

TACOMAN CATERING INFORMATION & MENU (2025–2026)

Website: <https://tacomana.com>

Phone: (213) 739-1009

Email: contact@mytacomana.com

WHAT'S INCLUDED (STANDARD WITH EVERY PACKAGE)

- Corn tortillas
- Mexican red rice (*white rice or Mexican white rice available*)
- Pinto beans (*black beans available*)
- Red salsa & green salsa
- Chopped onions
- Chopped cilantro
- Grilled onions
- Grilled jalapeños
- Fresh limes
- Plates, napkins, and utensils
- Choice of **3 standard taco protein options**
- Unlimited premium protein add-ons available
- Add-ons available, but everything above comes standard

THE DETAILS

Guest Count

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

Cooking Options

Cooked On Site

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

Buffet Style

- Arrive 30 minutes before serving
- Set up cooked food with warmers and disposables
- Guests serve themselves
- Can request an onsite cook at no extra cost

TACO OPTIONS

Standard Taco Protein Options (Choose Up To 3)

- Carne Asada
- Grilled Chicken

- Grilled Al Pastor
- Chorizo
- Grilled Veggies
- Soy Chorizo
- Soy Al Pastor

Premium Taco Protein Options (Unlimited Selection)

- 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**

Taco Details

Corn Tortillas

- Street-size: 5"
- Organic corn
- Double tortilla per taco
- Approx. 4 tacos per guest

Flour Tortillas

- Size: 6.5"
 - Single tortilla per taco
 - Approx. 2–3 tacos per guest
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TACO UPGRADES

Tortilla Upgrades

- Corn Tortilla — *Included at no cost*
- Organic Corn Tortilla — **+\$2 per guest**
- Flour Tortilla — **+\$2 per guest**
- Low Carb Tortillas — **+\$5 per guest**
- Lettuce Wrap — **+\$4 per guest**
- Handmade Tortillas — **+\$7 per guest**

Premium Taco Toppings

- **Chunky Guacamole — +\$6 per guest**
- **Guacamole Salsa — +\$3 per guest**
- **Mexican Blend Cheese — +\$3 per guest**
- **Mozzarella Cheese — +\$3 per guest**
- **Sour Cream — +\$2 per guest**
- **Pico de Gallo — +\$3 per guest**
- **Shredded Lettuce — +\$2 per guest**
- **Habanero Salsa — +\$2 per guest**
- **Roasted Chunky Salsa — +\$4 per guest**

Premium Side Options

- **Chunky Guacamole Side — +\$9 per guest**
- **Tortilla Chips — +\$4 per guest**
- **Mini Beef Taquitos — +\$5 per guest**
- **Mini Chicken Taquitos — +\$5 per guest**
- **Fruit Cups — +\$8 per guest**
- **½ Tray Fruit Platter — +\$75**
- **Mexican Street Corn Cups — +\$9 per guest**
- **Jalapeño Poppers — +\$4 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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MENU UPGRADES

Kids Options (Per 25 Items)

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

Popular Street Foods

- Bacon-Wrapped Hot Dogs — **+\$12 per guest**
- Sirloin Burgers — **+\$15 per guest**
- Tortas — **+\$15 per guest**
- Sopas — **+\$12 per guest**
- Tamales — **+\$6 per guest**

Drinks

- Organic Sangria (3 gallons – alcoholic) — **\$100**
- Organic Sangria (5 gallons – alcoholic) — **\$150**
- Mexican Cokes (500 ml) — **+\$5 per guest**
- Can Cokes — **+\$3 per guest**
- Water Bottles — **+\$2 per guest**

- Ice & Bucket — **\$100**

Desserts

- Mini Churros — **+\$3 per guest**
- Full-Size Churros — **+\$5 per guest**
- Flan — **+\$7 per guest**
- Mexican Candy Bowl — **+\$50 per guest**

Organic Agua Frescas (5 Gallons Each)

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

Popular Mexican Items

- Hot Dogs — **\$4**
- Sirloin Burgers — **\$8**

- Bacon-Wrapped Hot Dogs — **\$12**
 - Bacon-Wrapped Poppers — **\$8**
 - Tamales — **\$5**
 - Tortas — **\$10**
 - Super Nachos — **\$16**
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EXTRA SERVICES

Street-Style Carts

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

- Corn Man Stand — **\$21**
- Bacon-Wrapped Hot Dog Stand — **\$22**
- Raspado Stand — **\$21**
- Tostilocos Stand — **\$21**

Event Rentals

- Plastic chairs — **\$4**
- Padded chairs — **\$8**
- 6 ft tables — **\$12**
- 10×10 canopy — **\$100**
- 10×20 canopy — **\$150**
- 20×20 canopy — **\$250**

- Bartending bar — **\$250**
- Black propane heater — **\$150**
- Stainless propane heater — **\$175**
- Tablecloths (white/black) — **\$10**

Rental Bundle Deals

- \$200 — 25 chairs + 6 ft table + linens
- \$400 — 50 chairs + tables + linens
- \$650 — 50 chairs + tables + linens + 20×20 canopy

Event Cleanup

Includes:

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

Cleanup Pricing

- Under 50 guests: **\$400**
- 50–75 guests: **\$750**

- 75–125 guests: **\$950**

Additional Services

- Extra taco cart: **\$250**
- Additional hour of service: **\$75 pre-booked / \$100 same day**
- Event staff: **\$45 per hour (5-hour minimum)**