

# DISCO

Kitchen

# CATERING

## BUILD YOUR OWN TACO BAR

INCLUDES: STARTING AT \$22/PERSON INCLUDES 2 MEATS

CORN TORTILLAS OR CHIPS  
COSTA RICAN RICE & BEANS  
SHREDDED CARROTS

SEASONAL HOT MAMA SALSA  
CHIPOTLE MILD SALSA  
PURPLE CABBAGE  
PICKLED ONIONS

### PROTEINS:

ADD \$4/PERSON

BEEF BARBACOA SLOW ROASTED 12HRS (ADD 2PP)  
COFFEE CRUSTED PORK CARNITAS  
CHIMICHURRI CHICKEN  
RAINBOWCOA (CAULIFLOWER & PEPPERS)  
CHIPOTLE SHRIMP FAJITAS (ADD 2PP)

DRINKS: \$40/GALLON  
WATERMELON MINT SPRITZ  
FRUIT LEMONADE  
FRESCA DEL DIA

12 SERVINGS PER GALLON

### ADDITIONAL:

FRIED PLANTAINS (SWEET OR SAVORY)	\$4/PERSON
ROASTED GREEN CHILI ELOTES SALAD	\$3/PERSON
SUB FRESH BLUE CORN TORTILLAS	\$2/PERSON
CHIPS & SEASONAL SALSA	\$2/PERSON
TAMALES (MEAT, VEG OR SWEET)	\$3/PERSON
AREPAS (CORN CAKES)	\$4/PERSON
GUACAMOLE	\$3/PERSON
BIODEGRADABLE CUTLERY/SERVEWARE	\$1/PERSON

PRICES ARE SUBJECT TO CHANGE.  
STAFFED CATERING AVAILABLE FOR ADDITIONAL COST