



# CHEF TACO BAR

**EVENING (5PM ONWARDS): \$3500 INCLUDES 30 GUESTS / 16 FOOT TACO BAR / CHEF TEAM + 1 SERVER**

**AFTERNOON (11AM - 3PM): \$2750 INCLUDES 30 GUESTS / 16 FOOT TACO BAR / CHEF TEAM + 1 SERVER**

## TO START

passed: lobster nacho + goat cheese fondue + pickled corn **OR** mini tuna tostadas + avocado mousse

## SELECT 3 VARIETIES OF TACOS

carne asada + avocado poblano + feta

taco salad bowl + ground beef + shredded lettuce + cheese

pulled pork + scallion + hoisin bbq

smoked pulled chicken + chipotle + shredded lettuce

chili pickled pear bibimbap cauliflower + coconut cream, veg

salsa verde roasted cod + aristocrat jam

cauliflower tostada + coconut cream

salsa verde shrimp tacos + sliced avocado + shredded lettuce

tuna tostada + avocado poblano mousse + crispy tostada + radish

*all tacos are our gluten free housemade corn tortillas which contain dairy / dairy free options available by request*

## INCLUDES:

dirty street corn on a stick + feta + pimento cheese aioli

green goddess quinoa salad + pomegranate + green goddess dressing, gf + veg

tortilla chips + guacamole

2 gallon jug of seasonal margarita (approx 30 drinks) + mexican beer (36) + sassy fruit infused water (2 gallons)

*package includes 30 guests / above 30 guests we require an additional oven, chef + server for \$1500*

