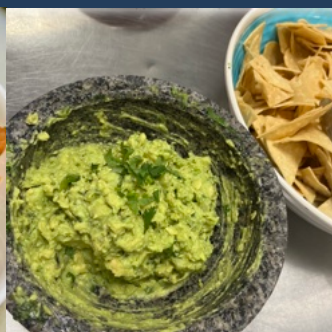




Standard Catering (Delivery or Pick-Up)

Minimum order: 10 people

On-Site Private Events & Weddings

Minimum order: 10 people

Taco Bar

Each guest receives the equivalent of **three tacos**, rice, beans, chips, Pico de Gallo, chopped cilantro, chopped onion, lime wedges, Mild Green Salsa & Hot Red Salsa.

Vegan options available.

Rice Bowl Bar

A less-messy option featuring all your choice of **three proteins**, your favorite toppings served over **extra rice instead of tortillas and beans**.

Vegan options available.

Pricing

Taco Bar: **\$13.99 (20+) / \$14.99 (10-19)**

Rice Bowl Bar: **\$14.99 (20+) / \$15.99 (10-19)**

Premium Meats:

Carne Asada and/or Birria— + **\$1 per person**

Shrimp — + **\$1.50 per person**

- Includes Food delivered in disposable aluminum pans.
- Disposable Plates, napkins, utensils, serving utensils.
- Take out boxes available for sale for \$1 each.
- Wire Racks and Sternos **NOT** included, available for sale.

Pricing

Taco Bar: **\$19.99 (20+) / \$20.99 (10-19)**

Rice Bowl Bar: **\$20.99 (20+) / \$21.99 (10-19)**

Premium Meats:

Carne Asada and/or Birria— + **\$1 per person**

Shrimp — + **\$1.50 per person**

- Includes full set-up, serving, break-down,
- All serving equipment, racks, sternos
- Staffing billed separately (see below)
- Disposable Plates, napkins, utensils., packaging of leftovers.

Delivery/Travel Fee

Free delivery within 5 miles
\$2.50 per mile beyond 5 miles

Notice Required

** For orders under 48 hours accommodations may be made, please contact us directly at 440 - 667-7701**

For groups of less than 50 people or less
Pick-up & Delivery: 48 Hrs
For Groups between 50 and 75 people
Pick-up & Delivery: 72 Hrs
For Groups bigger than 75
Pick-up & Delivery: 7 days

Minimum notice - 14 days
Maximum notice - 90 days
Some accommodations may be made

Staffing

No staff included

Staffing

Required staffing and cost based on guest count:

10-50 guests: **2 staff – \$400**

51-75 guests: **3 staff – \$600**

76-150 guests: **4 staff – \$800**

151-250 guests: **6 staff – \$1,200**

Additional staff: **\$50/hr per person**

Extended hours: **\$50/hr per person**

Staffing includes up to **4 hours** of service: set-up, manning the serving table, and clean-up of serving equipment.

Please note that clearing guest tables and waste removal from the property are **not included** in our standard service. These services may be added for an additional charge

Additional Details

18% gratuity added to final invoice

Additional Details

18% gratuity added to final invoice

Insurance available upon request

A 50% deposit may be required, depending on the specifics of your event.

** Ask about our Specialty cocktail hour & late night stations, On- Site Chef Experience and Full Catering Services.

Protein Options - (Choose 3)

Grilled Chicken

Chicken Tinga

Carnitas (Pork)

Chorizo con papas (Chorizo, Potatoes, Onions)

Chorizo with Potatoes & Grilled Onions

Vegan Poblano Hash (poblano, carrot, onion, potato, house seasoning)

Vegan Mushrooms & Onions seasoned

Vegan Fajita Grilled Vegetables (seasoned or unseasoned)

Picadillo (ground beef & potatoes)

Premium Proteins:

Carne Asada — add \$1/person

Birria — add \$1/person

Shrimp — add \$1.50/person

Rice Options - (Choose 1)

Mexican Red Rice — Rice, carrots, peas, corn(Vegan)

White Cilantro Rice (Vegan)

White Rice (Vegan)

Half Mexican & Half White Cilantro

Beans Options - (Choose 1)

Pinto Refried Beans (Vegan)

Black Refried Beans (Vegan)

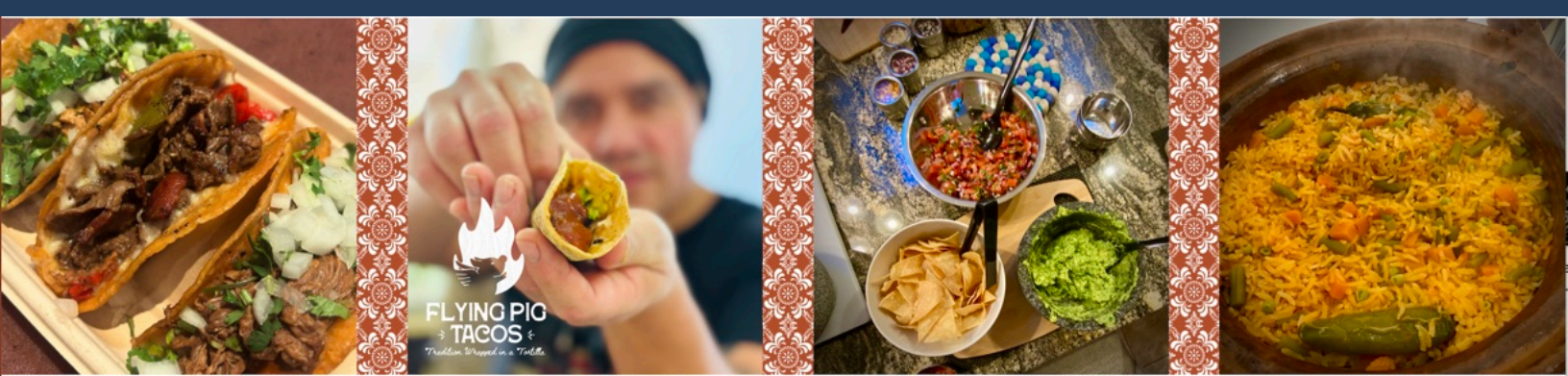
Half Pinto & Half Black Beans

Tortillas Options - (Choose 1)

Flour Tortillas

Corn Tortillas (Gluten Free)

Half Flour & Half Corn Tortillas



Add ons

Cheese (Monterrey & Cheddar blend), 16 oz — \$10

Sour Cream/Mexican Crema, 16 oz — \$5

Specialty Salsas, 16 oz — \$10

Chipotle Crema

Hot Habanero Crema

Jalapeño Crema

Guacamole & Chips

16oz — \$20

32oz — \$40

Ceviche & Chips, 32oz — \$65

Talapia, Cod, Shrimp, red bell pepper,, red onion, jalapeño, garlic

Requires 48 hours notice

Street Corn Tray & Chips

Half Tray — \$75

Pico De Gallos & Chips, 32oz — \$35

Mango and black bean

Tomatillo

Traditional

Nopales (Mexican Cactus)

Queso & Chips, 32oz — \$35

Vegan Fajita Grilled Vegetrable Tray, — \$75

Feeds 15 - 20 people

Vegan Poblano Hash Tray, — \$75

Feeds 15 - 20 people

Trays

Extra Rice Tray

Half Tray — \$50

Full Tray — \$100

Extra Beans Tray

Half Tray — \$50

Full Tray — \$100

Extra Protein Tray (Chicken/Pork/Vegetarian)

Half Tray — \$75

Full Tray — \$140

Extra Protein Tray (Beef: Birria, Carne Asada)

Half Tray — \$85

Full Tray — \$170

Extra Protein Tray (Shrimp)

Half Tray — \$95

Full Tray — \$190

Vegan Fajita Grilled Vegetable Tray, — \$75

Feeds 15 - 20 people

Vegan Poblano Hash Tray, — \$75

Feeds 15 - 20 people

Beverages

Agua Fresca — \$25 per Gallon

Jamaica (Hibiscus)

Horchata

Watermelon Limeade

Cucumber Limeade

Tamarindo (Tamarind)

Strawberry Limeade

Mango

Margarita Mix (No Alcohol) — \$25 per Gallon

Jarritos (Mix assortment) — Case of 24 — \$48

Mexican Coke — Case of 24 — \$58

DESSERTS

Churros — \$2 ea

Cinnamon Chips — Half Tray (Feeds 12-15) — \$50

Mexican Corn Cake

Half Sheet (10 servings) — \$30

Full Sheet (20 servings) — \$60



A La Carte Menu

Mini Burritos – \$6 per person

- 8" inch Flour tortilla, Mexican rice, pinto beans, protein, Pico de Gallo, optional Monterrey cheese.
- Protein options: Grilled Chicken, Chicken Tinga Carnitas, Chorizo, Vegan Poblano Hash, Vegan Grilled Veggies
- Premium Proteins: Carne Asada +\$1, Birria +\$1

Mini Mexican Tortas – \$6 per person

- Bolillo bread, mayo, re-fried pinto beans, protein, Pico de Gallo.
- Protein options: Grilled Chicken, Chicken Tinga Carnitas, Chorizo, Vegan Poblano Hash, Vegan Grilled Veggies
- Premium Proteins: Carne Asada +\$1, Birria +\$1



Mexican Elote

- ½ cob – \$4 per person
- Elote bites (¼ cob) – \$2 per person

Quesadillas

- Full size – \$4 per person
- Mini – \$2 per person
- Protein options: Grilled Chicken, Chicken Tinga Carnitas, Chorizo, Vegan Poblano Hash, Vegan Grilled Veggies
- Premium Proteins: Carne Asada +\$1, Birria +\$1

Tamales

- ½ Dozen – \$17, Dozen – \$30
- Options:
 - Birria
 - Chicken (Green Salsa)
 - Pork (Red Salsa)
 - Veggie Rajas
 - Pinto re-fried beans and cheese.
- Requires 48 hours' notice.



Taco Trays

- **15 Tacos** – \$59
- **27 Tacos** – \$109
- May choose 3 different proteins from the following - Grilled Chicken, Carnitas, Chorizo, Vegetarian Poblano Hash. Carne Asada (Grilled Beef), Birria (Beef), Birria with Cheese.

Grab and Go

Pre-Pack Mini Burrito Boxes – \$10

Includes:

- Mini burrito
 - Protein options: Grilled Chicken, Chicken Tinga Carnitas, Chorizo, Vegan Poblano Hash, Vegan Grilled Veggies
 - Premium Proteins: Carne Asada +\$1, Birria +\$1
- Side of Rice (Choice of Mexican Rice or White Cilantro Rice)
- Salsa and Chips (Pic One)
 - Green Salsa
 - Red Salsa
 - Traditional Pico De Gallo
- Utensils and Napkins

Pre-Pack Mini Torta Boxes – \$10

Includes:

- Mini torta
 - Protein options: Grilled Chicken, Chicken Tinga Carnitas, Chorizo, Vegan Poblano Hash, Vegan Grilled Veggies
 - Premium Proteins: Carne Asada +\$1, Birria +\$1
- Side of Rice (Choice of Mexican Rice or White Cilantro Rice)
- Salsa and Chips (Pic One)
 - Green Salsa
 - Red Salsa
 - Traditional Pico De Gallo
- Utensils and Napkins

Pre-Pack Salads – \$10

- Mixed Greens
- Grilled Corn
- Black beans
- Traditional Pico De Gallo
- Specialty Crema on the side 2oz (Choose One)
 - Chipotle Crema
 - Jalapeño Crema
 - Mexican Crema
- Add Grilled Chicken +1
- Utensils and Napkins



CONTACT US:

Kimberly T: 440-667-7701

Email: kimberly@flyingpigtacos.com

Flying Pig Mexican Cuisine

3140 W 25th St Suite 16, Cleveland, OH 44109

Allergen & Nutrition Disclaimer

Our nutritional and allergen information is provided to assist guests with food allergies or dietary restrictions. Because we rely on our suppliers for ingredient details, use shared cooking and preparation areas, and prepare many items to order, **we cannot eliminate the risk of cross-contamination or guarantee that any menu item is completely free of allergens.**

Flying Pig Tacos and its affiliated entities do not warrant or guarantee that this guide will prevent or eliminate allergic reactions.

Guests with severe allergies should exercise caution when consuming our products.