

¡Packages!

Basic Taco Bar - \$12/person

- Includes choice of one protein, choice of tortillas, lettuce, tomato, muenster cheese, crema, black beans -or- refried beans & rice, chips & salsa

Additional protein-\$2/person Add Guacamole-\$2/person

Taco Bar Grande - \$16/person

- Includes choice of two proteins, choice of tortillas, lettuce, tomato, onion, muenster cheese, crema, guacamole, black beans -or- refried beans & rice, chips and salsa

Fajita Bar – Veggie or Chicken \$16/p, Steak or Shrimp \$20/p

- Includes choice of one protein option with grilled bell peppers and onions, choice of tortillas, lettuce, tomato, muenster cheese, crema, guacamole, black beans -or- refried beans & rice, chips & salsa.

Burrito Bar - \$8/person (minimum order 10)

Choose up to 2 configurations. Burritos are assembled and delivered wrapped in foil.

- Includes inside: choice of one protein, black or refried beans, rice, muenster cheese, and chips and salsa on the side.

Steak-\$2/person Fajita Veggies-\$1/person Guac Inside-\$1/person

Enchilada Dinner (feeds 10-12) - \$120

- Includes 30 enchiladas with muenster cheese, rojas sauce, and your choice of protein, as well as a third tray of rice and black or refried beans.

*****Additional charge for steak or shrimp***

Tamale Dinner (feeds 10-12) - \$140

- Includes 30 tamales (your choice of ground beef, tinga chicken, carnitas pork, or cheese and pepper) with rojas sauce on the side. Served with a third pan of rice and black or refried beans.

¡A la Carte!

Appetizers

- Sweet Potato Cakes \$30 (15 pcs.)
- Mini Tostadas (*choice of carnitas or avocado & black bean corn salsa*) \$30 (15 pcs.)
- Roasted Jalapenos \$45 (30 pcs.)
- Baked Avocados \$45 (15 pcs.)
- Half Tray of Chips and (1) 32 oz Salsa (*serves 5-6*) \$20
- Large Tray of Chips and (2) 32 oz. Salsas (*serves 10-12*) \$28

Salads (Each Serves 10-12 & Includes Choice of Dressing: Cilantro Honey Lime, Chipotle Cream, Balsamic Vinaigrette, Mustard Vinaigrette)

- Grilled Shrimp Salad (*Skewered honey-lime marinated jumbo shrimp, red onion, sliced avocado, black beans, smoked corn, lime, spring greens*) \$95
- Mango Chicken Salad (*House-made mango salsa, smoked corn, tomato, and grilled pineapple, spring greens*) \$90
- House Salad (*Pickled red onion, tomato, smoked corn, muenster cheese, romaine-iceberg blend*) \$80

Tamales

Choice of ground beef, tinga chicken, carnitas pork, or vegetarian cheese and pepper.

- Twenty tamales - \$50

Proteins

	Third Tray (serves 14-18)	Half Tray (serves 25-30)
Carnitas Pork	\$40	\$60
Tinga Chicken	\$40	\$60
Vegetarian Potato Hash	\$40	\$60
Ground Beef	\$50	\$80
Grilled Chicken	\$50	\$80
Chicken Fajita	X	\$85
Steak Fajita	X	\$95
Shrimp Fajita	X	\$125

Sides/Toppings

- Tortillas (*choice of crunchy corn, soft corn, or soft flour*) \$3 for 10

Third Tray (*serves 14-18*)

Half Tray (*serves 30-35*)

Beans (<i>Black or Refried</i>)	\$20	\$38
Rice	\$22	\$40
Quinoa Salad	\$26	\$50
Street Corn	\$24 (<i>16 pcs.</i>)	\$40 (<i>26 pcs.</i>)
Muenster Cheese	\$25	\$45
Lettuce	\$12	\$20

12oz (*serves 10-12*)

32oz (*serves 18-20*)

Diced Onion	\$4	\$12
Diced Tomato	\$4	\$12
Mild Salsa	\$6	\$15
Pico de Gallo	\$6	\$15
Mama's Hot Salsa	\$10	\$20
Black Bean Smoked Corn Salsa	\$8	\$18
Mango Salsa	\$12	\$25
Crema	\$6	\$15
Guacamole	\$12	\$25
Garlic Habanero Salsa	\$12	\$25

¡Beverages!

Non-Alcoholic

- 2-liters of Coke, Diet Coke, Cherry Coke, Sprite, Root Beer, Lemonade \$5/each
- 12 oz. cans of Coke, Diet Coke, Cherry Coke, Sprite, Root Beer, Lemonade \$1/each
- 30-pk Water Bottles \$15/each
- Glass Bottle Mexican Coke & Jarritos Sodas \$2/bottle

Alcoholic (All alcohol we provide must be served by a MAIZ bartender**)**

- 60 oz. Pitchers of House Margarita or Sangria \$25
- ¼ barrel domestic and import starts at \$125
- ½ barrel domestic and import starts at \$175
- 1/6 barrel craft starts at \$145
- ½ barrel craft starts at \$225

****The following are charged per use****

- Domestic Bottled Beer \$2/bottle
- Premium Bottled Beer \$3/bottle
- Red/White Wine \$15/bottle
- Full Liquor Bar available – pricing varies

¡Etc.!

- Chafing dish rental (*includes sterno*) \$20 per order
- Plasticware, disposable plates, & paper napkins \$1/person
- Silverware, 10.5''x 9''oval white dinner plates, & paper napkins \$2/person
- Delivery Fee: \$25 within 20 miles of the restaurant. \$1/mile for each additional mile over 20.
- Bartender/Server: \$25/hour each + 12% gratuity

*****To comply with our off-site liquor licensing, a MAIZ bartender is required if any alcohol is purchased through us*****