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Taquer0 for party prices

Taquer0 Fusion Catering Menu Our three packages below include the following standard accompaniment: 4 double-wrapped corn Tortillas sliced Cilantro onion sliced lime salsa - your choice of five signature fusion salsa - your choice of black beans or Mexican-style rice - your choice of Caribbean or Mexican-style chips - your choice of traditional, three-color or Plantains napkins, Forks and Plates #1 Package: Fusion Premium Plus Two Meats and Two Seafood Grilled Mixed Vegetables Options All Inclusive Top Grade Standard Compatible #2 Package: Three Entrées Standard Accompaniments #3 Package Fusion Premium Options: Fusion Two Special Options of Entreeing Standard Compatible ENTREE Selection Carne Asda Chicken Slow Boiled Carnitas Grilled Shrimp Grilled Mahi Mahi Grilled and Seasoned Mixed Vegetables Salsa and Dressing Guacamole Pico de Gallo Chipotle Sour Grated Chase Sour Cream Mango Salsa Up Grade HORS: HORS D'OEUVRES MINI BEAN AND PANEEER BURRITO Quesadillas Chile Rellenos Sides Refried Beans (Lord Free!) Black Beans Spanish Style Rice Flour Tortillas Drinks- Agus Frets Mexican Jaritos Sodas Bottled Water Fresh Watermelon Water Fresh Honeydew Watermelon Water Fusion Iced Tea Horchata Taxero Fusion - Party Great After Your Event End. When guests are finished dancing and crave a delicious taco of ours. Taco cart catering service for 1 hour with 2 snacks: Fajita Chicken and Carne Asada, and our signature Caribbean slow roast pork pulled. A Taquer0 Fusion Nightcap! Little Taquer0 birthday party for little Taquer0 lovers in your home. 1 taco interrupting, Quesadillas, Bean and Cheese Burrito Wraps, chips, and your choice of Aguas Frescas. Monday-Friday 11am-4pm Lunch Full Service Catering 40 people and \$100.00 saving 60 people and \$200.00 Below savings terms and services Taco Man is becoming a very popular catering service, but with that development, it's attracting plenty of unqualified taco people that can spoil your event! To protect myself from hiring the wrong taco service, I put together these 7 questions you should ask before hiring a taco man. These questions came about because of the conversations I've had, over the years, with my catering clients and many of their experiences when using random taco men. The biggest obstacle for you as a consumer is that you won't know that you've hired right until the event, and by then it's too late! So how can you stop it and instead know that the taco man you're hiring is right? Well, just make sure you ask these 7 questions next time you need some taco cart catering services. #1 we schedule a tasting before I can make my decision? If this is your first time hiring a Taco guy then tasting their food is already necessary. You don't want to find out if your food is awesome during your schedule! If any The guy has a problem with a tasting scheduling, a big clue is that they refer to it as you can't be providing the best tasting food or quality. Here in Elegante Catering and Taco Specialist, so confident that we are the best, we encourage you to set up a tasting appointment before deciding to hire us! #2 Taco man and anyone else who will be serving food at my event have food handlers cards and are they up to date? Handling food is a very important and delicate task. Whoever handles food must be certified and comply with health department rules. Make sure you and all your guests will be protected, on the day of your event, by hiring someone with experience in all food handlers code. This may or may be one of the most important questions you should ask. If you hire a Taco guy who is serving without knowing the rules, you're risking that people in your event may get sick, stomach runs or even the worst. Possible death! I know it may be a bit harsh, but it is possible. That's why we need everyone on our team to have a food handlers card, no exception! In addition, we take extra care to ensure that everyone adheres to all rules and regulations! #3 when do you buy all your products and when do you start prepping? When it comes to food you want to make sure it's fresh! Fresher better, that's our motto! Meats are particularly delicate and time sensitive. You want to make sure your taco man is buying their meat from reputable and registered sellers. Ask them about shops or who they are using to purchase their meat and produce. We always purchase our meat and produce from restaurant depots or registered approved vendors. Then we always make sure that we choose all the product we use for our events. Our preference is to purchase everything we will need for the day of a catering event, if possible. If the event will be starting early in the day, we will choose to buy our product a day before and refrigerate until it is ready for prepping. #4 you do it as a part-time thing or is it what you do the whole time? There are many taco men who do this only on a part-time basis. That doesn't mean they won't know or do a good job, but be careful that they will amount to dedication as you and your event have. There are many stories I've heard from some taco customers telling me about their past experiences with men. For example, some have told me they cancelled them on just a couple days before the incident. Others shared with me that their Taco man never showed up and took off with their deposit! I've also heard of Taco men who do this part-time and have to take their 5 and 7 year olds! I fully understand that people One should make a living, but there's a difference of service and quality, when you hire someone who's doing rent As a serious business. Yes, here's all we do in Elegante Catering and Taco Expert. This is our full-time business. We meet 24/7, 365! #5 how do you keep your hot foods at the right temperature? Here's another very important question that, if the answer is correct, make sure your guests will leave and stay in a great mood! All hot food temperatures should stay out of the danger zone according to the health department! Is watt temperature danger zone? The bacteria grows the fastest in the temperature range between 40 degrees F and 140 degrees F, double the number as little as 20 minutes. Anything in the middle of these temperatures is considered the temperature danger zone! Every good caterer should have a system to keep all hot food above 140 degrees F, as well as carry a calibrated thermometer to measure all food temperature. We use full-size chaffers and blue chaffing fuel to keep all our food piping warm! We also calibrate all our thermometers before going on a catering job and take the temperature every 30 minutes. #6 there's anything that you'll need to provide me on the day of your event? Let me keep it simple. There are many things that every taco man needs, but they should not be provided by you. We believe you are hiring us so that you can enjoy a worry-free event. You should not provide your caterer with canopies, tables or anything else. For example, we take every event to do everything that will be needed to provide the highest quality taco catering service. We carry all our serving and preparation tables, canopies, spoons and the like. We believe that one of the main reasons why you can fix us rent, cook, serve or not be cleaned is convenience! #7 will be waiting for my guests to serve this answer will depend on the amount of guests you have at your event and the taco man to serve. If he or he and his team know what they're doing you should experience an even flow. Ask your taco man what your process is, depending on the number of guests you're planning. Over our years of experience we have put together different systems for different volumes of guests. Guests from 40 to 100 or less need a different set than more than 100 guests. Yet we have prepared each setup to move the serving line as soon as possible. We've completed events as large as 40 and always within 20 to 45 minutes as many as 300 guests! An important point is in the set-up and the amount of employees that there are to serve. Finally I hope these 7 questions allow you to hire a taco man with more confidence and let your event go exactly how you are imagining it. Remember that a professional caterer will always be open to many questions you have. At least for me, I've spent several hours just answering customer questions, face-to-face. Through, on the phone or text. This is your special event and you can All your questions have been answered, these are just 7 of the most important questions. In my professional opinion. If you're searching for a taco guy, and you're in San Bernardino County, Riverside County, Los Angeles County or Orange County, hire the best. I Taco expert Check out our taco cart menu and see which of our 3 packages is right for you. Do you have a question that has not been asked here? Post it in the comments below and I will reply to it. Please share it with someone you know is currently searching for Taco Man. Thank you! Nestor Nidom P.S. If you want any other questions I haven't addressed here or want to call a quote (909) 559-1561 and ask for me personally, Nestor. I will be happy to be of any assistance. Taquer0 package for 30 people3 meats (carne asada, chicken, and adovada)Salsa : red , green guacamole Rabanos/ radishes Cebolilitas y chiles toreadors/ green onion and fried chiles lomones/limes Queso para multitas/cheese for quesadillas Frijoles/ bean Ensalada de macaroniArroz / rice 2 Aguas de los siguientes sabores Jamaica , horchata tamarinds.../1 water of any of the following favorswe provide the following Platos / platesServilletas /napkins tenedores / forksPrice \$400-----TACOS, TABLES, CHAIRS, and JUMPERTaquer0 package for 30 people with 13x13 jumperprice \$500 (click here)Taquer0 package for 30 people with slide jumper price \$555 (click here)Taquer0 package for 30 people with 3 in 1 jumperprice \$545 (click here) ----- TACOS, TABLES, CHAIRS, JUMPER and 10x20 Tent Taquer0 package for 30 people with 13x13 jumper and tentprice \$580 (click here) Taquer0 package for 30 people with slide jumper and tentprice \$635 (click here)Taquer0 package for 30 people with 3 in 1 jumper and tentprice \$625 (click here)----- ----- TACOS, table chairs, chairs, jumpers and 2 0x20 Tent Taquer0 Package 13x13 Jumper and Tent Price for 30 people with \$640 (click here) Slide Jumper and Tent Price \$695 for 30 people taquer0 package for 30 people (click here) 1 jumper and tent price taquer0 package for 30 people at \$685 (click here)