



Food Truck

Main Entrée:

| Tacos | | | | |
|--|-------------------------------------|-------------------------------------|-------------------------------------|-------------------------------------|
| Cooked live, made to order for each guest. Choose 3 proteins: chicken, pork, beef, cactus hash (V/Vg) | | | | |
| <u>100-125 attendees</u> \$1,600 | <u>126-150 attendees</u> \$2,000 | <u>151-175 attendees</u> \$2,400 | <u>176-200 attendees</u> \$2,800 | <u>201-225 attendees</u> \$3,200 |

Appetizers:

| Quesadillas \$8 per person |
|---|
| Ideal for cocktail hour. Served buffet style. Choose 2 proteins: chicken, pork, beef, cactus hash (V/Vg) |

| Nachos \$8 per person |
|---|
| Ideal for cocktail hour. Served family or buffet style. Choose 2 proteins: chicken, pork, beef, cactus hash (V/Vg) |

Sides:

| Coconut-Curry Spanish Rice & Green Chile Refried Beans | | | | |
|--|-----------------------------------|-----------------------------------|-----------------------------------|-----------------------------------|
| <u>100-125 attendees</u> \$350 | <u>126-150 attendees</u> \$450 | <u>151-175 attendees</u> \$550 | <u>176-200 attendees</u> \$650 | <u>201-225 attendees</u> \$750 |

| Chips & Guacamole | | | | |
|-----------------------------------|-----------------------------------|-----------------------------------|-----------------------------------|-----------------------------------|
| <u>100-125 attendees</u> \$575 | <u>126-150 attendees</u> \$675 | <u>151-175 attendees</u> \$775 | <u>176-200 attendees</u> \$875 | <u>201-225 attendees</u> \$975 |

| Chips & Salsa | | | | |
|-----------------------------------|-----------------------------------|-----------------------------------|-----------------------------------|-----------------------------------|
| <u>100-125 attendees</u> \$350 | <u>126-150 attendees</u> \$450 | <u>151-175 attendees</u> \$550 | <u>176-200 attendees</u> \$650 | <u>201-225 attendees</u> \$750 |

Taco Bar (Drop Off)

Main Entrée:

| You choose two proteins (chicken, beef, pork or cactus hash (V/Vg)), Corn Tortillas, Cheese, Cabbage, Onion and Cilantro. Items will be dropped off at desired time in disposable serving containers. Plates, napkins and silverware can be added for additional cost | |
|--|---------------------------------|
| <u>1-25 Attendees</u> \$250 | <u>26-50 Attendees</u> \$500 |

Sides:

| Chips & Salsa | |
|--------------------------------|---------------------------------|
| <u>1-25 Attendees</u> \$100 | <u>26-50 Attendees</u> \$175 |

| Chips & Guacamole | |
|--------------------------------|---------------------------------|
| <u>1-25 Attendees</u> \$300 | <u>26-50 Attendees</u> \$550 |

| Coconut-Curry Spanish Rice & Green Chile Refried Beans | |
|--|---------------------------------|
| <u>1-25 Attendees</u> \$150 | <u>26-50 Attendees</u> \$275 |

Add-ons:

| Plates, Silverware and Napkins | |
|----------------------------------|-------------------------------|
| <u>Plastic</u> \$1 per person | <u>Wood</u> \$2 per person |

| Additional Protein |
|--------------------|
| \$100 |

Pop-Up

Main Entrée:

| An intimate, live cooking experience with our portable grills and custom pop-up tent. This option includes your choice of two proteins (chicken, beef, pork or cactus hash (V/Vg)) for our made-to-order tacos. | |
|---|-----------------------------------|
| <u>1-50 Attendees</u> \$750 | <u>51-99 Attendees</u> \$1,400 |

Add-ons:

| Quesadillas | |
|--------------------------------|---------------------------------|
| <u>1-50 Attendees</u> \$200 | <u>51-99 Attendees</u> \$500 |

| Chips & Salsa | |
|--------------------------------|---------------------------------|
| <u>1-50 Attendees</u> \$150 | <u>51-99 Attendees</u> \$250 |

| Chips & Guacamole | |
|--------------------------------|---------------------------------|
| <u>1-50 Attendees</u> \$300 | <u>51-99 Attendees</u> \$450 |

| Coconut-Curry Spanish Rice & Green Chile Refried Beans | |
|--|---------------------------------|
| <u>1-50 Attendees</u> \$250 | <u>51-99 Attendees</u> \$350 |

| Plates, Silverware and Napkins | |
|----------------------------------|-------------------------------|
| <u>Plastic</u> \$1 per person | <u>Wood</u> \$2 per person |

| Additional Protein | |
|--------------------|--|
| \$100 | |

| Proteins | |
|--|--|
| <p><u>Shredded Chicken Tikka</u></p> <p>A recipe originating in India, but has taken its own form in Eastern Africa. Incorporating local spices, such as turmeric & curry. A burst of multidimensional flavors infused through an overnight marinade made of bold seasonings. The addition of Habanero peppers provides the perfect amount of heat and compliments the rich spices.</p> | <p><u>Mishkaki Pulled (Cubed Grilled Beef Pulled)</u></p> <p>Traditionally skewered cubed grilled beef. Seasoned to bring out the flavors of East Africa with freshly cracked coriander seeds and black cloves. We combine cooking style by skewering beef cubes and stewing them until perfectly pulled. These earthy tones transcend the dried Guajillo Chiles to produce a robust experience.</p> |
| <p><u>Poussin Pulled Pork</u></p> <p>This Kenyan-style sauce made marinade is added to crispy pork shoulder and is described as fiery, spicy, with a calming earthy finish. We finish with Serrano peppers local to the mountainous regions of Mexico and when combined with cracked cumin seeds, dark chili powder and other robust Swahili flavors. The pork boasts high earthy tones that tame the heat of the peppers while bringing together each individual spice.</p> | <p><u>Cactus Red Pepper Hash</u></p> <p>A legendary creation from the heart of Street Chef Shaw, a Vegan fan favorite. Is a crispy combination of cactus pedals, red peppers, sweet onions and our home made Swahili Chili Oil.</p> |

*Prices are determined by market and subject to change.

Street Chef Shaw Event Questionnaire

1. Event type:
2. Event location:
3. Event date and time:
4. Event duration:
5. Estimated guest count:
6. Catering set up:
 - a. Taco bar (drop off)
 - b. Food truck
 - c. Pop-up
7. Protein Choices:
 - a. Mishkaki Pulled Beef
 - b. Shredded Chicken Tika
 - c. Poussin Pork
 - d. Cactus-Red Pepper Hash
8. Side dish:
 - a. Coconut-Curry Spanish Rice & Refried Beans
 - b. Chips & Salsa
 - c. Chips & Guacamole
9. Appetizers:
 - a. Nachos
 - b. Quesadillas
10. Plates & Silverware provided (if so choose from options below)?
 - a. Paper baskets
 - b. Plastic plates
 - c. Wood plates (biodegradable)
11. Additional comments: