

TACO CATERING

INFORMATION & MENU

2025-2026



(213)-739-1009



LIVE CHAT



EMAIL US



TACOMAN.COM





WHATS INCLUDED

Every catering order includes

Corn tortillas

Mexican red rice

Substitutions available: white rice or Mexican white rice

Pinto beans

Substitutions available: black beans

Red salsa & green salsa

Chopped onions

Chopped cilantro

Grilled onions

Grilled jalapeños

Fresh limes

Plates, napkins, and utensils

Your choice of 3 standard Taco protein options
Unlimited premium protein options

Additional add-ons are available,
but everything above comes standard.



THE DETAILS

**GET A
FREE
QUOTE**

HOW MANY GUESTS ARE YOU EXPECTING?

- We work in increments of 5 (20–25 guests).
- Packages start at 10 guests and go up to 5,000.

COOKING OPTIONS

Cooked on site

- We arrive 1–2 hours before serving.
- Set up propane taco carts, cook onsite, and serve guests.

Buffet style

- We arrive 30 minutes before serving.
- Set up cooked food with warmers and disposables.
- Guests serve themselves.
- You can request a cook onsite for buffet style (no extra cost).

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**BREAKFAST
MENU**

**FULL SERVICE
CATERING**

**VEGAN
MENU**





TACO OPTIONS

No-Cost Taco Protein Options

Choose up to 3

Carne Asada

Grilled Chicken

Grilled Al Pastor

Chorizo

Grilled Veggies

Soy Chorizo

Soy Al Pastor



Taco Details

Corn Tortillas

Street-size: 5 inches

Organic corn

Double tortilla per taco

Approximately 4 tacos per guest

Flour Tortillas

Size: 6.5 inches

Single tortilla per taco

Approximately 2-3 tacos per guest

Premium Taco Protein Options

No Limit On Premium Options

Wagyu Carne Asada — +\$15 per guest

Butter Lime Shrimp — +\$6 per guest

Grilled Salmon — +\$7 per guest

Grilled Tilapia — +\$5 per guest

Birria — +\$7 per guest

Barbacoa — +\$7 per guest

Chicken Mole — +\$7 per guest

Chicken Fajitas — +\$5 per guest

Mushroom Mix — +\$4 per guest

Carnitas — +\$8 per guest

Lengua — +\$6 per guest

Tripas — +\$6 per guest

Al Pastor Spit — +\$9 per guest

Veggie Carne Asada — +\$11 per guest

Chipotle Chicken — +\$5 per guest

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TACO UPGRADES

Type of Tortilla You Would Like

Corn Tortilla
Included at no cost

Organic Corn Tortilla
+\$2 per guest

Flour Tortilla
+\$2 per guest

Low Carb Tortillas
+\$4 per guest

Lettuce Wrap
+\$3 per guest

Handmade Tortillas
+\$5* per guest

Premium Taco Topping Options

Chunky Guacamole — +\$4 per guest
Guacamole Salsa — +\$2 per guest
Mexican Blend Cheese — +\$2 per guest
Mozzarella Cheese — +\$2 per guest
Sour Cream — +\$1.50 per guest
Pico de Gallo — +\$2.50 per guest
Shredded Lettuce — +\$1.50 per guest
Habanero Salsa — +\$1.50 per guest
Roasted Chunky Salsa — +\$2.50 per guest

Premium Side Options (large quantity)

Chunky Guacamole Side — +\$6 per guest
House Made Tortilla Chips — +\$25 a bowl
Mini Beef Taquitos — +\$2 each | 24 minimum
Mini Chicken Taquitos — +\$2 each | 24 minimum
Fruit Cups — +\$7 per guest
½ Tray Fruit Platter — +\$65
Mexican Street Corn Cups — +\$9 per guest
Jalapeño Poppers — +\$3 per guest
Bacon Jalapeño Poppers — +\$8 per guest
Mulitas — +\$4 per guest
Flour Quesadillas — +\$6 per guest
Mini Ceviche Cups — +\$12 per guest

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STEP
5

MENU UPGRADES



Dessert | 24 Minimum

Mini Churros — +\$2 each
Full-Size Churros — +\$4 each
Flan Cake — +\$55 each
Mexican Candy Bowl — +\$35 per bowl

Kids Options

25 All-Beef Hot Dogs — +\$100
25 Cheese Flour Quesadillas — +\$150
25 Cheeseburgers — +\$200

ORGANIC Agua Frescas
(5 gallons each)

Popular Street Foods | 24 Minimum

Bacon-Wrapped Hot Dogs — +\$8 each
Sirloin Burgers — +\$ 14 each
Tortas — +\$17 each
Tamales — +\$5 each

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Horchata — \$75
Jamaica — \$75
Tamarind — \$75
Lemonade — \$75
Watermelon — \$75
Watermelon & Lime — \$85
Pineapple — \$75
Strawberry Milk — \$75
Lime & Chia Seeds — \$85
50 Cups — \$35



Drinks | 24 Minimum

Organic Sangria (3 gallons — alcoholic) — \$100
Organic Sangria (5 gallons — alcoholic) — \$150
Mexican Cokes (500 ml) — +\$5 each
Can Cokes — +\$3 each
Water Bottles — +\$2 each

Ice & Bucket — \$100

POPULAR MEXICAN ITEMS

Hot dogs \$4 each
Sirloin burgers \$8 each
Bacon-wrapped hot dogs \$12 each
Bacon-wrapped poppers \$8 each
Super nachos \$15 each

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EXTRA SERVICES

STREET-STYLE CARTS

(Prices per person, minimum 25 guests,
\$200 service fee applies)

Corn man stand — \$21
Bacon-wrapped hot dog stand — \$22
Raspado stand — \$21
Tostilocos stand — \$21

Event Cleanup

Includes:

Sweeping or mopping
Picking up chairs/tables
Basic organizing
Trash pickup & disposal
Removing decorations
Cleaning the event area
Handling leftover food

Pricing:

Under 50 guests: \$400

50–75 guests: \$750

75–125 guests: \$950

EVENT RENTALS

GET INSTANT QUOTE
CLICK BELOW

**GET A
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QUOTE**



SAVE 20%
ON PARTY RENTALS
WHEN YOU BOOK OUR
CATERING & RENTALS

Additional Services

Extra taco cart: \$250
Additional hour of service:
\$50 pre-booked per employee
\$75 same day per employee

Event Staff

\$45 per hour (4-hour minimum)
Friendly staff available for any event needs.

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