



CATERING

BY MCDEVITT TACO SUPPLY



TACO BAR PACKAGES

Choose up to three of our taco options for your taco bar. We have something that is sure to please each and every guest, with a great selection of gluten-free, vegetarian, and vegan options. Inquire about plated or family style.

All tacos are served with 6 inch corn tortillas, diced onions and cilantro mix, avocado tomatillo sauce, pineapple habanero hot sauce, and roasted chipotle tomatillo hot sauce.

Taco Bar

Classic Fiesta

Basic package includes a chips & salsa bar, 3 taco options, and a variety of homemade salsas.

The Summit Taco Experience

Classic Fiesta +2 Sides

The Alpine Gala Luxe

Summit Taco Experience +2 Apps





TACO BAR PACKAGES (CONT.)

Nacho Bars & Late Night Snacks

Impress your guests by kicking off your event with a build your own nacho bar experience or surprise them with late night snacks to refuel them after a big day.

Chips and Salsa Bar

Corn tortilla chips, 3 salsas (roasted tomato & jalapeño, Roasted Tomatillo Verde, Pineapple Serrano), 2 hot sauces (Roasted Chipotle, Pineapple Habanero)

Nacho Bar Upgrade

Includes chips & salsa bar, plus queso, cumin-lime sour cream, avocado sauce, diced onion cilantro

Late Night Revival

Late Night Nacho Bar -

Late Night Mac N Cheese Bar -

Add Coffee \$2/ per person

Add Ons - Queso, Guacamole, Meat, Veggie

SIGNATURE BITES

Cheese Quesadillas ^

BBQ Jackfruit Quesadillas ^

Watermelon Poke ^V

Cactus Salad Bruschetta^V

Chorizo Meatballs

Elote Jalapeno Poppers

Fried Pork Belly Bites

PREMIER BITES

Meat Quesadillas^

Honey Chili Shrimp

Bacon Wrapped Jalapenos Poppers

Tuna Poke^

Mexican Street Corn

^Contains Gluten

V Vegan





TACO OPTIONS

Slow Roasted Pork | *with Pineapple*

House Made Pork Chorizo

Chorizo Verde

Chicken & Roasted Green Chiles

Jamaican Jerk Chicken | *with Pineapple Serrano Salsa*

BBQ Chicken | *with bacon, pineapple, & caramelized onions*

Chipotle Peach Chicken | *with mango salsa*

Chocolate Chipotle Beef

Classic Ground Beef

Blackened Catfish

Roasted Sweet Potato & Black Beans (V)

Roasted Cauliflower | *with mango chutney & pepitas* (V)

Fun Guy! | *Roasted mushrooms, caramelized onion, & sun-dried tomatoes* (V)

Sautéed Summer Squash (V)

Cauliflower Chorizo (V)

BBQ Jackfruit (V)

Tropical Storm | *crispy plantains, kale, hot honey drizzle* (V)

^Contains Gluten

V Vegan



TOP SHELF TACOS +

Braised Pork Belly | *melt in your mouth, crisped and caramelized in honey chili*

Pulled Mushroom Verde (V)

Chimmichurri Steak

Everything Seared Ahi | *with mango salsa*

Bahn Mi Taco

Pacific Mahi Mahi | *with pacific slaw*

Story Taco | *Tell us your story and we craft a custom taco for your event*

PREMIUM RESERVE TACOS +

Honey Chili Shrimp

Beer Braised Beef | *with pickled cabbage* ^

^Contains Gluten

V Vegan





SIDES

Mexican Rice (V)

Cilantro Lime Rice (V)

Black Beans (V)

Green Chile Mac N Cheese ^

Mountain Street Corn (Esquitas)

Cumin Smashed Sweet Potatoes (V)

Cactus Salad (V)

Classic Garden Salad (V)

Southwest Salad (V)

Kale Salad (V)

^Contains Gluten

V Vegan

BEVERAGES (N/A)

Agua Fresca

Choose from Cucumber, Pineapple Mint, Hibiscus Lime

Coffee | Tea Station

Spiced Cider

Mexican Hot Chocolate

Signature Refreshment Package

Includes Lilikoi Lemonade, Hibiscus Iced Tea, Infused Water





DESSERTS

McDevitt Mexican Cannoli

House made cannoli cream with queso fresca and orange-lime zest in a delicious cannoli shell topped with a chocolate drizzle.

Churro Bar

Assorted Flavored churros with chocolate, caramel sauce, whip cream and 2 fruit compotes.

Dessert Nacho Bar

House Made flour tortilla strips coated with cinnamon sugar, served with melted Mexican chocolate sauce, caramel sauce, 2 fruit compotes, whipped cream, and powdered sugar

Full Sweet Spectacle

A variety of all three dessert options, coffee, tea, and mexican hot chocolate bar

Scream Taco

Crunchy Waffle Taco packed with ice cream and sealed in a chocolate shell.



DAY OF OR MORNING AFTER BRUNCH

Assorted Pastries

Half Dozen Dozen

Assorted Fruit Tray

Breakfast Burritos

Large flour tortilla stuffed with scrambled eggs, queso, onions, cilantro, tortilla strips, kale salad and your choice of protein.

Options - Chicken & Roasted Green Chiles, House Made Pork Chorizo, Bacon, Sweet Potato & Black Bean, Pork Belly, Steak

Fresh Brewed Coffee

96oz (serves 12)

Regular or Decaf plus cups, stirrers, creamer, and sugar

Fresh Squeezed Juice

Gallon (serves 12)

Orange or Grapefruit

^Contains Gluten

V Vegan



MTS BARTENDING

Dedicated Event Bartender | (1 per 40 people)

| 5 hour minimum

Our TIPS certified bartenders are available to set up and manage a full service bar for your event. Create your own drink menu, or choose from our house-made cocktails.

Comprehensive Bar Package

You provide the Ice and alcohol, and we'll take care of the rest.

Included Mixers : Coke, Diet Coke, Sprite, Club, Tonic

N/A Beverages : Lilikoi Lemonade, Hibiscus Iced Tea, Infused Water

1 Mocktail, 9 & 12 oz cups, Ice Bins & coolers, All Necessary Bartending tools, Cocktail Napkins, Lemons, Limes

Mixers by McDevitt | 1 Mixer | 2 Mixers | 3 Mixers

Add our delicious house-made cocktail mixers to you menu - and add a touch of class to your party!

Fresh Squeezed Margaritas | *fresh lime juice, orange juice, and simple syrup*

Moscow Mule | *fresh lime juice and ginger beer*

Poloma | *fresh lime juice, simple syrup, grapefruit soda*

Client provides all ice and alcohol

\$250 Liquor Liability Insurance for any bartending service

We use compostable serviceware and locally sourced ingredients whenever possible. Menu availability may vary. Prices do not include 23% gratuity and tax. 15% delivery and set up fee applied for drop off catering and set up. Additional staff members are \$35/hr per person, 5 hours minimum. Travel / Accommodation fees may apply for events outside of the greater Boulder area. We do not provide tables or linens for food or bar service. 50% deposit and signed contract are required to secure the date. Remaining balance due 5 days prior to the event. \$500 fee can be charged for lack of wedding planner or day of coordinator if it causes things to be amuck. If an in person wedding walkthrough is required, a \$200 fee will be added to your invoice.