



ABOUT TNKC

Taco Naco KC offers fresh, healthy and authentic Mexican fare at reasonable prices. Our taco and salsas are made to order with local ingredients.

- ◆ We use tortillas stone-ground from 100% non-GMO Kansas maize corn.
- ◆ We marinate all our meats according to traditional Mexican recipes passed down for generations.
- ◆ We offer a variety of toppings and salsas utilizing the freshest ingredients on the market.

Taco Naco KC is proud to be locally owned and operated.

2 CONVENIENT CATERING OPTIONS

FULL SERVICE / LIVE

Enjoy your event while our chef prepares tacos live off a flat-top grill. Perfect for weddings graduations, birthdays, and backyard parties,

20% catering charge includes the plastic utensils, napkins and plates, setting up the food in chafing dishes and pickup of all dishes.

DROP OFF

Quick and easy for any event! Perfect for office meetings, corporate parties and reunions.

15% catering charge includes the drop off, set up, plastic-ware, napkins and plates.

For more information, contact us at

info@TacoNacoKC.com
or call us at
913-717-5480

Bookings can also be scheduled
via our website at
www.TacoNacoKC.com



CATERING SERVICES

A private chef for your event.



BOOK NOW

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@TacoNacoKC

TACO BAR

Taco Bar includes your choice of tacos on 4.5-inch white corn tortillas. Each order comes with 1 side of Mexican rice, and a salsa of your choosing. Servings are 3 tacos per person. Choose one from the following:

STREET TACOS

\$9.99 / Person

PORK AL PASTOR. Pork marinated in adobo paste topped with sweet pineapple relish and fresh cilantro.

CARNITAS PORK VERDE. Pulled pork confit cook with homemade salsa verde topped with pickled onion and fresh cilantro.

PICADILLO STEAK. Ground beef, mixed bell peppers, and diced potatoes au jus.

TACO AMERICANO. Ground beef with cumin, lettuce, sour cream and shredded cheese.

SPECIALTY TACOS

\$10.99 / Person

CHICKEN AL PASTOR. Chicken marinated achiote topped with sweet pineapple relish and a cilantro aioli.

COCHINITA PIBIL XNI PEC. Braised pork marinated in achiote with traditional habanero xni pec sauce, topped with a chipotle aioli and fresh cilantro.

SHRIMP & CHORIZO. Grilled shrimp mixed with spiced chorizo sausage and fresh pico de gallo, topped with a chipotle aioli.

VEGGIE MELODY. Grilled zucchini with mixed bell peppers, chopped onions, and rosemary-infused olive oil.

BARBACOA. Slow cooked brisket in a red salsa with cilantro and onions.

CARNE ASADA CILANTRO. Grilled steak marinated in cilantro topped with caramelized onions and cilantro.

SALMON. Grilled farm-raised salmon with diced cucumber, pico de gallo, and a cilantro aioli, topped with sweet coleslaw.

CHAPULÍN. Farm-raised chapulín crickets on guacamole mousse topped with fresh pico de gallo and radish. (Seasonal)

CHORIZO QUESADILLA. Traditional cheese quesadilla topped with spiced chorizo sausage.

**Substitute your tortillas with flour tortillas for \$0.50.*



FAJITA BAR

\$12.99 / Person

Fajita bar includes your choice of fajita meats with grilled onions and mixed bell peppers. Each order comes with 6 oz of meat and 2 white corn tortillas, 1 side of Mexican rice and a salsa of your choosing.

Choose one from the following meats:

CHICKEN AL PASTOR. Chicken marinated achiote.

CHICKEN ASADA WILD MUSHROOMS. Grilled chicken marinated in cilantro.

CARNE ASADA CILANTRO. Grilled steak marinated in cilantro.

SHRIMP & CHORIZO. Grilled shrimp mixed with spiced chorizo sausage. *(Add \$2.00)*

VEGGIE MELODY. Grilled zucchini with mixed bell peppers and chopped onions.

**Add bacon or melted cheese for \$0.99.*

NACHO BAR

\$5.99 / Person

Nacho bar includes black beans, sweet corn, and fresh pico de gallo over a bed of crispy white corn tortilla chips topped with creamy white or yellow melted cheese blend and sour cream.

**Add a meat (4 OZ) of your choosing for an additional \$2.00. Choose one from the following meats:*

CHICKEN AL PASTOR. Chicken marinated in achiote.

CHICKEN ASADA. Chicken marinated in cilantro.

CARNE ASADA. marinated in cilantro.

GRILLED SHRIMP. *(Add \$2.00)*

SIDE BAR

\$2.99 / Person

MEXICAN RICE. Steamed rice with mixed veggies and topped with cilantro.

BLACK BEANS. Black beans baked with fresh epazote and Mexican seasoning.

GUACAMOLE. 2 oz of hand-mashed avocados with pico de gallo and chips.

MEXICAN SALAD. Mixed lettuce with chihuahua cheese, tomato, red onion, prickly pear and bell peppers with homemade oregano dressing. *(minimum order serves 25 people)*

SALSA BAR

\$10.50 / Liter

TEX MEX ROJA. Tomato, onion, jalapeño, cumin.

PICO DE GALLO. Tomato, onion, cilantro, lime juice.

VERDE VERDAD. Tomatillo, cilantro, serrano pepper.

CREAMY JALAPEÑO. Whipped jalapeño, cilantro.

MACHA ARABE. Roma tomato, chile de árbol, sesame.

NARIZ CORRIDA. Apple cider vinegar, habanero, onion.

HABANEGRA. Habanero, onion, tortilla ash, cilantro.

CHAPULÍN COLORADO. Tomatillo, onion, chapulín crickets. *(Add \$3.50)*

DESERT BAR

\$4.99 / Person

COCONUT CUSTARD. Topped with passion fruit, red fruits and mint.

CHURROS. Four churros topped with cinnamon, sugar and chocolate syrup.

MEXICAN LIME MOUSSE. Creamy lime pay with cookie crumbles, red fruits and coconut flakes.

Pricing does not include sales tax nor the 20% catering service fee. Custom Options are available upon request. Gratuity is not included but is appreciated by your event staff.