



On The Prowl

- \$25pp
 - 4 Tacos
 - Americana – Beef, Lettuce, Cheese
 - Chicken – Achiote Chicken, Pico de Gallo, Guac
 - Pork al Pastor – Pork, Charred Pineapple, Salsa Verde
 - Crispy Shrimp – Citrus Slaw & Chipotle Aioli
 - Nachos
 - Freshly Fried Chips, Queso, Pico de Gallo, Jalapenos, Sour Cream, Guac
 - Traditional or Beef

Cat Got Your Tongue

- \$30pp
 - 4 Tacos
 - Americana – Beef, Lettuce, Cheese
 - Chicken – Achiote Chicken, Pico de Gallo, Guac
 - Choose 2 more!**
 - Pork Belly – Chipotle BBQ, Slaw, Crispy Onions
 - Crispy Shrimp – Slaw, Chipotle Aioli
 - Jerk Chicken – Mango Salsa
 - Crispy Scallop – Pickled Cauliflower, Wasabi Crema
 - Brussels Sprout – Hot-Honey, Chipotle Aioli
 - Ahi Tuna – Slaw, Sweet-Soy, Wasabi Crema, Avocado
 - Nachos
 - Freshly Fried Chips, Queso, Pico de Gallo, Jalapenos, Sour Cream, Guac
 - Traditional, Beef or Chicken
 - Cheesesteak Eggrolls or Wing S'quad'



Gonna Need A Cat Nap!

- \$35pp
 - 4 Tacos
 - Americana – Beef, Lettuce, Cheese
 - Chicken – Achiote Chicken, Pico de Gallo, Guac
 - Choose 2 more!**
 - Pork Belly – Chipotle BBQ, Slaw, Crispy Onions

- Jerk Chicken – Mango Salsa
- Crispy Shrimp – Slaw, Chipotle Aioli
- Crispy Scallop – Pickled Cauliflower, Wasabi Crema
- Brussels Sprout – Hot-Honey, Chipotle Aioli
- Ahi Tuna – Slaw, Sweet-Soy, Wasabi Crema, Avocado
- Steak – Avo Crema, Chimichurri, Pickled Onions
- Blackened Mahi – Citrus Slaw, Mango Salsa
- Nachos
 - Freshly Fried Chips, Queso, Pico de Gallo, Jalapenos, Sour Cream, Guac
 - Traditional, Beef or Chicken
- Cheesesteak Eggrolls & Wing S’quad’
- Churro Bites

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The Purr-fect Ending (late night bite after 9pm)

- \$12pp
 - Tacos
 - Americana – Beef, Lettuce, Cheese
 - Chicken – Achiote Chicken, Pico de Gallo, Guac
 - Pork al Pastor – Pork, Charred Pineapple, Salsa Verde
- \$15pp
 - Tacos (choose 4)
 - Americana – Beef, Lettuce, Cheese
 - Chicken – Achiote Chicken, Pico de Gallo, Guac
 - Ahi Tuna – Slaw, Sweet-Soy, Wasabi Crema, Avocado
 - Crispy Shrimp – Slaw, Chipotle Aioli
 - Blackened Mahi – Mango Salsa, Citrus Slaw
 - Brussels Sprout – Hot-Honey, Pepitas, Shishitos, Chipotle Aioli, Cotija
- \$17pp
 - Tacos (choose 5)
 - Americana – Beef, Lettuce, Cheese
 - Chicken – Achiote Chicken, Pico de Gallo, Guac
 - Ahi Tuna – Slaw, Sweet-Soy, Wasabi Crema, Avocado
 - Crispy Shrimp – Slaw, Chipotle Aioli
 - Blackened Mahi – Mango Salsa, Citrus Slaw
 - Brussels Sprout – Hot-Honey, Pepitas, Shishitos, Chipotle Aioli, Cotija
 - Pork Belly – Chipotle BBQ, Crispy Onions, Radish
 - Steak – Avo Crema, Chimichurri, Pickled Onions
 - Nachos
 - Freshly Fried Chips, Queso, Pico de Gallo, Jalapenos, Sour Cream, Guac
 - Traditional, Beef or Chicken **-OR-**
 - Cheesesteak Eggroll □

Rules Of The Road

- Prices do not include tax or gratuity
- \$150 service/set-up charge on all events
- Rule of thumb
 - 50 guest minimum, 1 hour service
 - 75 guests, 1.5 hours service
 - Etc.
- Events outside of Atlantic County will incur travel fee for time, fuel, tolls and incremental labor
- \$250 non-refundable deposit to reserve date
- 3.5% charge for all credit card transactions
- 18% Gratuity added to all catered events
- All events must be paid in full prior to event date

Menus are guidelines. If you have something else in mind just let us know. Lots of kids?
 We can add chicken fingers & fries
 Not feelin' tacos? We can go mini burrito bowls. Something a little more authentic? We
 can make empanadas, savory or sweet!!!