

# Flying Pig Catering Menu

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## **BUILD-YOUR-OWN TACO BAR**

Create your perfect taco experience with our Build-Your-Own Taco Bar. For groups of 20 or more, just \$13.99 per person. Smaller groups of 10-19 - \$14.99 per person. (Minimum order 10 People).

Vegan options, crafted with fresh, plant-based ingredients available.

Each person gets an equivalent of 3 tacos, rice, beans, chips, and Pico de Gallo, chopped cilantro chopped onion, lime wedges

## **BUILD-YOUR-OWN RICE BOWL BAR**

For less messy option, try our Build-Your-Own Bowl Bar, featuring all your favorite toppings served over extra rice instead of tortillas and beans— For groups of 20 or more, just \$14.99 per person. Smaller groups of 10-19 - \$15.99 per person. (Minimum order 10 People).

### **Options for build-your-own Taco Bar or Rice Bowl Bar**

#### **Protein Options (choose 3):**

Grilled Chicken

Carnitas

Chorizo

Chorizo and Potatoes & Grilled Onions

Vegetarian Poblano Hash - Poblano, Carrot, Onions, Potatoes with house seasoning.

Mushrooms and Onions

Fajita Grilled Vegetables - Red bell pepper, Green bell pepper, Onions, with or without seasoning.

Picadillo (Ground Beef & Potatoes)

Carne Asada \$1/person extra

Birria: \$1/person extra

Shrimp: \$1.50 / person extra

#### **Rice (choose one):**

Mexican Red Rice

White Cilantro Lime Rice

White Rice

½ White & ½ Mexican

(All our rice selections are vegan & gluten-free)

#### **Beans (choose one):**

Black Beans

Refried Pinto Bean

½ Black and ½ Pinto

(all beans are vegan)

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**Tortillas (choose one):**

- Corn
- Flour
- ½ Corn & ½ Flour

**BUILD-YOUR-OWN TORTA BAR**

Tortas are delicious Mexican sandwiches made with fresh Bolillos (Mexican Baguettes), layered with your choice of savory proteins, fresh toppings, and flavorful sauces.

Each person gets the equivalent of two tortas. This package includes two types of proteins, refried bean spread, lettuce, tomatoes, onions, avocado spread, pickled jalapeños/carrots, Pico De Gallo and Chips.

For groups of 20 or more - \$14.99 per person. Smaller groups of 10-19 - \$15.99 per person. (Minimum order 10 People).

**Protein Options (choose 2):**

- Grilled Chicken
- Carnitas
- Chorizo
- Chorizo and Potatoes & Grilled Onions
- Vegetarian Poblano Hash - Poblano, Carrot, Onions, Potatoes with house seasoning.  
Mushrooms and Onions
- Fajita Grilled Vegetables - Red bell pepper, Green bell pepper, Onions, with or without seasoning.  
Picadillo (Ground Beef & Potatoes)
- Carne Asada \$1/person extra
- Birria: \$1/person extra

**Beans (choose one):**

- Black Beans
- Refried Pinto Bean
- ½ Black and ½ Pinto
- (all beans are vegan)

**Add On's Toppings**

- Cheese (Monterrey & Cheddar Blend) 16 oz.....\$10
- Sour Cream 16 oz.....\$5
- Extra toppings available per request

Salsas Included: Mild Green & Hot Red.

Specialty Salsas available for an additional \$10 for a 16oz Container  
Chipotle Crema, Hot Habanero Crema, Jalapeño Crema, Salsa Macha

### **Add On's**

Guacamole and additional Chips - 16oz..... \$20      32oz..... \$40  
Ceviche and Chips (32oz Talapia, Shrimp, Red Bell Pepper, Red Onion, Jalapeño, Garlic) Require 48 hours advanced notice..... \$65  
Street Corn - Half Tray.....\$99  
Mango Pico De Gallo (32oz) and Chips .....\$35  
Fajita Grill Vegetables Tray - Grilled Green and Red Bell peppers, grilled onions with Flying Pig House Seasoning.....\$95, feeds 15 - 20 people.  
Extra Rice - Half Tray..... \$50, Full Tray..... \$100  
Extra Beans - Half Tray..... \$50, Full Tray .....\$100  
Extra Protein (Options: Grilled Chicken, Carnitas, Chorizo, Chorizo and Potatoes, Vegetarian Poblano Hash, Mushrooms and Onions, Fajita Grilled Vegetables, Picadillo (Ground Beef & Potatoes)  
Half Tray..... \$75, Full Tray .....\$140  
Extra Protein (Beef Options: Birria, Carne Asada)  
Half Tray..... \$85, Full Tray .....\$170  
Horchata 1 gallon.....\$25  
Jamaica (Hibiscus) 1 gallon..... \$25  
Case of Jarritos 24..... \$48  
Case of Mexica Coke 24..... \$58

### **Dessert**

Mexican Corn Cake - Half Sheet (10 servings)..... \$30, Full Sheet (20 Servings) .....\$60

Other desserts available, m please contact us for details and arrangements.

### **A la Carte Menu**

Mini Burritos..... \$6 Per person

- Flour tortilla, rice, beans, protein, pico de gallo, Monterrey cheese (Optional)
- May choose from the following - Grilled Chicken, Carnitas, Chorizo, Vegetarian Poblano Hash. Grilled Veggies
- Carne Asada (Grilled Beef).... Add \$1
- Birria (Beef).... Add \$1

Mini Mexican Tortas (Sandwich)..... \$6 Per person

- Bread (Bolillo - Mexican Baguette) Mayonnaise, beans, protein, pico de gallo.
- May choose from the following - Grilled Chicken, Carnitas, Chorizo, Vegetarian Poblano Hash.
- Carne Asada (Grilled Beef).... Add \$1
- Birria (Beef).... Add \$1

Mexican Elote on the cob..... \$4 Per Person

- A popular street food consisting of grilled corn on the cob (1/2 cob) slathered with creamy mayonnaise, then sprinkled with cotija cheese, chili powder, fresh lime juice, and chopped cilantro for a flavorful, smoky, and tangy treat

Quesadillas..... \$4 Per Person

- 10 inch Flour Tortilla and a protein of your choice, cheese, cilantro, onion, protein
- May choose from the following - Grilled Chicken, Carnitas, Chorizo, Vegetarian Poblano Hash.
- Carne Asada (Grilled Beef).... Add \$1
- Birria (Beef).... Add \$1

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Sterno - Handy Fuel Methanol Gel Chafing Fuel, 2 Hour..... \$3 ea.

Chafing Wire Rack.....\$12 ea.

Food is delivered in disposable aluminum pans, ready to be placed on wire racks and sternos. Please note that wire racks and sternos are not included with orders but are available at an additional cost. Contact us for pricing.

Please be aware that cross-contact is possible. If you have severe allergies or avoid certain foods for personal reasons, it may be safest to avoid our offerings.

### **On-site Staffing**

#### Basic Staffing

- Starts at \$150 for 2 staff members for a minimum of 2 hours and serving equipment.

#### Additional Staff:

- Each additional staff member: \$25 per hour (minimum 2 hours).

#### Extended Hours:

- For every additional hour after the initial 2 hours: \$25 per person.

Serving equipment and decorations are available for an additional fee, with charges varying depending on the specific requirements of each event.

For orders, questions, or if you are in a budget and like to discuss other pricing options please call, email or text at...  
kimberly@flyingpigtacocos.com  
440-667-7701

Pick-up catering orders require a minimum of 24 hours' notice, for special accommodations request please call 440-667-7701. For catering deliveries, please provide at least 72 hours' notice to ensure timely service. Payment must be completed 48 hrs prior to delivery.  
Serving Utensils, Napkins, plates & dining utensils included.

