



## Build your own TACO BAR

**2 TACO BAR**  
 2 Proteins  
 4 Garnishes  
 Feeds 20-22

**3 TACO BAR**  
 3 Proteins  
 6 Garnishes  
 Feeds 30-32

### 1. CORN OR FLOUR TORTILLAS?

### 2. CHOOSE 2 OR 3 PROTEINS (3LB PER PAN)

**STEAK FAJITA** \$85  
**CHICKEN FAJITA** \$80  
**RUSTY PORK** \$85  
**ROASTED PORK** \$85  
**BRISKET** \$90  
**BLACK BEAN** \$65

**RECOMMENDED WITH:**  
 Fajita Veggies & Pico De Gallo  
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 Pineapple, Onion & Cilantro  
 Pickled Onion & Cotija Cheese  
 Queso Fresco & Onion & Cilantro  
 Cotija Cheese & Pico De Gallo

### 3. CHOOSE YOUR GARNISHES (1 PINT EACH)

LETTUCE  
 CILANTRO  
 DICED ONION  
 PICKLED ONION  
 GRILLED ONION

DICED TOMATOES OR PICO DE GALLO  
 CHEDDAR CHEESE  
 QUESO FRESCO OR COTIJA CHEESE  
 GRILLED PINEAPPLE  
 FAJITA VEGGIES

#### ALSO INCLUDES:

SALSAS FOR TACOS, TACO BOATS, NAPKINS, SERVING UTENSILS

## Breakfast TACO BAR

**EGGS** \$35  
 EACH PAN FEEDS 20

**INCLUDES:**  
 TORTILLAS,  
 CHEDDAR CHEESE  
 & INDIVIDUAL SALSAS

#### CHOOSE YOUR INGREDIENTS:

**POTATO** \$35  
**BLACK BEAN** \$35  
**BACON** \$45  
**CHORIZO** \$40  
**STEAK FAJITA** \$45  
**JALAPEÑO SAUSAGE** \$35  
**BRISKET** \$50

## Sides

EACH PAN FEEDS 10

**RAJAS (SAUTÉED VEGGIES)** \$35  
**ELOTES (ROASTED CORN)** \$35  
**CILANTRO LIME RICE (WHITE OR BROWN)** \$35  
**CHIPOTLE BLACK BEANS** \$35

## Chips and...

	QUESO	SALSA	GUACAMOLE
<b>PINT (FEEDS 5)</b>	\$13	\$10	\$14
<b>QUART (FEEDS 10)</b>	\$25	\$19	\$26

## Drinks

**ICED TEA** \$15/Gallon  
 Regular | Sweet | Watermelon

**LEMONADE** \$15/Gallon

**COFFEE** \$15/96 oz Container

**MEXICAN SODAS** \$35/Dozen (Each Flavor)

**BOTTLED WATER** \$27/Dozen

**ORANGE JUICE** \$27/Dozen

**RUSTY'S MARGARITA MIX** \$30/Gallon

Makes up to 16 drinks. With limes.  
 Just add Tequila & Triple Sec.

## TACO TRAYS

Wrapped & Ready

SIGNATURE TACOS | 20 PER TRAY

- PICADILLO TACO** \$55  
 Spicy ground beef and potatoes with onion and cilantro.
- ROASTED PORK TACO** \$55  
 Smoked pork mixed with green chiles, served with cotija cheese and pickled red onions.
- STEAK FAJITA TACO** \$65  
 Skirt steak with fajita spices, grilled poblanos, red peppers, onions and pico de gallo.
- CHICKEN FAJITA TACO** \$59  
 Tender chicken breast with fajita spices, grilled poblanos, red peppers, onions and pico de gallo.
- BRISKET TACO** \$70  
 Shredded or smoked brisket, queso fresco, onion & cilantro.
- RAJAS TACO** \$50  
 (V) Grilled poblanos, mushrooms, onions and red peppers topped with queso fresco and cilantro.
- FISH TACO** \$60  
 Grilled or tempura battered cod with creamy baja sauce, red cabbage and cilantro.
- BAJA SHRIMP TACO** \$65  
 Grilled or crispy shrimp with creamy baja sauce, red cabbage and cilantro.
- RUSTY TACO** \$57  
 Achiote pork with pineapple, onion and cilantro.
- FRIED CHICKEN TACO THREE WAYS** \$60  
 Hand battered chicken breast...your choice!  

<b>ORIGINAL</b> With jalapeño ranch, slaw and cilantro.	<b>SPICY</b> Tossed in a traditional hot sauce with jalapeño ranch, slaw and cilantro.	<b>TEAM FAVE</b> Topped with our awesome queso, bacon and pico de gallo.
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- BBQ BRISKET TACO** \$70  
 Traditional Texas style 13 hour smoked brisket with a sweet and smoky BBQ sauce and slaw.
- BLACK BEAN TACO** \$50  
 (V) Chipotle black beans topped with pico de gallo, cotija cheese, cilantro and toasted pumpkin seeds.
- TEXICAN TACO** \$55  
 Tex Mex beef, lettuce, tomato and cheese on a flour tortilla.

## Breakfast TACO TRAYS

EGG & CHEESE ON FLOUR TORTILLAS | 20 PER TRAY

**EGG & CHEESE** \$45  
 + **BLACK BEAN** \$48  
 + **CHORIZO** \$55  
 + **BACON** \$55

+ **JALAPEÑO SAUSAGE** \$55  
 + **BRISKET** \$60  
 + **STEAK FAJITA** \$55  
 + **POTATO** \$49

## Sweets

**SOPAPILLAS**  
 Served with Honey  
 \$14/2 Dozen

**CHURROS**  
 Filled with Caramel  
 \$25/Dozen