



# TAQUIZA

CASA DE MASA  
ALWAYS GRINDING

CATERING MENU

## CLASSIC TACO BAR (\$25.00 PER PERSON)

This includes 2 proteins of your choice, our house made blue corn tortillas, fresh garnish (onion, cilantro, radish & lime), our famous house made hot sauce, grilled Mexican-style street corn & our refreshing house quinoa salad with charred corn, jicama, green onion and fresno peppers served with a nopal-lime (cactus) vinaigrette. Additional proteins can be selected for \$5.00 per person. Staff can be provided as well at \$50/hr with a minum of 2 staff members per event.

INC. WITH BASE [ ] POLLO ASADO [ ] CARNITAS [ ] RAJAS

+\$2 SURCHARGE [ ] AL PASTOR [ ] BARBACOA [ ] LENGUA

+\$3 SURCHARGE [ ] CAMARON [ ] CARNE ASADA [ ] CHAPULINES

## SNACKS & EXTRAS

(\$6) BLUE CORN CHIPS  
with Salsa & Guacamole

(\$6) TOSTADA STATION  
Fried Blue Tortillas, Beans, Rajas, Cilantro  
Crema, Cotija Cheese & Shredded Cabbage

(\$6) RICE & BEANS  
Yellow Rice Cooked with Tomato & Garlic  
served with a side of Frijoles

BY THE PINT (SERVES 4-8):

(\$10) House Salsa

(\$16) Guacamole

(\$12) Queso Dip

(\$10) Frijoles Dip

(\$10) Chihuahua Cheese

(\$8) Jalapeño-Cilantro Crema

(\$6) Pickled Red Onion

## BOOZY BEVERAGES

(\$44) MARGARITA PITCHER (serves 5)  
Classic, Skinny, Spicy or Passionfruit

(\$28) SANGRIA PITCHER (serves 5)  
White Wine Passion Fruit  
or Red Wine Hibicus

(\$5) BEER BY THE BOTTLE (each)  
Corona, Corona Light, Victoria, Modelo, Modelo  
Negra

## N/A BEVERAGES

(\$20) AGUAS FRESCAS (serves 4)  
Horchata or Jamaica

(\$4) BY THE BOTTLE (each)  
Mexican Coca-Cola, Mexican Sprite, Mexican Fanta,  
Jarritos (Mango, Tamarind, Pineapple & Grapefruit),  
Topo-Chico Mineral Water, Diet Coke, Evian

Minimum of 10 people for all packages. Plates, utensils, napkins, serving tongs and serving spoons upon request for \$3 per person. Delivery is available in the South Florida area for \$25.00 within 15 miles.. All bookings are guaranteed. Any changes must be made prior to 7 days of the event date to be eligible for a refund.



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TAQUIZA @ HOME

## QUINOA SALAD

Serve chilled.

Includes: Cactus vinaigrette (thin, bright green dressing) – Top or mix into quinoa salad upon serving.

## ELOTE

Already grilled. Just heat up in the oven at 400 degrees until warm.

Includes: Jalapeño crema (creamy, light green) – Drizzle elote with crema. Cotija cheese (crumbly white cheese) – After drizzling crema, top with cotija cheese/Tajín mixture.

## PICKLED ONION

Traditionally tops our cochinita taco, but feel free to get creative!

## RED CABBAGE SLAW

Traditionally layered below our camaron taco, but feel free to get creative!

## CHIHUAHUA CHEESE

Traditionally melted into our quesadilla, but you can add it to anything.

## GUACAMOLE

Traditionally accompanies our signature totopos (chips), but you can add it to your tacos, toast, or anything.

## FRIJOLE

Heat in saucepan until warm. Traditionally accompanies our signature totopos (chips), but you can add it to your tacos or anything.

## SALSA

Traditionally accompanies our signature totopos (chips), but you can add it to your tacos or anything.

## QUESO

Traditionally accompanies our signature totopos (chips), but you can add it to your tacos or anything.

## LIME WEDGES

We recommend squeezing lime on all your favorite taco fillings!

## CILANTRO

Top your tacos, elote, and quinoa salad with fresh cilantro.

## ONION

Top your tacos with freshly chopped white onion.

## RADISH

Top your tacos, elote, and quinoa salad with freshly sliced radish.

## RED CHILE SAUCE

Our signature red hot sauce. Bright red and pretty spicy!

## JALAPEÑO SAUCE

Our second hot sauce made from charred jalapeños.