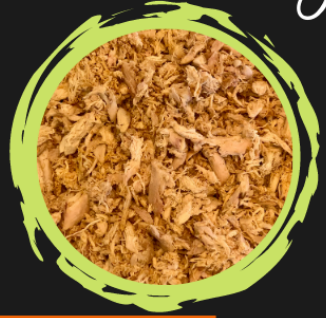


**TACO BAR**  
**MENU**



Spanish Infused Cuisine  
*Southern style*



**MEATS**

- Ground Beef \$11.99/LB
- Pulled Chicken \$12.50/LB
- Pulled Pork \$12.50/LB.
- Smoked Fajita Wings \$0.90/EA.

**SIDES**

- Spanish Red Rice
  - \$65/Full Pan
  - \$40/Half Pan
- Black Beans
  - \$60/Full Pan
  - \$35/Half Pan
- Refried Beans
  - \$60/Full Pan
  - \$35/Half Pan

**EXTRAS**

- Red Salsa \$10/Quart
- Salsa Verde \$10/Quart
- Guacamole \$20/Quart
- Sour Cream \$15/Quart
- Taco Sauce \$5/Bottle
- Jalapenos \$5.49/Pint
- Limes \$6.99/Pint
- Lemons \$6.99/Pint

**TOPPINGS**

- Pico De Gallo**
  - \$50/Full Pan
  - \$30/Half Pan
- Tomatoes**
  - \$50/Full Pan
  - \$30/Half Pan
- Lettuce**
  - \$50/Full Pan
  - \$30/Half Pan
- Onions**
  - \$50/Full Pan
  - \$30/Half Pan
- Cheese**
  - \$50/Full Pan
  - \$30/Half Pan
- Grilled* **Peppers & Onions**
  - \$50/Full Pan
  - \$30/Half Pan

**Street Corn on the Cob**  
\$4.99/Cob  
(1 whole cob is cut into 3 pieces)

**Street Corn Salad**  
\$65/Full Pan  
\$40/Half Pan

**TORTILLAS**

- Soft Flour Tortillas \$0.50/ea.
- Hard Corn Tortillas \$0.50/ea.
- Fried Tortilla Chips \$40/every 50 servings

This specialty menu is reserved for a minimum of 50 people per order. Order must be placed 2 weeks in advance