



Our Catering Menu

- Services are generally contracted for 1.5 — 3.0 hours. An extended period of time can be arranged upon request or demand. All events with 100 guests or more and or out of town will require a 15% gratuity added to invoice.
- Cost of service will vary by: quantity of guests, foot items, number of hours contracted (Keep in mind the contracted hours do not include set up or break down this time is strictly feeding of your guests), and location.
- Service agreement time DOES NOT include set up or break down time. We're 100% dedicated toward providing your guests with an authentic experience for the Service Time contracted!
- Please note, if you have a larger crowd or an event planned for an extended period of time, we suggest securing a longer period of time, as availability to coordinate SBTC for extended times are subject to availability.

MEAT SELECTIONS

STEAK TACOS

Carne Asada Tacos ----- *Std Price*

CHICKEN TACOS

Marinated Chicken Tacos ----- *Std Price*

PORK TACOS

Al Pastor / Marinated Pork Tacos ----- *Std Price*

SHRIMP TACOS

Delicious Shrimp Tacos ----- *Specialty*

LOBSTER TACOS

Delicious Lobster Tacos ----- *Specialty*

FISH TACOS

Delicious Fish Tacos ----- *Specialty*

CHORIZO TACOS

Delicious Chorizo Tacos ----- *Specialty*

SOY MEAT TACOS

Delicious Vegetarian Tacos ----- *Specialty*

ENCHILADAS

Green or Red – Chicken, Beef or Cheese *\$2.50*
(\$2.50 per with 30 min order) -----

FAJITAS

Flour or Corn (Grilled Veggie / Chicken) a la
carte pricing ----- *\$1.50*

A LA CARTE DISHES

VEGGIE OPTION

Vegetarian Option – Grilled onions and Bell
Peppers a la carte pricing ----- *\$1.50*

GOURMET GARDEN SALAD

Vegetarian Option – \$1.25 per person – a
la carte pricing ----- *\$1.25*

QUESADILLAS

Authentic Mexican Quesadillas – \$1.25 per
– a la carte pricing ----- *\$1.25*

QUESADILLAS SYNCHRONIZED

(Great appetizer) Meat filled quesadillas –
\$2.25 per – a la carte pricing ----- *\$2.25*

CORN ON THE COB

(Great appetizer) \$1.25 per – (minimum
order 20) ----- *\$1.25*

TAMALES

(Pork, Chicken, Veggie, Queso with Rajas,
Queso, Sweet Etc) \$2.50 each – (minimum
order 10 dozen) ----- *\$2.50*

CEVICHE TOSTADA'S

Shrimp or Fish (Great Appetizer) – \$2.50 /
\$3.75 per – a la carte pricing ----- *\$2.50 –
\$3.75*

CEVICHE AND GUACAMOLE SHOOTERS

Comes with chips in small designer
margarita glass (Great Appetizer) ----- *Ask Price*

TOSTADAS

(Great appetizer) – (Veggie – Chicken –
Shrimp) \$2.00 per / \$2.75 for Shrimp ----- *\$2.00 –
\$2.75*

SIDES/ DRINKS / DESSERTS

SIGNATURE GUACAMOLE

Try our authentic guacamole, it's a great appetizer. \$2.50 per person ----- **\$2.50**

SHREDDED CHEESE

A la carte pricing \$0.75 per person ----- **\$0.75**

JALAPENOS

With carrots in vinegar \$0.75 per person ----- **\$0.75**

SOUR CREAM

A la carte pricing \$0.75 per person ----- **\$0.75**

AGUA'S FRESCA

Refreshing water flavored fruit drink (\$1.00 per person / Per Flavor) ----- **\$1.00**

REFRESHMENTS

Horchata, Limon / Lemon, Orange, Watermelon, Melon, Mango, Fresa (Strawberry), Pina (Pineapple), Guava, Canned Soda, Bottled Water ----- **\$1.00**

DESSERTS

Flan / Cheesecake / Carrot Cake / Lemon Meringue / Chocolate Mousse ----- **Ask Price**

STANDARD SERVICE INCLUDES:

- ☛ Dual Tortilla Tacos – (Carne Asada), Marinated Chicken, Pork (Al Pastor)
- ☛ Fresh Rice, Beans, Sauteed Onions, Freshly Made Salsa Bar (sweet, hot, mild), Lime Wedges
- ☛ Every service includes napkins and plates as well as eating utensils for your guests
- ☛ After your guests choose their authentic Jalisco taco plate, they'll have an opportunity to visit SBTC's salsa bar – (Mild Green, Hot Red, Sweet Pico De Gallo)
- ☛ Extra food items are available for your event at an additional cost – see Extra Options below

EXTRA OPTIONS INCLUDE:

- ☛ Shrimp, Fish, Chorizo, Chorizo Con Papa (with Potatoes), Lengua
- ☛ Grilled Vegetables (Onions and Bell Peppers)
- ☛ Ceviche, Tostadas, Quesadillas, Mexican Hot Dogs, Burritos, Tamales, Enchiladas (Green or Red)
- ☛ Guacamole, Shredded Cheese, Sauteed Jalapenos, Sour Cream
- ☛ Orchata (Cinnamon – Vanilla Rice Water), Limon Pina (Pineapple), Tamarindo Guava, Mango Fresa (Strawberry), Canned Sodas, Coffee, Hot Chocolate (Abuelita Style) – in winter