



CATERING

CORPORATE | CASUAL | SURFER CHIC

Serving World Class Tacos Since 2011

TACO BARS

PICK UP, DELIVERY OR FULL SERVICE (INDOOR OR OUTDOOR)

TACO BARS START @ \$23 PER PERSON PLUS TAX
10 PERSON MINIMUM ORDER || INCREMENTS OF 5 THEREAFTER

- 4 TACOS PER PERSON AVERAGE BASED ON 2 OUNCE TACO FILLS -
LARGER SCOOPS OF FILLINGS ONTO TACOS OR PLATES WILL
LOWER PER PERSON TACO AVERAGE. EXTRA TRAYS AVAILABLE FOR PURCHASE.

EVERY TACO BAR INCLUDES

CHOICE OF 4 TACO FILLINGS, HOMEMADE CORN TORTILLAS,
LOCALLY SOURCED FLOUR TORTILLAS, PICO DE GALLO,
SALSA ROJO, SALSA VERDE, THE KING'S TROPICAL SALSA,
CALI COLE SLAW (THINLY SLICED, CRISP CABBAGE),
JACK & CHEDDAR CHEESE, AVOCADO CREMA, CHIPOTLE CREMA,
CHILI LIME SOUR CREAM, PICKLED RED ONIONS, JASMINE RICE, BLACK BEANS

PICK THREE TACO FILLINGS FROM BELOW

AMERICANO

ANCHO CHILE BRAISED GROUND BEEF GF

THUNDERBIRD

CHAR-GRILLED CHIPOTLE CHICKEN GF

BOHEMIAN

LIME BRAISED SHREDDED CHICKEN GF

SUNSET PORK

BRAISED CHIPOTLE
PINEAPPLE PULLED PORK GF

ROASTED VEGGIES

CHAR-GRILLED ASPARAGUS, ROASTED
CORN, BLACK BEANS, ONIONS GF

PICK ONE TACO FILLING FROM BELOW

CLASSIC CALI FRIED FISH

PANKO BREADED, CRISP & FLAKY

MOJO SHRIMP

TEQUILA, LIME, BUTTER & GARLIC GF

DIABLO DIEGO SPICY SHRIMP

DOUBLE CHILE MARINATED GF

KOREAN BBQ GF

CHAR-GRILLED KOREAN STEAK

LONG BEACH ALL STAR

CHILE RUBBED, CHIPOTLE
BOURBON BLUEBERRY BBQ
CHAR-GRILLED STEAK GF

EXTRA FILLINGS \$3 EACH PER PERSON PER FILLING

ENTREES, SALAD & SIDES

Half Trays Feed 6-10 people || Full Trays Feed 16-20 people

BAJA STREET CORN GF

CHAR GRILLED SWEET CORN CUT FROM
THE COB & DRESSED LIGHTLY
W/ LIME MAYO, CHILE POWDER, COTIJA
CHEESE & LIME JUICE 60 / 115

LOWCOUNTRY SKILLET

LAYERED PORK CARNITAS CASSEROLE
W/ JACK & CHEDDAR, PICO, ROASTED
CORN, JASMINE RICE, BLACK BEANS,
ROASTED POBLANO QUESO, AVOCADO
CREMA INFUSED CALI COLE SLAW
COVERED IN MELTED CHEESE & DRIZZLED
WITH CHIPOTLE CREMA 55 / 105

STEAK CHIMI GF

CHAR-GRILLED STEAK DRIZZLED W/ A
VIBRANT GREEN GARLIC & HERB SAUCE
SERVED W/ RICE AND BEANS 75 / 145

SURFSIDE SALAD GF

CRISP ROMAINE, GRILLED ASPARAGUS,
AVOCADO, ROASTED CORN, PICO,
DICED RED PEPPERS DRIZZLED
W/ A MOJO LIME VINAIGRETTE 45 / 85

ADD CHICKEN +25 / +45

ADD STEAK OR SHRIMP +30 / +55

CHORIZO MAC 'N CHEESE

CREAMY THREE CHEESE MAC
W/ RICH GROUND CHORIZO 50 / 95

TEQUILA LIME SHRIMP

TEQUILA LIME SHRIMP SAUTEED IN A
BUTTER, LIME & GARLIC MOJO SAUCE
SERVED W/ SIDES OF JASMINE RICE &
BLACK BEANS 80 / 155

GUACAMOLE

Deep Half Tray Feeds 20-25 People

Served with Homemade Salsa Rojo & Hand Cut Chips from Locally Sourced Tortillas

TRADITIONAL GF

SMASHED AVOCADO, SEA SALT,
JALAPENO, ONION, GARLIC, CILANTRO &
LIME JUICE 65

SURF 'N TURF GF

OUR TRADITIONAL GUACAMOLE W/
HICKORY SMOKED BACON & FIRE
ROASTED MOJO GARLIC LIME SHRIMP 85

BIG COUNTRY GF

OUR TRADITIONAL GUACAMOLE W/ THICK
CUT HICKORY SMOKED BACON 75

TROPICAL GF

OUR TRADITIONAL GUACAMOLE W/
MANGO, PINEAPPLE & FRESH PICO 75

SMOKEY SURF 'N TURF GF

OUR TRADITIONAL GUACAMOLE W/
THICK CUT JALAPENO BACON &
CHIPOTLE FIRE ROASTED SHRIMP 90

UPLOAD GUAC PICS TO INSTAGRAM
#HOBRAHGUAC @HOBRAHTACO
FOR A CHANCE TO WIN LUNCH FOR 2 AT
ANY OF OUR LOCATIONS

HOMEMADE SALSAS & QUESO

ROASTED CORN GF

SWEET & SLIGHTLY CHARRED
ROASTED CORN, DICED TOMATO,
JALAPENO, CILANTRO & LIME
12oz / 17 • 24oz / 30

CHIPOTLE MANGO GF

SPICY TROPICAL SALSA
CHUNKY MANGO, DICED PINEAPPLE,
TOMATO, ONION, CILANTRO & ROASTED
CHIPOTLE PUREE
12oz / 19 • 24oz / 34

PICO GF

"THE ROOSTER"
DICED TOMATO, ONION, JALAPENO,
GARLIC & CILANTRO
12oz / 18 • 24oz / 32

THE KING'S TROPICAL GF

A TASTE OF THE ISLANDS
CHUNKY MANGO, DICED PINEAPPLE,
TOMATO, ONION & CILANTRO
12oz / 19 • 24oz / 34

SALSA ROJO GF

CLASSIC SPICY RED SALSA
PUREED TOMATO, JALAPENO,
ONION & CILANTRO
12oz / 16 • 24oz / 28

SALSA VERDE GF

VIBRANT GREEN MILD SALSA
PUREED ROASTED TOMATILLO,
JALAPENO, ONION, GARLIC & CILANTRO
12oz / 16 • 24oz / 28

ROASTED POBLANO QUESO

CREAMY, SMOKEY, HEARTY
ROASTED POBLANOS, JACK & CHEDDAR,
GARLIC & ONION
12oz / 20 • 24oz / 36

DOC GONZO QUESO

JACKED ROASTED POBLANO QUESO
ROASTED POBLANO QUESO & GROUND
CHORIZO OR AMERICANO GROUND BEEF
12oz / 25 • 24oz / 46

HOMEMADE EMPANADAS

CONSUELA'S

THE ORIGINAL
CHILI MARINATED SLOW ROASTED PORK
SERVED W/ SALSA VERDE
• \$4 EACH
• HALF TRAY (12) \$46
• FULL TRAY (24) \$88

SHRIMP

GRILLED SHRIMP, FIRE ROASTED PEPPERS;
JACK & CHEDDAR CHEESE
SERVED W/ CILANTRO LIME CREMA
• \$4.75 EA
• HALF TRAY (12) \$54
• FULL TRAY (24) \$104

THUNDERBIRD

CHIPOTLE FIRE ROASTED CHICKEN,
ROASTED POBLANO QUESO
SERVED W/ SALSA ROJO
• \$4.75 EA
• HALF TRAY (12) \$54
• FULL TRAY (24) \$104

VEGGIE

GRILLED ASPARAGUS, ROASTED CORN,
BLACK BEANS, JACK & CHEDDAR,
TOMATO COMPOTE
SERVED W/ SALSA VERDE
• \$4 EACH
• HALF TRAY (12) \$46
• FULL TRAY (24) \$88

3% PACKING CHARGE APPLIED TO ALL CATERING ORDERS. FREE IF WE STAFF YOUR EVENT. UTENSILS, PLATES AND
NAPKINS AVAILABLE @ \$1 PER PERSON. FREE IF WE STAFF YOUR EVENT. STERNO FUEL AVAILABLE FOR SALE @ \$1 EACH.
FREE IF WE STAFF YOUR EVENT. BUFFET RACKS AVAILABLE FREE OF CHARGE W/ \$5 DEPOSIT EACH.
PRICES DO NOT INCLUDE SALES TAX AND ARE SUBJECT TO CHANGE AT ANY TIME DUE TO DISTRIBUTOR'S INCREASES.
DELIVERY CHARGES MAY APPLY.