

Mexican Inspired and Locally Sourced

Taco Farm is excited to cater our delicious food to your home or office in a variety of options and price range. We are proud to say that all of our products are made in house, from our fresh daily tortillas, salsas, hot sauces and everything in between. We can also create a custom menu exclusive to your event.

Email us at:
catering@tacofarm.ca.

Gift Cards

Give the gift of a unique and delicious dining experience! The fashionable Taco Farm orange card is reloadable and looks great in any wallet. Who needs electronics or jewelry when you can give the gift of tacos! Pick yours up today at 8 Erb. St. W. Waterloo.



The infamous
"Tequila School."
Earn your degree!
www.tequilaschool.ca

TACO FARM: An interpretation of Canada's Mexico, a combination of one of the world's great cuisines & our connection to the land around us. We cook without borders or rules. We are not Mexican, El Salvadorian or even Latin American; we are farmers...
TACO FARMERS!

As TACO FARMERS we support small, local farms. We stock our shelves the same way we do at home, with foods we feel safe & proud to serve to our own families. If you're curious about where your food comes from, & you should be, please ask us. We make everything in house, or on the FARM! If you ate it here we made it, from our famous tortillas to our infamous hot sauces, bar mixes & infusions. We truly live the HOUSE MADE philosophy!

A quick word on GLUTEN... our food doesn't contain it! From the fried chicken to the battered fish, our tortillas & our sauces! The only item on our menu that isn't gluten free is the churro, but beyond that you're GLUTEN FREE GOLDEN!

@TACOFARMCO

Taco Farm is a collaboration
between Ryan Good of Chainsaw
(www.chainsawlovers.com)
and
Nick & Nat Benninger of Uptown 21
(www.uptown21.ca)



taco
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Waterloo, On

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[@tacofarmco](https://twitter.com/tacofarmco)
519-208-1300
catering@tacofarm.ca

catering
Menu

Menu 1

The Tourist

"Build your own" Taco Buffet

\$9 per person, 10 people minimum, based on 4 tacos with the following toppings and garnishes:

- Pork and plantain in smoked pineapple sauce
- Beef and potato stew
- Refried pinto beans
- Mexican rice
- Tortillas - made fresh daily in house
- Tomato salsa, Iceberg lettuce, queso blando, farm sauce, chipotle hot sauce

Menu 2

The Mexican

"Build your own" Taco Buffet

\$13 per person, 10 people minimum, based on 4 tacos with the following toppings and garnishes:

- Chicken pibil, citrus achiote-banana leaf stewed chicken
- Farmhouse chorizo, our house made sausage
- Gringo beef, spiced ground beef
- Refried pinto beans
- Mexican rice
- Tortillas - made fresh daily in house
- Tomato salsa, arugula, queso blando, farm sauce, chipotle hot sauce
- *Substitute any protein option for one of your favorites on our regular house menu, additional charges may apply.*

Menu 3

The Colonel

"Taco Farm's Fried Chicken"

\$17 per person, 10 people minimum, choose between our two famous fried chicken recipes. Accompanied by the following sides:

- Fried Chicken with tequila and wildflower honey glaze, lime and cilantro or Chocolate Fried Chicken with smoked pepper hot sauce, shaved Mexican chocolate, sesame seeds and lime
- Mexican Rice
- Refried pinto beans
- Arugula salad with pepitas, pineapple, avocado, queso blando and cherry tomatoes
- House made tortilla chips with our dip trio of guacamole, pico de gallo and roasted corn salsa

Menu 4

The Señor Pig

"Whole Roasted Pork Leg" Taco Buffet

\$18 per person, 25 people minimum, based on 4 tacos with the following toppings and garnishes:

- Whole pork leg brined in our own seven pepper blend, slow roasted and left on the bone - ready to rip into the perfect taco buffet!
- Refried beans
- Mexican rice
- Tortillas - made fresh daily in house
- Tomato salsa, arugula, queso blando, farm sauce, chipotle hot sauce

Extras

Desserts, \$2 per piece

\$2.00 per piece, Mexican cruller, our take on the classic doughnut with a honey tequila glaze

\$2.00 per piece, Chocolate and dulce de leche cookies

Salsa, guacamole, shells and chips

\$8.00, Fresh Guacamole (250 ml)

\$5.50, Grilled Pineapple Salsa (250 ml)

\$4.25, Tomato Salsa (250 ml)

\$5.25, Pico De Gallo (250 ml)

\$5.50, Salsa Verde (250 ml)

\$4.75, Fresh Tortilla Chips (per bag)

Beverages

\$1.50, soft drinks, 355 ml/can

\$1.00, Eska still water, 330 ml/bottle

\$2.50, Eska sparkling water, 355 ml/bottle

Need Delivery?

We can deliver within Uptown Waterloo starting at \$10.

Please contact us for a delivery quote and any additional services.

www.tacofarm.ca

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