

- Food orders can be made directly with Tailgater Concierge by calling 888-301-2190
- All food reservations must be made by **5:00PM Wednesday before game day**
- Drop-off occurs 4 hours prior to kick-off
- Minimum order for 5 people

**Breakfast Burrito Platter (6-person min)** \$8/Burrito  
Choice of soyriso or chorizo, scrambled eggs, black beans, queso fresco, avocado, served with house salsa

**House Made Chips, Salsas & Guacamole**

8 oz Bowl of Salsa	\$5.00
16 oz Bowl of Salsa	\$10.00
12" Bowl of Guacamole	\$80.00
18" Bowl of Guacamole	\$150.00
½ Pan of Queso Fundido	\$50.00
12" Bowl of Chips	\$18.00
18" Bowl of Chips	\$25.00

**Salads & Sopas** \$50.00 for 12" Bowl, \$85.00 for 18" Bowl  
Baby Kale, corn, red quinoa, black and peruana beans, sunflower seeds, tortilla strips, hibiscus vinaigrette

Mexican Antipasti: Grilled zucchini, charred eggplant, queso fresco, prosciutto, roasted peppers, 24 hour tomatoes, arugula, pepitas, lemon-black pepper vinaigrette

Mexican Caesar romaine hearts, kale, cotija cheese, pepitas, croutons, Caesar "Verde"

Wild arugula, manchego cheese, seasonal tree fruit, wheat berries, dates, pistachios, hibiscus vinaigrette

**Add-ons:**

Add on Grilled Chicken or Mexican Falafel: 12" bowl - \$12.00 or 18" bowl - \$18.00

Add on Grilled Hangar Steak or Salmon: 12" bowl - \$20.00 or 18" bowl - \$26.00

**Tacos**

Tacos Asador \$48.00 for a dozen  
Choice of: chile verde carnitas, carne asada, chicken tinga, al pastor, veggie (roasted cauliflower and tomato)

Tacos Pescador \$54.00 for a dozen  
Choice of: daily dive, shrimp, scallop; Pacifico beer batter, handmade tortillas, lime aioli, slaw, salsa negra

**Taquitos** SM (10 cut in ½) \$40.00; LG (20 cut in ½) \$75.00

Shrimp and cauliflower taquitos, gazpacho salsa, poblano crema, cabbage pico de gallo

Carnitas taquitos, chile de arbolavocado salsa, radish, cotija

Chicken tinga taquitos, black bean sauce, cotija cheese

Potato taquitos, avocado hummus, queso fresco, black bean-corn pico de gallo

### **Burrito Platters**

12" Platter - \$54.00; 18" Platter - \$85.00

Choice of: chile verde carnitas, carne asada, chicken tinga, al pastor, veggie (roasted cauliflower and tomato), beer battered fish, beer battered shrimp, cilantro lime rice, black beans, pico de gallo

### **Sides**

Half Pan \$30.00; Full Pan \$50.00

Roasted tomato rice

Cilantro-lime rice

Black beans "de la olla"

Chorizo refried Peruano beans

Roasted Brussels sprouts, apples,  
almonds, hibiscus glaze

### **Taco Bar**

Pricing Per Person:

\$25.00 2 Proteins, All Toppings, All Tortillas, 1 Rice, 1 Beans, 1 Salad

\$30.00 All Proteins, All Toppings, All Tortillas, 1 Rice, 1 Beans, 2 Salads

\$35.00 All Proteins, All Toppings, All Tortillas, 2 Rice, 2 Beans, 2 Salads

*\$3.00 Extra Charge for Tacos Pescador*

Proteins: Asador: Chile Verde Carnitas / Carne Asada / Chicken Tinga / Roasted Cauliflower and Tomato

Pescador: Shrimp or Daily Dive – (add \$3)

Tortillas: Soft corn/Flour

Toppings: Cilantro, onions, queso fresco and crema

Sides: Black beans "de la olla", Chipotle refried Peruano beans, Cilantro-lime rice, Roasted tomato rice

### **SALADS**

Heirloom tomatoes, watermelon, cucumber, jicama, queso fresco, avocado, lemon vinaigrette

Mexican Caesar romaine hearts, kale, cotija cheese, pepitas, croutons, Caesar "Verde"

Salad of roasted beet, burrata, jicama, sunflower sprouts, orange, black pepper-cinnamon roasted pecans, hibiscus vinaigrette

Wild arugula, manchego cheese, seasonal tree fruit, wheat berries, dates, pistachios, hibiscus vinaigrette

### **Desserts**

\$24.00 per dozen

Chocolate Chip, Chocolate Dipped Cocadas, Cornmeal Browned Butter, Ice Spiced Molasses, Mexican Wedding Cake, Oaxacan Fudge

---

The above prices do not include Tax, Gratuity or Delivery. Chafing Dishes + Cutlery add'l fee.  
A 20% coordination fee will be added to the total catering invoice.

---