

# dolly taco



\$1,000 food & beverage minimum with a minimum 2 hour event. Menu pricing reflects 2 hours of service. Servers and bartenders are not included. Servers and bartenders can be added for an additional fee of \$40 per hour with a 4 hour minimum. \$150 delivery charge; additional fee required for events outside a 15 mile radius. Final menu count due 72 hours before event. 10% service charge applied. All quotes include: disposable flatware, plates & cups. Real china, flatware and glassware are available for an additional fee. House-made Totopo and Salsa included with all orders.

## starters

*Elote: Roasted Corn shaved off the Cob with Mayonnaise, Queso Fresco, Butter, Salt, Pepper, Lime Juice and Flaming Cheeto Dust - \$4.25/serving*

House-made Totopo with Queso - \$5.00/serving

House-made Totopo with Guacamole - \$5.00/serving

*Loaded Tater Tots: Crispy Tater Tots smothered in Nacho Cheese with Pico de Gallo, Marinated Beef Fajita Meat and Takis Dust - \$7.00/serving*

## flautas

*Fried Corn Tortillas filled with Cilantro Lime Marinated Shredded Chicken and Cheese. Served with Guacamole, Sour Cream and Chile Con Queso (three per serving) - \$13.75*

## quesadillas

Cheese - \$8.00

Fajita Beef or Chicken - \$12.50

*Served with a side of Sour Cream & Pico de Gallo*

## sides

Refried Black Beans - \$3.00

Queso Fundido - \$4.00

Guacamole - \$3.50

Salsa Verde - \$2.00

Pico de Gallo - \$2.00

Grilled Nopales - \$2.00

## beverages

Regular, Lime & Grapefruit Topo Chico, Bottled Water, Iced Tea and Lemonade - \$3.25/person

Aqua Fresca: Select from Watermelon, Cucumber Lime or Strawberry-Pineapple - \$3.25/person

## tacos

*Two tacos per serving*

*The 9-5: Ground Beef, Sour Cream, Lettuce, Tomato, Refried Black Beans, White Cheddar Cheese, Crispy Corn Tortilla Shell - \$12.00*

*The Pho-ken: Shaved Brisket, Bean Sprouts, Pickled Cucumbers, Hoisin Sauce, Egg Roll Taco Shell - \$15.00*

*The Love-ster: Garlic Butter Poached Lobster, Mango Mint Salsa, Cucumber Relish, Chipotle Mayonnaise, Fresh Corn Tortilla - \$17.00*

*The Pionero: Carne Asada, Asadero Cheese, Grilled Onions, Crispy Bacon, Ham, Cilantro, Fresh Flour Tortilla - \$15.50*

*Like It Raw (GF): Ahi Tuna, Grilled Pineapple Pico, Toasted Sesame Seeds, Sriracha Aioli, Spicy Thai Chili Sauce, Crispy Wonton Taco or Lettuce Wrap - \$16.50*

*La Flaca Taco (V) (GF): Queso Con Rajas, Grilled Onions and Mushrooms, Grilled Nopales, Fresh Corn Tortilla - \$12.50*

*Jolene's Spicy Fried Chicken: Crispy Fried Chicken, Chipotle Coleslaw, Jalapeño Ranch, Homemade Corn Tortilla - \$13.50*

*Islands in the Stream El de Camarón: Cilantro Lime Grilled Shrimp, Jicama Salad, Grilled Corn, Pickled Red Onion, Homemade Flour Tortilla - \$15.50*

*El Clásico: Tender Beef or Chicken Fajita Meat, Grilled Onions & Peppers, Cilantro, Lime, Fresh Flour Tortilla with side of Cheddar Cheese and Sour Cream - \$15.50*

## desserts

*Coat of Many Colors Mini Concha Ice Cream Sandwich: Traditional Mexican Pastry with Vanilla Ice Cream - \$4.00*

*Cajeta Churros: Served with Horchata Milkshake - \$4.25*