



Gold Medal Catering by
The Taco Maker



Ready For Your

DO-IT-YOURSELF TACO BAR?



Let the Fiesta Begin!

Our DIY Taco Bar Makes Hosting Easy, delicious, and fun— whether it's an office lunch, family gathering, or special event.

No Stress, Just Flavor!

Everything on our menu is gluten-free, and all dairy is served on the side, making it easy to accommodate everyone's needs. All you have to worry about is how many tacos to eat!

Step 1 - Choose Your Base Package

Standard Package

(Available Anytime!)
Four Tacos per person
on 4.5" soft **corn** tortillas
~standard serving with~

~Rice & Beans – \$22
~House Made Chips & Pico – \$23

Light Lunch

(Available 11 AM - 2 PM)
Three Tacos per person
on 4.5" soft **corn** tortillas
~light lunch with~

~Rice & Beans – \$18
~House Made Chips & Pico – \$19

Step 2 - Choose Your Taco Fillings

choose from fillings choices on next page
Package comes with Chicken, Pork & Vegetarian Tacos
Seafood, Beef & Specialty Tacos Have An Additional Charge.

Step 3 - Enhance Your Taco Bar with Sides, Drinks & Desserts

Salad Platters, Sides, Sodas & Home Made Refrescos & Cocktails all available
& ready to serve to your guests!

Step 4 - Let Us Know How You Would like Them Prepared

You can pick up your DIY Taco Bar in Disposable or Zero Waste Packaging or We Can Deliver & Set-Up For You & Your Guests To Enjoy! Need Plates & Cutlery? Margarita's & Glasses? We can add those on for you as well!!

OUR TACOS

street style tacos on soft corn tortillas



POLLO

TINGA de POLLO: spicy chipotle hand-pulled chicken, sautéed onions; oregano crema, queso fresco

POLLO ADOBO: adobo braised chicken; epazote mayo, pineapple pico de gallo



CERDO

CARNITAS: tender & juicy pork confit; onions & cilantro

COCHINITA PIBIL: Yucatán pulled pork shoulder braised in citrus, achiote, dried chiles garnished with pickled red onions



VERDURAS

RAJAS con CREMA: roasted poblanos, corn, onions; queso fresco, oregano crema

COLIFLOR: chipotle lime roasted cauliflower, ancho black bean puree; pineapple pico, mycro greens

PAPAS VEGANAS: house made vegan chorizo, potatoes, grilled onions, vegan cashew chipotle crema *contains soy & nuts

HONGOS al PASTOR: charred BC mushrooms salsa al pastor; pineapple pico de gallo



PESCADO

PESCADO VERACRUZ baked basa; chargrilled corn salsa +\$2/person

CAMARONES prawns chipotle, lime, mezcal; salsa frutas +\$2/person



CARNE

ASADA: hand shredded beef brisket; onions & cilantro +\$1/person

TINGA de RES: spicy shredded brisket, chipotle peppers, sautéed onions; oregano crema +\$1/person

NEW!

DIY Baja Tacos

Served with 6" Corn & Flour Tortillas

INCLUDES

two 6" soft corn or flour tortillas per person

- chilango coleslaw
- cowboy blackbeans
- corn salad
- Pescado (Fried Basa Fish) &
- Coliflor Frita (Fried Cauliflower)

\$24.00/person suitable for lunch or light dinner

Salad Platters

Each Platter Serves 8-12ppl as a side

ENSALADA PAPAS CON POBLANO

grilled poblano chiles, baby bc potatoes & sauteed bc mushrooms

CHIMI BOWL

mexican spiced quinoa, arugula, cherry tomato pico, avocado with agave lime vinaigrette, chimichurri & crispy chili chickpeas.

SANDIA Y PEPINO

watermelon, jicama, cucumber & mint; agave lime vinaigrette

CAMOTE CON FRIJOLE

roasted sweet potato, ancho black beans, charred corn; citrus chili vinaigrette, queso fresco

JICAMA

Okanagan apple, jicama, citrus wedges & hibiscus; oregano citrus vinaigrette

Warm Sides & Appies

Each Platter Serves 8-12ppl as a side

PAPAS CON CHORIZO

oven roasted baby bc potatoes, sauteed onions, house made chorizo, macha mayo

BRUSSELLS SPROUTS ESQUITES

oasted brussels sprouts with chili seasoning, lime, hominy (white corn) & queso fresco

YUCATAN STICKY RIBS

(Platter of 18) Pork "Ribs" citrus achiote BBQ sauce, atop tangy jicama, cucumber & cabbage slaw, pumpkin chili crunch, red onion escabeche

TACOS DORADOS

(Platter of 12) Crispy chicken taco rolls served with roasted molcajete & avocado salsas, queso fresco & oregano crema

HOT HONEY MACHA WINGS

(2 lbs Platter) chicken wings tossed in a sweet and spicy honey-chili macha sauce—Served with poblano ranch, jicama, and cucumber

drinks

Mexican Sodas, Fresh Made Aguas Frescas, Margaritas & Cocktails... We Have It All!!

Individual Packaged Items

Choose From The Following

Burritos & Bowls

- **Bomba Bowl** - A bold base of Mexican rice, cabbage slaw, agave vinaigrette, sikil p'ak, cowboy black beans, roasted corn, cherry tomato pico, red onion escabeche & queso fresco, crispy tortilla chips. chipotle coliflor (GF)
- **Chimmi Bowl** - A mix of arugula, carrot & cabbage slaw, agave vinaigrette, Mexican red quinoa, cherry tomato pico, cucumber, avocado, house smoked chimichurri & braised red wine onions (GF)
- **Burrito Veracruz** - Grilled pineapple, sweet honey chipotle, epazote rice, whole black beans, fresh red onions, queso blanco, epazote mayo, avocado salsa (GF)

\$22.50 plus taxes/gratuity

*BEEF OR PRAWNS ADD \$2.00

Enchiladas Chilangas

- A trio of corn tortillas rolled red enchiladas filled with juicy confit chicken, yucatan pulled pork or braised mushrooms with epazote & mexi-mashed potatoes smothered with rich salsa roja & queso fresco. Served with rice & beans.

\$25.50 plus taxes/gratuity

Yucatan Sticky Ribs

citrus achiote BBQ sauce coated ribs, tangy jicama, cucumber & cabbage slaw, pumpkin chili crunch, red onion escabeche, epazote rice Pork Ribs -OR- Acorn Squash (vegan)

\$25.50 plus Taxes & Gratuity



Plato Adobo (fajita-esque)

- Build your own format with Mixed Peppers & Onions, Flour Tortillas or Corn Tortillas, Queso Fresco, Oregano Crema & Salsa Molcajete with Rice & Beans. Choose from Adobo Marinated Chicken or Vegan Mushroom with Epazote

\$26.75 plus taxes/gratuity

*Available for 6-45 People. all pricing is per person, items above can be packaged "Family Style" in sets of eight for \$2 less per person