

taco bar

our service features an elegant portable taco bar serviced by fully uniformed staff which will grill and make the food fresh on location. our taco bar, service and staff will surely add an upscale touch to your event. our staff will cook on location for 1hr and serve for 2hrs for a total of 3hrs of service for food.

the bar

the bar features hand-crafted cocktails using fresh muddled fruits, fresh in-house mixers that create the perfect pairing of food and drinks. The bar service includes a professional and portable light-up bar, professional bartender, and everything needed to serve except the liquor or beer. The bar is a light-up Shift 360 bar, which adds a unique touch to your event. There are four different bar options from where you can choose: Michelada Bar, Mezcal Bar, Mojito Bar or Hand-Crafted Margarita Bar. The bar has a base cost of \$550 up to 50 guest and after the cost increases \$7.99 each additional guest.

our service has a food and beverage minimum of \$1000.



travel charges may apply and minimums may increase outside service area

Service Staff Charge
up to 50 guest \$150
51 -100 \$250
100+ call for pricing

- A 15% Gratuity is Charged on All Orders

appetizers

sold separately by the platter

-  ceviche or shrimp ceviche
- chile smothered shrimp skewers
- garlic shrimp skewers
- cajun shrimp
- poblano-chorizo-queso melt
- confetti potato taquitos
-  chicken taquitos
- enchiladas chicken or cheese (green or red sauce option)
- corn on the cob
- chicken tortilla soup
- roasted corn soup.

desserts

sold separately charged per person

- roasted coconut flan
- flan
- sweet corn tamales
- churros
- bread pudding

soft-drinks

sold separately charged per 24pk

- mexican coke
- jarritos
- fanta
- manzanita
- sangria seniorial



What's Included

all of our packages include the following garnishes and condiments: limes, cilantro, onions, sour-n-spicy cucumber wheels, chips and salsa, three taco salsas and three sides, plastic cutlery and plates also included.

sides

choose any 3 sides

- beans: boiled or refried- black , pinto or drunken beans
 - rice: spanish rice, garlic rice, herb white rice, confetti rice
- add \$2 per person for the following options
- nachos, quesadillas or chipotle ranch salad

***Guacalome can be served for an additional fee.**

select one out of the 4 packages

food packages


pp=price per person

(the price of the packages is per person after the minimum is met)

The All-Star Package Allows You to Choose One Meat from each category


1. south of the border fiesta **\$15.99 pp**

choose 3 fillings:

-  asada, chorizo, chicken, chicken al pastor, al pastor, adobada or carnitas


2. baja **\$17.99 pp**

choose 3 baja taco styles:

-  garlic tequila lime fish, mazatlan style shrimp, sangria glazed shrimp, garlic mahi mahi, chipotle shrimp, blackened tilapia

3. hip taco **\$21.99 pp**

choose 3 infusion style tacos:

-  tri-tip steak, philly-cheese steak, hawaiian style chicken, watermelon pork tenderloin, triple layered taco, cochinita pibil

 **Vegetarian Options** 

tofu,  creamed-mushroom or creamed roasted poblano.


4. all-star **\$19.99 pp**

choose one from each package above.



www.hiptacocatering.com

 -vegetarian options

 - popular items