



FOOD TRUCK & CATERING OPTIONS

Bay Vista Taco Truck

Taco Bar To-Go

Premium Salsas

Dips & Guacamole

Appetizers

Sample Truck Menu

Bay Vista Taco Truck

We will work with you to craft a menu specific to your event. Our typical food truck menu consists of 3-4 different types of tacos, a nacho bowl and a few appetizer selections. A sample menu is included at the end of this brochure to give you an idea of what we have done for other events. We will run a tab for your group and charge you for what was consumed. A rough estimate of per person cost is \$12-20 depending on if guests get just an "entrée," i.e. 2 tacos, versus an "entrée" and an appetizer, i.e. 2 tacos and an order of Bang Bang Shrimp. The minimum spend for taking the truck out in the greater Rochester NY area is \$695-1295 depending on the day of the week and the season. Additional minimums may apply for out of town events.

Taco Bar To-Go

20 Person Minimum Order Required

This is our most popular catering option and is a great option for medium to large sized groups. The Bay Vista Taco Bar features a buffet line style setup of soft corn and flour tortillas as well as hot and cold fillings. I can loan you chaffing dishes at no additional cost for the setup.

Hot Item Choices:

Carne Molida: mildly-seasoned ground beef

Pollo: chile/cilantro/lime marinated chicken

Carnitas: slow-cooked pork shoulder

Sautéed Peppers & Onions | Seasoned Rice | Seasoned Black Beans | Seasoned Refried Beans

Cold Items (all included):

Cheddar-jack cheese, lettuce, diced tomato, diced onion, sliced jalapeno, sliced black olives, banana peppers, pickled red onions, sweet corn, cilantro, sliced limes, lime-crema, house red & green salsas, house red & green hot sauces.

\$11.95/person for 2 meat choices, rice and one of the following: sautéed peppers & onions, seasoned black beans or seasoned refried beans

\$13.95/person for 2 meat choices, rice and two of the following: sautéed peppers & onions, seasoned black beans or seasoned refried beans

\$15.95/person for 3 meat choices, rice and all of the following: sautéed peppers & onions, seasoned black beans and seasoned refried beans

**Add chips and salsa to any taco bar for \$1 per person

Premium Salsas, Dips & Guacamole

All of the following are 32oz containers and serves approximately 8-15 people:

Salsa Verde - Mild - tomatillo base - 32oz/\$9.95

Salsa Roja - Medium - tomato base - 32oz/\$9.95

Salsa Picante Roja - Hot - roasted onion, chipotle pepper - 32oz/\$15.95

Salsa Picante Verde - Hot - roasted onion, roasted poblano, roasted jalapeno - 32oz/\$15.95

Salsa Fresca - Mild - fresh diced tomato, onion, lime juice, cilantro - 32oz/\$15.95

Black Bean and Corn Salsa - Mild - 32oz/\$15.95

Mango Salsa - Mild - 32oz/\$34.95

Ancho-chile Humus - mild - 32oz/\$20.95

Fresh Guacamole - 32oz/\$27.95

Appetizers

Cheese Platter - Oaxaca, Chihuahua, Manchego, Pepper-Jack, Queso Fresco, Mango-Habanero, Cotija – selection varies. Includes crackers. \$95/serves 16-20 | \$195/serves 40-50

Crudités Platter - assortment of fresh vegetables served with our house-made Ancho-Chile Humus and Southwest Ranch dressing. \$75/serves 16-20 | \$145/serves 40-50

Tropical Fruit Salad - fresh mango, pineapple, honeydew, papaya and mint topped with Tajin seasoning \$95/serves 16-20 | \$195/serves 40-50

Charcuterie Board - aged chorizo, artisan olives, roasted peppers, selection of cheeses. Includes crackers. \$95/serves 16-20 | \$195/serves 40-50

Layered Shrimp Cocktail Tumbler - dry rub salt rimmed glass filled with layers of petit chilled shrimp cocktail, corn salsa and our house-made salsa roja. \$45/15 portions | \$145/50 portions

Chorizo Bites - fresh chorizo wrapped in puff pastry. Served with lime-crema and chipotle-lime aioli dipping sauces. \$45/25 portions | \$85/50 portions

Stuffed Button Mushrooms - roasted poblano & queso fresco or carnitas & jack cheese, chipotle-lime aioli. \$55/25 portions | \$110/50 portions

Mini Crabcakes with Roasted Serrano Aioli – lump crab, panko, roasted serrano aioli. \$45/15 portions | \$145/50 portions

SAMPLE TRUCK MENU

BAJA FISH TACOS 2/\$14

fried cod
sweet cabbage slaw / sriracha-lime mayo / cilantro

CHICKEN POBLANO TACOS 2/\$12

chile/cilantro/lime marinated chicken / sweet corn
roasted poblano peppers / queso fresco cheese
ancho-chile remoulade / scallions / cilantro

CHIPOTLE-LIME CARNE MOLIDA TACOS 2/\$12

Mildly seasoned ground beef
thin sliced fresh jalapenos/salsa fresca/queso fresco cheese
chipotle-lime aioli / cilantro

VEGETARIAN BLACK BEAN TACOS 2/\$12

vegan black beans
razor thin fresh jalapenos/ salsa fresca /queso fresco cheese
sriracha-lime mayo / cilantro

BALL PARK NACHO BOWL \$10 vegetarian, \$12 ground beef

Fresh tortilla chips, queso cheese sauce, carne molida (mildly seasoned ground beef), sliced fresh jalapenos, black olives, lime-crema, cilantro

ROLLED CHICKEN TACOS 5/\$7 10/\$12

Rolled corn tortillas stuffed with chicken and cheese, lightly fried,
topped with queso fresco, salsa roja, and cilantro

BANG BANG SHRIMP APPETIZER \$9

Eight (8) breaded and lightly fried shrimp, tossed with a sweet chili bang bang sauce, topped with queso fresco, scallions, and cilantro.