

Taquizas Mexicanas

Live cooking at your venue we will bring all the equipment or we can bring everything cooked and work buffet style for every guest Price ranges from amount of guest and distance

TAQUIZA (DROP-OFF)

Serves 15

Carne asada, al pastor, tinga de pollo, rajas Poblanas (Steak, Pork, Chicken, Veggies) flour and corn tortillas, onions, cilantro, grilled pineapple, pico de gallo, lettuce, mix cheese, guacamole, green tomatillo salsa, chip & salsa station. All service-ware included

Both includes all same ingredients, drop-off means we will deliver cooked food on-site, will place and organized all items on your designated table and leave. You and your guest will enjoy it as a self-service taquiza.

TAQUIZA (SHOW-COOKING)

Serves 15

Chef attended show cooking carne asada, live trompo al pastor, tinga de pollo, rajas Poblanas (Steak, Pork, Chicken, Veggies) flour and corn tortillas, onions, cilantro, grilled pineapple, pico de gallo, lettuce, mix cheese, guacamole, green tomatillo salsa, chip & salsa station. All service-ware included

Will bring a grilled and live trompo al pastor with two staff. Meats will arrive fresh and will cook and serve in front of your guest. Its a 3-hour service. Once service is completed, will leave service area clean

DROP-OFF



SHOW-COOKING

