



PARTY TRUCK MENU

TACOS

- Specialty Gourmet Tacos served on fresh homemade soft corn tortillas
 - Carne Asada Steak - Tomatillo Verde Salsa
 - Chicken - Salsa Roja | Queso Fresco
 - Mahi - Mango Salsa | Avocado Crema
 - Shrimp - Chipotle Salsa | Avocado | Pimento
 - Pork al Pastor - Pineapple | Cured Red Onion
- Vegetable - Grilled Cactus | Asparagus | Roasted Corn | Red Pepper | Avocado | Queso Fresco
- Americanos - Ground Certified Angus Beef | Lettuce | Tomato | Cheese

GARDEN SALAD

Beautiful garden salad with red wine vinaigrette dressing

SIDE DISHES AND SALSAS

Spanish rice, black beans, our homemade corn chips salsas and guacamole

DESSERT

Churros (Mexican donut sticks) with chocolate dipping sauce

TACO LOCO MARGARITAS

**Upgrade and add our award winning Herradura tequila margaritas!
Lime, Strawberry, Peach, Mango, Raspberry, and Watermelon

Join the Loco Lifestyle - Responsibly harvested. Locally farmed.
Sustainable and organic foods are used whenever possible. We recycle and compost.

We provide heavy duty paper plates, utensils, and napkins. If ordering Margaritas we include beverage cups.

PRICING

<p>Taco Party 0-50 guests \$1000 Each additional group of 25 people is an extra \$400</p>	<p>Taco and Margarita Party 0-50 guests \$1850 Each additional group of 25 people is an extra \$750</p>
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Our trucks are equipped to do large scale events. However, for groups above 500,
an additional Taco Loco truck is required, email us for pricing.

Email events@tacoloco.com or call us at **203.345.4437** to reserve the Party Truck!

follow your tacos @tacolocot

OUR TRUCKS ARE 100% NUT FREE!



= Gluten Free
 +6.35% CT Sales Tax and 1.5% gratuity. A travel fee may be applied based on event location.
 A 20% deposit is required to secure date with remaining balance due the day of the event.
 We accept cash or check only. Deposit is non-refundable, but transferrable up to 72 hours prior to the event.