

# Coastal Thirst Taco Truck Catering

\$500 Base fee to bring the Food Truck on Premise- (minimum of 50 people required)

## Chips & Salsa Bar (complimentary)

### Optional Add Ons:

**Guacamole** \$4 pp

**Nacho Cheese** \$2 pp

**Queso Dip** \$2 pp

**Chorizo Dip** \$4 pp

**Cowboy Queso** \$3 pp-beer cheese, black beans & corn

**Loaded Nacho Bar** \$8 pp- to include Chips, Salsa, Guacamole, Nacho Cheese, Fresh Pico De Gallo, Jalapenos, Black Beans, Corn, Tomatoes, Shredded Cheese, Cilantro, Onions, Chipotle Sour Cream

**Fully Loaded Nacho Bar** \$10 pp to- our Loaded Nacho Bar plus Chicken & Chorizo

## Tacos & Quesadillas \$12-\$15 pp

### Tacos- 2 per order (Pick 4)

**Cheesy Chicken**- Seasoned Shredded Chicken, House Cheese Blend, Shredded Cabbage, Fresh Pico de Gallo & Chipotle Sour Cream on Corn Tortillas

**Bodacious Fish (Mahi Mahi)**- Bodacious Blackened Mahi Mahi, Avocado Mash Shredded Cabbage, Fresh Pico de Gallo & Chipotle Sour Cream on Corn Tortillas

**Elotes Locos Shrimp Tacos**- Bodacious Blackened Shrimp, Street Corn, Cilantro Lime Slaw, Feta, & Chipotle Drizzle on Corn Tortillas

**Kalua Pork**- Slow Roasted Hawaiian Style Pulled Pork, House Cheese Blend, Chipotle Bourbon BBQ Sauce & Cilantro-Lime Slaw on Corn Tortillas

**Chorizo & Black Bean**- Mexican Chorizo Sausage, Seasoned Black Beans, House Cheese Blend, Fresh Pico de Gallo & Chipotle Sour Cream on Corn Tortillas

**Carne Molida**- Ground Beef with our House Taco Seasoning, Cheese, Shredded Cabbage, Fresh Pico de Gallo & Chipotle Sour Cream on Corn Tortillas

**Spicy Veggie**- Street Corn, House Cheese Blend, Cilantro-Lime Slaw, Chipotle Drizzle on Corn Tortillas

**Spicy Vegan Black Bean**- Seasoned Black Beans, Avocado Mash, Shredded Cabbage, Spicy Chipotle Hot Sauce, & Fresh Pico de Gallo on Corn Tortillas

**Quesadillas- (Pick 2)** 10" Flour Tortilla & our house Mexican cheese blend grilled until melty

Choice of Cheese, Black Bean, Chicken, Chorizo, Pulled Pork

**Optional Add Ons:**

**Appetizers- (12 Pieces per Order)**

**Blistered Shishito Peppers-** Sea Salt & Lemon, Toasted Sesame Seeds & Cilantro- Lime Crema \$18 per pound

**Chorizo Stuffed Jalapeno Peppers** \$20

**Mini Quesadillas-** Your Choice of Cheese/Black Bean \$12 or Chicken/Chorizo \$26

**Bodacious Shrimp Skewers** with Chipotle Cocktail, or Lemon Artichoke Aioli \$32

**Keto Taquitos-** Your Choice of Chicken or Pork rolled in a Crispy Cheese Shell \$18

**Wonton Taco Salad Cups** \$22

**Shrimp & Scallop Ceviche Cups** \$36

**Chili-Lime Watermelon, Cucumber & Feta Skewers** \$18

**Seared Ahi Tuna Bites** with Avocado Crema & Sriracha \$24

**Tostada Bites-** Crispy Tortilla, Avocado, Black Beans, Shredded Cheese, Pico de Gallo & Chipotle Sour Cream \$22

**Chilled Gazpacho Cups** \$ 24 ...with Chilled Shrimp \$48

**Fiesta Eggplant-** Eggplant rounds topped with Black Beans, Corn, Cheese, Pico de Gallo \$22

**Salads-** (Pick 1, \$8-\$10pp)

**Southwestern-** Romaine, Black Beans, Corn, Tomatoes, Bell Peppers, Cheese, Chipotle Ranch

**Cali Veggie Chop-** Romaine, Shredded Carrot, Bell Peppers, Cucumber, Red Onion, Tomato, Avocado Cilantro-  
Lime Vinaigrette

**Charred Vegetable Wedge-** Iceberg Wedge, Charred Corn & Cauliflower, Zucchini, Tomatoes, Black Olives,  
Cilantro, Feta & Roasted Red Pepper Dressing

**Taco Bowl-** Romaine, Shredded Cabbage, House Cheese Blend, Corn, Black Beans, Fresh Pico De Gallo &  
Avocado Mash with Chipotle Sour Cream

(Add Chicken, Chorizo, Shrimp, Mahi Mahi or Pulled Pork for an additional Charge)

**Desserts** (Pick 1- \$5-\$7pp) (Pick 2- \$7-\$9pp) Pick 3- \$9-\$12pp)

**\*Malasadas** (Portuguese Donuts)- Powdered or Cinnamon Sugar

**Cinnamon Grilled Pineapple** with Whipped Cream & Berries

**Mexican Hot Chocolate Mousse Cups**

**Key Lime Cheesecake Cups**

**Mini Apple Hand Pies-** with Salted Caramel

**Mini Horchata Cupcakes**

**Terms & Conditions:**

The above pricing coordinates with Coastal Thirst bringing our Food Truck on premise for your event. All food will be served on disposables. Tax and Gratuity not included. A \$500 deposit will be required to secure your date. The \$500 will be credited towards your final bill. Your deposit may only be returned to you in the case of cancellation if cancellation is provided at least 30 days in advance. An estimate will be provided to you after menu selections are made based on the approximate number of guests. A final headcount will be required two weeks in advance. 50% of your estimated invoice will be due two weeks prior to your event, with all final billing due on the day of the event. Final billing will be based on the final headcount you provide in advance, and may be subject to adjustment if actual headcount on the day of the event is higher. Payment may be made by Credit Card, Check, or Paypal.

We look forward to working with you for special event!