



TLAQUEPAQUE RESTAURANT

FIESTA CATERING TO GO

WE COOK IT AND YOU PICK IT UP. IT'S THAT SIMPLE TO HAVE GREAT FOOD AT YOUR EVENT

MAKE YOUR OWN TACO BAR — \$26

CARNE ASADA (GRILLED STEAK)
CARNITAS (PORK)
CHICKEN - GRILLED & CHOPPED
AL PASTOR (BBQ PORK)

1LB OF YOUR CHOICE OF MEAT
16 OZ BEANS
16 OZ RICE
1 DOZEN CORN TORTILLAS
SALSA
ONION & CILANTRO
Feeds 4 polite people or 3 hungry

MEAT BY THE POUND \$16

ENCHILADAS

MADE WITH OUR OWN ROASTED CHILE SAUCE
CHEESE 1DZ \$25
CHICKEN OR BEEF 1DZ \$30

CRISPY TACOS

YOUR CHOICE OF SHREDDED CHICKEN OR
SHREDDED BEEF TOPPED WITH LETTUCE,
TOMATO & CHEESE. \$30 PER DOZEN

TAMALES IN CORN HUSKS

WE TAKE A LOT OF PRIDE WHEN IT COMES TO
MAKING OUR FAMOUS TAMALES. WE COOK,
GRIND & PREPARE OUR OWN MASA USING
100% PREMIUM WHITE CORN
\$37 PER DOZEN / BEEF \$40 PER DOZEN
\$20 HALF DOZEN / BEEF \$22 HALF DOZEN

PORK (Mild Red Sauce)
BEEF (Mild Red Sauce)
CHICKEN (Mild Green Sauce)
CHEESE & GREEN CHILE (Medium Green Sauce)

PARTY BURRITOS

MADE WITH BEANS, RICE & YOUR CHOICE OF
MEAT (CARNE ASADA, CARNITAS, CHICKEN OR
AL PASTOR). TOPPED WITH RED OR GREEN
SAUCE. \$18 A FOOT

FAJITAS - CHICKEN OR BEEF

DELICIOUS MARINATED STRIPS OF MEAT WITH
SAUTÉED GARDEN VEGETABLES.
\$18 CHICKEN / \$24 BEEF PER POUND

FRESH SALSA

PICO DE GALLO - MILD
SALSA FOR CHIPS - MEDIUM
SALSA FOR TACOS - SPICY
PINT (16OZ) - \$6
QUART (32OZ) - \$11

GUACAMOLE

PINT (16 OZ) - MARKET PRICE
QUART (32OZ) - MARKET PRICE

RICE

PINT (16OZ) - 5
QUART (32OZ) - \$10
MEDIUM TRAY \$25 (FEEDS 15-20)
LARGE TRAY \$50 (FEEDS 40-50)

BEANS

PINT (16 OZ) - \$5
QUART (32 OZ) - \$10
MEDIUM TRAY \$25 (FEEDS 15-20)
LARGE TRAY \$50 (FEEDS 40-50)

CHIPS

MEDIUM BAG \$8
LARGE BAG \$14
LARGE TRAY \$20

SALES TAX WILL BE ADDED TO TOTAL BILL. DEPOSIT REQUIRED