) \$30 • Large (serves 10-15) \$45
white cheese dip with a touch of jalapeño, served with crispy tortilla chips

FRESH HOUSE MADE GUACAMOLE

Small (serves 8-10) \$40 • Large (serves 10-15) \$60
fresh pressed avocado, lime, pico de gallo

MEXICAN STREET CORN

grilled then basted with chipotle mayo, topped with cotija cheese & Tajin
By ear \$5/each • 15 pieces \$70 • 30 pieces \$130 • 45 pieces \$180

GRILLED CHIPOTLE STICKY WINGS

seasoned & grilled chicken wings tossed in our
chipotle BBQ sauce served with avocado ranch
25 wings \$50 • 50 wings \$90 • 75 wings \$130 • 100 wings \$170

Signature QUESADILLAS

Griddled flour tortillas with melted Monterey Jack & Cheddar cheeses.
Served with pico de gallo, lettuce, and sour cream. 8 Quesadillas per platter, serves 10-15.

BLACKENED CHICKEN marinated & blackened. \$110
Additional Quesadilla \$14/each

SPICY BEEF seasoned ground beef \$120
Additional Quesadilla \$15/each

CHIPOTLE SHRIMP marinated & seasoned seasoning. \$130
Additional Quesadilla \$16/each

VEGETARIAN roasted mushrooms, poblanos & grilled scallions. \$100
Additional Quesadilla \$13/each

ENSALADAS!

Small Serves 8-10
Large Serves 10-15

	Small	Large
SOUTHWESTERN CHOPPED SALAD\$75 \$90		
chopped romaine, black beans, charred corn, pico de gallo, red onion, avocado, queso fresco, chili honey-lime vinaigrette		
GRANDE COBB\$75 \$90		
fresh romaine, avocado, charred corn, crispy bacon, egg, Grande-spiced croutons, pico de gallo, shredded cheese, spicy ranch dressing		

SALAD PROTEIN ADD-ONS:

CHICKEN BREAST GRILLED OR BLACKENED(5) \$40 (10) \$70		
SHRIMP(5) \$50 (10) \$90		

Especiales de La Casa

Small Serves 8-12
Large Serves 16-20

	Small	Large
CHILE-HONEY GLAZED SALMON\$75 \$140		
served with verde sauce and crema		
MARINATED GRILLED STEAK\$135 \$260		
char-grilled		

SIGNATURE SIDES

Small Serves 8-10
Large Serves 10-15

	Small	Large
SPANISH RICE\$25 \$50		
BLACK BEANS\$35 \$70		
CRISPY BRUSSELS\$40 \$75		
honey chipotle vinaigrette, avocado crema, Grande's house spice, pickled onions & jalapeños		
SWEET PLANTAINS\$30 \$55		
fried and topped with crema, cotija cheese, & cilantro		



Taco Bar

\$25
PER PERSON

PROTEINS (SELECT 3):

Chipotle Shrimp • Chicken Tinga • Spicy Beef
Roasted Cauliflower Al Pastor • Crispy Brussel Sprouts

INCLUDES:

Pico de Gallo • Shredded Monterey Jack & Cheddar Cheese • Cilantro
Sour Cream • Chopped Lettuce • Salsa Verde • Salsa Roja • Avocado Crema
Fresh Jalapenos • Pineapple Salsa • Flour Tortillas

Side Guacamole	\$15
Avocado Crema	\$8
Chipotle Crema	\$8
Lettuce Cups	\$12



Fajita Bar

\$35
PER PERSON

PROTEINS (SELECT 2):

Marinated Flank Steak • Blackened Chicken • Chipotle Shrimp
Roasted Cauliflower Al Pastor • Crispy Brussels Sprouts

INCLUDES:

Caramelized Fajita Vegetables • Pico de Gallo • Shredded Monterey Jack & Cheddar Cheese
Cilantro • Sour Cream • Chopped Lettuce • Salsa Verde • Salsa Roja • Flour Tortillas

DESSERTS

CHURRO DONUT BAR \$6/Per Person
donuts tossed in cinnamon sugar with toppings including: chocolate sauce, caramel
sauce, whipped cream, sprinkles, strawberries. Served with vanilla ice cream

Self-Serve!

MARGARITA BAR

INCLUDES:

GARNISHES: Lime, Oranges, Pineapple

RIMES: Salt, Sugar, Tajin

ADD A FLAVOR FOR \$5 PER PITCHER: Pineapple, Mango, Strawberry, Pomegranate, Black Cherry, Passionfruit

\$39
PER PITCHER
SERVES 5 MARGARITAS



Self-Serve!

BLOODY MARY BAR

Unlimited Vodka & Bloody Mary Mix, Celery Sticks, Green Olives, Crispy Bacon, Assorted Hot Sauces

\$12
PER PERSON
PER HOUR



Self-Serve!

MIMOSA BAR

UNLIMITED CHAMPAGNE

JUICES: Orange, Cranberry, Grapefruit & Pineapple

GARNISHES: Seasonal Fresh Fruit

PUREES: Mango, Pomegranate & Strawberry

\$10
PER PERSON
PER HOUR



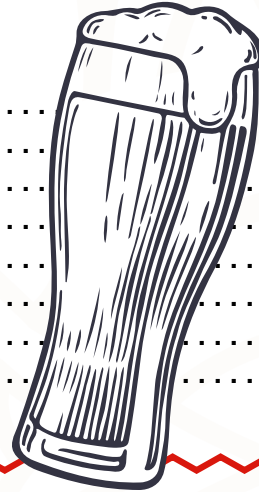
Mobile Bar

SET UP

Your own personal bar in the Garage with a bartender just for your event. \$100 set up fee.

PICK 3 BEER:

Bud Light	\$4
Blue Moon	\$5
Corona Extra	\$6
Corona Light	\$6
Dog Fish Head Hazy-O	\$6
Angry Orchard	\$6
Cape May IPA	\$7
Topo Chico Seltzer	\$6



SPIRITS SELECTION:

Tito's	\$8
Bombay Sapphire	\$9.5
Captain Morgan	\$8
Jack Daniels	\$10
Dewars	\$9.50
Jim Beam	\$7.50
El Jimador Blanco	\$8



PICK 1 RED & 1 WHITE:

RED: Pinot Noir, Cabernet, Merlot

WHITE: Pinot Grigio, Chardonnay

