

FAT SPARROW

G R O U P





Catering Menu

Taco Farm is perfect for the office, home or event. Our food is a fresh take on traditional Mexican cuisine. We make everything in house, from our fresh daily tortillas, salsas, hot sauces and everything in between. Our food is all natural and gluten free (except the churros); we can accommodate a variety of dietary needs.

10 person minimum order unless otherwise noted. Portions based on 4 tacos or 2 enchiladas per person. Prices are based on food only. If desired, service, delivery and rentals are extra.

Menu 1 - The Tourist, "Build your own" Taco Buffet

\$9.00/person packaged family style for sharing

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 blanco (Mexican cheese), farm sauce (house sour cream), chipotle hot sauce

Menu 2 - The Mexican, "Build your own" Taco Buffet

\$13.00/person packaged family style for sharing

Smoked Chicken with cilantro and lime
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, farm sauce (house sour cream), chipotle hot sauce



Menu 3 - The Whole Enchilada

\$14.00/person packaged family style for sharing

Our fresh corn tortillas filled with refried beans and your choice of protein, smothered in cheese and tomato salsa and baked to perfection. Served with arugula and pineapple salad, Mexican rice and farm sauce (house sour cream).

Proteins (choose two)

Smoked Chicken with cilantro and lime
Gringo beef (spicy ground beef)
House made Farmhouse chorizo
Plantain and mushroom sauté

Menu 4 - The Colonel, "Taco Farm's Fried Chicken Dinner"

\$17.00/person packaged family style for sharing

Fried Chicken with tequila and wildflower honey glaze, lime and cilantro
Mexican Rice
Refried pinto beans
Arugula salad with pepitas, pineapple, avocado, queso blanco and cherry tomatoes
House made tortilla chips, guacamole, pico de gallo and roasted corn salsa

Menu 5 - The Señor Pig, "Whole Roasted Pork Leg" Taco Buffet

(25 person minimum order)

\$18.00/person packaged family style for sharing

Whole pork leg brined in our own seven pepper blend, slow roasted and left on the bone - ready to rip into juicy goodness.
Refried beans
Mexican rice
Arugula salad with pepitas, pineapple, avocado, queso blanco and cherry tomatoes
House made tortilla chips, guacamole, pico de gallo and roasted corn salsa

Desserts

\$2/each

Churros; Mexican cruller doughnut dusted with cinnamon & sugar (contains Gluten)

Pudding; Mexican chocolate pudding cups

Extras

Each item serves about 6 guests

Fresh Guacamole (250 ml) - **\$8.00**
Tomato Salsa (250 ml) - **\$4.25**
Salsa Verde (250 ml) - **\$5.50**
Fresh Tortilla Chips (per bag) - **\$4.75**

Grilled Pineapple Salsa (250 ml) - **\$5.50**
Pico De Gallo (250 ml) - **\$5.25**
House hot sauces (5 oz) - **\$5.00**

Drinks/Disposables

Canned Soft Drinks - **\$1.50**
Bottled Sparkling Water - **\$2.00**
Jarritos Mexican Soda (various) - **\$3.00**

Bottled Water - **\$1.00**
Disposable Plates, Cutlery, Napkins - **\$0.50/person**