



*Building CommuniTAY one taco at a time*

# Staffed + Customized Events

## Select your service style:

- **Taco Bar Buffet**
  - Your customized parTAY menu will be deconstructed in chafers and deco bowls for guests to build their own tacos. The tacobae team will be on site to set up, maintain, and break down your buffet.
- **Made 2 Order/ Live Action Station**
  - Guests will order directly from our TAYqueros for a live taco action station experience based on your customized choices. Indoor set-up preferred, outdoor set up available. *The original premiere service and how it all started!*
- **Taco Bite Table**
  - Your selection of tacos or apps will be pre-made on site and served individually for guests to take on a decorative grazing table. The tacobae team will be on site to set up, prep, serve, maintain, and break down your taco table.
- **Food Truck Rental (NEW!)**
  - Book the truck to cater or vend at your event! \$499 Booking fee. 50 person minimum\*. Max travel distance is 50 miles roundtrip from our kitchen located at 135 North Kedzie in Chicago, IL.  
(Available March 2026!)
- **Special Events/ Activations**
  - We love partnering with brands, non profit entities, and companies of all kinds to build our communiTAY. We look forward to connecting with you to customize your special needs!
  - Please note that Taylor's Tacos allocates one sponsored/donation request per quarter. We especially love servicing clients that align with our mission of building communiTAY one taco at a time.

## Select your TACO Options:

*Includes at least 3 tacos per person*

2 Taco Option \$15pp

3 Taco Option \$17pp

4 Taco Option \$22pp

*(add \$1 per option if any specialty tacos are selected)*

### **Signature Tacos —**

- Extra-juicy **CHICKEN**
- Savory **STEAK**
- Bangin' **BEEF**
- Really, sexy **SHRIMP**
- Sweet poppin' **POTATO**

### **Specialty Tacos ---- Add \$1pp**

- Sexy, crispy **SHRIMP** *(award winning!)*
- Pretty **PORTABELLA**
- Slammin' **SALMON**
- Soul battered **FISH**
- Gorgeous **GROUND TURKEY**
- Awesome **AF ASPARAGUS** *(available April - September ONLY)*

### **Toppings Included**

**Secret salsa** *(contains sour cream)*

**Cilantro** (v)

**Cheese** *(dairy)*

**Limes** (v)

**Maya's pickled red cabbage** (v)

**Salsa VerTAY**, spicy

## #NotTACOS Selection:

- **Quesadilla Trays**
  - 10 quesadillas cut in threes, plain, chicken, steak, or portabella \$65
  - Serves 10 - 15 guests
- **Burrito Trays**
  - 9 burritos cut in half, choice of chicken, steak, or portabella \$75
  - Serves 9 - 18 guests

## #NotTACOS Selection (continued):

- **'Panada Trays**
  - 6 flour empanadas filled with chicken, beef, or portabella \$30
  - Serves 2 - 6 guests
- **MuliTAY Tray**
  - 12 corn quesadillas filled with cheese and your choice of chicken, steak, or portabella \$65
  - Serves 6 - 12 guests

## Sides:

**\$50 each, serves approx 25 guests**

- **Guac + Chips (vegan)(gf)**
  - *Creamy avocado mixed with red pepper, onion, jalapeno, and seasoning served with Tay's Tortillas Chips*
- **eloTAY CORN + street mix (gf)(vegetarian)**
  - *Corn off the cobb served with tajin and chili powder + mayo/butter/cotija mix on the side*
- **Nice Rice**
  - *Garlic cilantro seasoned white rice, simple and satisfying. Very popular!*
- **Seasoned Beans (vegan)(gf)**
  - *Pinto beans seasoned to perfection! Your aunty's beans.*
- **Sw soul salad + tortilla strips + ranch dressing**
  - *Mixed greens, tomato, cucumber, red onion, and corn + tortilla strips and ranch dressing. Agave lime vin +\$5*
- **Queso + Chips (gf)**
  - *White cheese blend mixed with red + hatch peppers served with Tay's Tortilla Chips*
- **Pico Fresca Salad (available June - August ONLY) MP**
  - *Cucumber and tomato salad w/ red onion, cilantro, and jalapeno tossed in a house made agave lime vinaigrette*
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- **Maya's Shrimp Ceviche (available June - August ONLY) MP**
  - *Shrimp tomato and cucumber salad cured in lime juice served w/ tostadas, avocados, and hot salsa*

## Extras

16oz \$10 each

- **Sazon tomatoes (v)**
  - Diced tomatoes tossed in sazón seasoning
- **Tangy onions (v)**
  - Salted white onion
- **Jalapenos (v)**
  - pickled nacho style
- **Secret salsa**
  - Our famous salsa, need we say more?
- **Salsa verTAY**
  - She may have just gotten to the parTAY, but she's staying all night
- **Salsa Salsa**
  - Chunky red salsa to dip your chip, not spicy, vegan

## Dessert

- **Churro Minis \$1 each**
  - *Fried dough filled with chocolate and covered with cinna-sugar!*
- **HORCHATA Ice Cream Sandos - A Bartleby's x Taylor's Tacos Collab \$10.50 each**
  - *Cinnamon rice milk flavored ice cream served between two decadent blondies. Warning...delicious AF. Each sando serves 2 - 4 . **10 sando minimum***

## Drinks (minimum 24)

- Bottled Water **\$2**
- Sparkling Water **\$3.50**

## Production Fee

- For each customized event, at minimum our team is prepared to come with eco plates, napkins, cutlery, serving utensils, heating elements, menu/labels, at least two team members, and three hours of qualiTAY service including set up and breakdown .
- Please note there may be an additional fee for any events that fall on Sundays or national bank holidays.
- **Starts at \$499**

## **Additional Services**

- Host Helpers (staff members that can help with all things #nottacos: moving furniture, bussing tables, cake cutting, dishwashing, etc), prices vary, 4 hr minimum
- Mixology Services (licensed and insured bartenders that will prep, serve, and clean up the bar station, alcohol not included) \$75 - \$125/hr, 4 hr minimum
- Bar Services (Taylor's Tacos works with multiple bar partners that we are happy to connect you with!)

## **STAFFED EVENT FORM**

Questions? email [info@taylorstacoschicago.com](mailto:info@taylorstacoschicago.com)

A dedicated event manager will be in touch with you once your form is submitted. We can't wait to serve you!