

Mamacita Tacoria

Catering 2024



Tapas / Pintxos / Canapes / Small Bits

Minimum of 2 dozen per order of each selection.

Grilled Chili Lime Steak Bites - GF

Marinated Flank Steak, Chimichirri Crema, Peppernata, Queso Fresco, Crispy Onions

Prawn and Chorizo Tart

Citrus Poached Prawns, Red Wine Chorizo, Chipotle Crema, Caramelized Tomato and Onion Jam

Crispy Chicken Taquitos

Smoky Hibiscus Crema, Fresh Cheese, Toasted Sesame Seeds

Tuna Poke Mini Tostada

Sashimi Grade Tuna, Guacamole, Kimchi Slaw, Sesame, Lime and Mango Dressing, Fresh Cilantro

Torched Brie Crostini with Red Wine Poached Grapes and Balsamic Ancho Reduction, Micro Greens, Chili Crisp

Mexican Bruschetta (V – Vegan upon request)

Olive Oil Crostini, Guacamole, Pico de Gallo, Crispy Onions, Fresh Queso, Tajin

Mini Korean Pork Belly Tacos

Kimchi Slaw, Candied Pork Belly, Avocado Crema, Chili Crisp and Sesame Seeds

Platters / Platos

All of our platter are served on beautiful living edge slabs

Assorted Canadian & International Cheeses

Small (18 Guests) - \$160 Large (30 Guests) - \$325

Variety of Ontario, Quebec and International Cheeses, Mixed Olives, Peach & Pepper Chutney, Spiced Honey, Fresh Grapes, Dried Fruits, Grilled Breads and Crostinis

Mixed Charcuterie

Small (18 Guests) - \$175 Large (30 Guests) - \$345

Assorted Local Meats, Olive Oil Poached Dolmades, Dried Fruits, Balsamic Mustard, House Made Pickles, Grilled Breads & Crostinis,

Raw Veggies & Dips

Small (18 Guests) - \$135 Large (30 Guests) - \$250

Assorted Fresh Seasonal Vegetables, House Made Guacamole, Roasted Garlic Hummus, Chimichurri Ranch, Grilled Breads and Crostinis

Chilled Seafood

Small (18 Guests) - \$235 Large (30 Guests) - \$445

Poke Tuna Sushi Cups, BC Style Candied Salmon, Fresh Shucked Oysters, Gazpacho Poached Prawns, Taramosalata Dip (Greek Creamy Fish & Roasted Red Pepper Dip), Sinaloa Seafood & Avocado Salad, Classic and Ancho Mignonette, Fresh Limes and Lemons, Traditional Seafood Sauce and House Pickles

Sweets & Fruits

Small (18 Guests) - \$145 Large (30 Guest) - \$320

Mexican Chocolate Verrine, Dulce de Leche Infused Churros, Assorted French Macaroons, Fresh Fruit, Chocolate Truffles, Dried Fruits, Fresh Vanilla Whipped Cream

****Vegan Platter can be made upon request and seasonality****

Mamacita Tacoria x Sidelaunch Brewery Company

Mamacita Tacoria / Pura Vida Catering Co is Sidelaunch Brewery's onsite catering and food provider. We are proudly committed to creating the best guest experience in Collingwood! We will try our best to make any request a reality and are pleased to change or create any style wanted.

Lunch Option

\$28 per guest

Two tacos and individual customizable nachos from the live action station or from the food truck - \$28 per guest
This service option last two hours and includes all labour.

Dinner Option #1

\$37 per guest

Nachos and Tacos Buffet

Build your own tacos and nachos with a wide arrange of topping, sauces, and garnishes. Please choose 2 proteins from the list. Additional proteins are \$5 per person. This service last two hours and includes all labour.

Selection of accompaniments: Smokey BBQ sauce, Rojo Mole sauce, red house made salsa, green house made salsa, Sidelaunch beer smoked cheese sauce, chipotle crema, chimichurri crema, black beans, jalapeno & corn relish, queso fresco (fresh cheese), pico de gallo, fresh cilantro and assorted hot sauces.

Dinner Option #2

\$47 per guest

Nacho, Tacos, Enchiladas, Spanish Rice and Beans Buffet

Build your own tacos and nachos with a wide arrange of topping, sauces, and garnishes. Please choose 2 proteins from the list. Additional proteins are \$5 per person. This service last two hours and includes all labour.

Selection of accompaniments: Smokey BBQ sauce, Rojo Mole sauce, red house made salsa, green house made salsa, Sidelaunch beer smoked cheese sauce, chipotle crema, chimichurri crema, black beans, jalapeno & corn relish, queso fresco (fresh cheese), pico de gallo, fresh cilantro and assorted hot sauces.

Enchiladas Divorcida

Your choice of protein and cheese stuffed in white corn tortilla, smothered with Rojo Molé sauce, Zesty Tomatillo sauce, queso fresco and fresh cilantro.

Signature Mamacita Tacoria Proteins

(All proteins are Gluten Free and Nut Free)

Ranchero Beef Brisket

Garlic Prawns, Chorizo and Peppers

Rojo Molé Chicken

Faux-Rizo (Vegan option)

Blazed Pork Al Pastor

All packages are subject to 18% auto gratuity.

All requests are subject to 50% deposit minimum 7 days before the event to secure service.

Mamacita Tacoria / Pura Vida Catering Co is happy to accommodate all food intolerance. We simply ask that any restrictions are made aware to us 48 hours before the date of service.

We do not use any nuts in any of our products. Gluten is present in our facility, and we will do our absolute best to make things as safe as possible for all guests.