



TACOFINO

CLASSIC

CATERING MENU

Starters

Available in increments of 10 servings

Jalapeno Ranch Ensalada

iceberg, sliced jalapeños, avocado, radish, jalapeño ranch dressing

Served family style

\$4 per serving

Chips and Dip

corn tortilla chips and salsa fresca, option to add guacamole

Served family style

\$6 per serving, + \$4 for guacamole



Seasonal Ceviche

ocean-wise albacore tuna and seasonal vegetables

\$3 per serving

Corn Salad

roasted corn, feta, house chili mix, cilantro, lime dressing

\$2 per serving



Tacos

\$6.50 each

Crispy Fish Taco

chipotle mayo, cabbage, salsa fresca

Smoked Pork Taco

avocado, salsa roja, chipotle cabbage slaw, pickled white onion, cilantro

Skirt Steak Taco

black garlic mayo, pickled onion, pickled carrot, pickled daikon, jalapeño, cilantro



Cauliflower Taco (VEGETARIAN, CAN BE VEGAN)

lime crema, vegan fish sauce, salsa verde, onion tempura, cilantro

Crispy Yam Taco (VEGAN)

cabbage and kale slaw, lime mayo, fermented carrot, pickled ginger, ponzu, jalapeño slices

Yucatan Chicken Taco

guacamole, cabbage, crispy shallots, pineapple salsa

Brussel Sprout Taco (VEGETARIAN, CAN BE VEGAN)

sweet potato, cabbage, feta, smoked mayo, sliced jalapeño





Dessert

Available in increments of 10 servings,
minimum 20 servings

Original Diablo Cookies

*double chocolate with milk chocolate
coins, spiced with cayenne and ginger*

\$3 per cookie

Mini Diablo Cookies

*double chocolate with milk chocolate
coins, spiced with cayenne and ginger*

Served family style

\$1 per cookie



Mexican Wedding Cake

*tender butter cookies with almonds,
dusted in powdered sugar*

Served family style

\$3 per serving

Churros

*traditional prism-shaped long
churros, with cinnamon sugar*

\$5 per serving



TACOFINO CATERING

SMALL BITES

All Small Bites menu items are
available in increments of 10,
minimum 20 servings

Tuna Tater Tots

smoked tuna, wasabi mayo

\$2.50 each

Fennel Tater Tots

pickled fennel, lime mayo

\$2 each



Cod Croquetas

garlic chipotle mayo

\$2.50 each

Tamales

salsa verde, lime crema, queso fresco

OR beef barbacoa, lime crema, cilantro

\$2 each



Chicken Karaage

*black chili mayo, cilantro,
house chili mix*

\$2.50 each

Seasonal Ceviche

*ocean-wise albacore tuna,
seasonal vegetables*

\$3 each

Corn Salad

*house chili mix, feta,
lime dressing*

\$2 each



Corn Fritters

lime crema, house chili mix, cotija

\$2 each

Beef and Cheese Taquitos

salsa roja, crema, cilantro

\$2 each

Potato Leek Empanadas

salsa verde, lime crema

\$2 each

TACOFINO CATERING

SERVICE STYLES



WINDOW SERVICE

- Authentic food truck style service for a unique and fun meal experience
- Starters served family-style on a table in the event space
- Tacos are served to guests individually from the truck window
- Speed of service = 100-120 tacos per hour



CLOSED WINDOW SERVICE

- More traditional catering style, with the food truck used as a mobile kitchen and the meal served family-style
- Tacos are served on large platters, in rounds, for guests to help themselves
- Speed of service = 120-130 tacos per hour
- Serving staff for tray service available at additional cost

TACOFINO CATERING BEVERAGE MENU

Margaritas

\$11.50 each, served with ice and salt

Classic Lime Margarita

*cazadores blanco, cointreau,
fresh lime, agave*

Spicy Passionfruit Margarita

*arbol-infused cazadores reposado,
cointreau, passionfruit, fresh lime*

Jalapeno Margarita

*jalapeño infused cazadores blanco,
cointreau, fresh lime, agave*



Zero Proof

Jarritos

12oz bottles \$3

*Mexican soda in a
variety of fun flavours*

Water Tower

*Tacofino does not carry
bottled water. Request a
complimentary
water tower instead!*

Biodegradable cups, 25¢ each

Beer + Cider

\$7 each, 12oz bottles + cans

Pacifico Lager

Mexican pilsner-style beer

Greenhill Cider

*100% BC cider with no
added water or sugar*

Negra Modela

Dark lager



Additional options available
upon request with Tacofino
Catering Full Bar Service

TACOFINO CATERING BAR SERVICES

No Fuss Bar Service

No minimum spend required

- *Tacofino Catering Beverage Menu options available*
- *Quantities confirmed ahead of time*
- *All beverages served by trained bar staff*
- *Glassware, bar setup etc. available for additional cost*



Best choice for smaller, casual events where drinks complement the meal



Full Bar Service

Minimum spend based on event details

- *Bar Logistics & Menu Consulting - Custom cocktail design, liquor order consulting, rental coordination, deliveries and pickups*
- *Bar Supplies - All necessary service equipment & supplies including ice, bar mats, jiggers, shakers, strainers, muddlers etc.*
- *Standard well liquor selection (vodka, rum, gin, whiskey, tequila)*
- *Selection of beer, wine and cocktails according to your ideal menu*
- *All beverages crafted and served by trained bar staff*
- *Mobile bar available for additional cost*

**Best choice for larger events where the bar is a focus,
and guests prefer a wider selection of beverage options**