

TBT EL GALLO CATERING OPTIONS

TACO BAR PACKAGE

The taco bar package includes service for a build-your-own taco buffet. Toppings, corn tortillas, and house salsas are included. We recommend accounting for three to four tacos and two side servings per guest when determining what to order. This is a great option for family & friend gatherings and celebrations.

Consider apps for a cocktail hour prior to main service or just to supplement your buffet offerings. We recommend two to four app options, with two servings per guest.

BURRITO BENTO PACKAGE

The bento package includes pre-assembled meal boxes with your choice of burritos. Fillings and house salsas are included. We recommend accounting for one burrito and one side per guest when determining what to order. This is a great option for corporate gatherings.

There is a base \$50 fee per staff member required for your service based on headcount.

Other service styles and/or menu items may be accommodated by request if time, supplies, and staffing allows. Please alert us to your requests at least one calendar month in advance so that we can plan accordingly!

Plated dinners can be accommodated for parties of up to 75. Pricing starts at \$75 per guest.

Please alert us to any dietary and/or allergy restrictions.

PROTEIN OPTIONS | *price per taco*

LAND

Al Pastor: pork belly marinated in pineapple and anchoite paste | \$4.50

Carnitas: pork confit | \$4.50

Carne Molida: ground beef simmered in molita salsa | \$4.50

Chorizo: spicy Mexican sausage | \$4.50

Carne Asada: marinated flank steak | \$5

Queso-Birria: braised beef with melted cheese and consomé dip | \$6

AIR

Pollo Asado: chipotle and honey brined grilled chicken | \$4.50

Chicken Tinga: shredded chicken simmered in tomatoes & chiles | \$4.50

SEA

Grilled Shrimp: chili & lime or house spice rub | \$5

PLANT

Tierra Santa: roasted corn, cactus, squash | \$4.50

Papas Bravas: spicy seasoned potatoes | \$4.50

Mushroom Asada: portobellos grilled with tomatoes, spices, & chiles | \$4.50

NOTE: Burritos in the bento package are \$15 each regardless of protein selection and include rice, beans, pico de gallo, and poblano crema. Burritos are made with flour tortillas, but can be made into burrito bowls with no tortilla by request for those with gluten sensitivities.

SIDES | \$4 per serving

Sofrito Rice: white rice infused with sofrito sauce

Frijoles de la Olla: stewed pinto beans | add pork belly +\$1

Street Corn: roasted corn topped with poblano crema, chipotle mayo, cotija cheese

House Salad: seasonal - ask what's current!

Roasted Honey Carrots: carrots roasted in honey & chiles with crema

House Slaw: tangy red citrus

Queso: serves 20 - 40 | \$100

APPETIZERS | price per serving

Albondigas: house beef & pork meatballs | \$4

Shrimp Skewers: house Sazon spiced then grilled | \$5

Botana de Jalapeño: cheese stuffed, bacon wrapped, with pineapple chutney | \$5

Chips y Dips: guacamole, queso, salsas Poblano, Roja, y Verde | \$12

EXTRAS | price per serving

Guacamole | \$3

Bacon Jam | \$2

Consommé | \$2

Additional servers for buffet | \$100 per server, \$150 per server if bussing