



From classy to casual, McDevitt Taco Supply provides a unique and fun dining experience that all your guests will love. RELAX. WE'VE GOT IT COVERED.

(720) 573.4194
McDevittTacoSupply.com
Catering@TacoSupply.com

MTS CATERING

FULL SERVICE CATERING PROVIDED BY CERTIFIED STAFF MEMBERS WHO CREATE A UNIQUE DINING EXPERIENCE FOR YOU AND YOUR GUESTS.

TACO BAR PACKAGES

Choose from our wide selection of taco options for your taco bar. We have something that is sure to please every guest, with a great selection of gluten-free, vegetarian and vegan options. Please inquire for more info!

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

Taco Bar

Basic Package includes a Chips & Salsa Bar, 3 Taco Options, and a variety of homemade salsas.

- + 2 Sides
- + 2 Sides & 2 Appetizers

Add-on a la carte:

Chooose from our appetizer and side menus.

NACHOS & LATE-NIGHT

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

Our Chips & Salsa Bar includes:

Corn tortilla chips + 3 Salsas + 1 Hot Sauce (roasted tomato and jalapeño salsa, salsa verde, pineapple serrano salsa, and a roasted chipotle tomatillo hot sauce.)

Plus 1 staff member: \$20/hr for 4-hour min

For pick-up and drop-off catering orders, options will vary. Please inquire when you contact our catering department.

Nacho Bar*

Includes chips and salsa bar *plus* queso, lime-cumin sour cream, avocado salsa, and diced onions & cilantro mix.

Late-Night Nacho Bar *

Late-Night Mac 'n Cheese *

Available Add-ons:

Queso* Guacamole Meat Veggie

*Vegan Options Available



*The following menus are for our full-service catering clients. Not all options are available for pick-up and drop-off catering orders. Please inquire about those options when you contact our catering department.

TACO MENU

Slow-roasted Pork w/pineapple

House-made Pork Chorizo

Chorizo Verde

Chicken and Green Chili

Jamaican Jerk Chicken w/ pineapple serrano salsa

BBQ Chicken w/ bacon, pineapple and caramelized onions

Chipotle Peach Chicken

Chocolate Chipotle Beef

Classic Ground Beef

Blackened Catfish

Roasted Sweet Potato and Black Beans V

Roasted Cauliflower w/mango chutney & maple pepitas* V

Fun Guy (roasted mushrooms, caramelized onion & sundried tomatoes) V

Sautéed Summer Squash V

Top Shelf Tacos +\$2/person

Braised Pork Belly w/ pickled onions

Honey Chili Shrimp

Garlic Black Pepper Steak

Beer Braised Beef w/ pickled cabbage

Freshly Seared Ahi Tuna w/citrus pico de gallo

Pacific Mahi Mahi

Impossible Chorizo V

Chocolate Chipotle Impossible Beef V

Caulirizo (cauliflower chorizo) V

Pulled Mushroom Green Chili V

BBQ Jackfruit V

Hail Seitan Steak Taco V

V vegetarian

SIDE MENU

Mexican rice

Cilantro lime rice

Black beans

Jalapeño mashed potatoes

Green chile macaroni and cheese

Mexican street corn salad

Cumin smashed sweet potatoes

Quinoa salad with zucchini, squash and corn (served cold)

Cactus salad

Classic garden salad w/ cilantro lime vinaigrette

Southwest garden salad w/ chipotle ranch dressing

Orzo salad w/ sundried tomatoes and spinach (served cold)

all sides are vegetarian

APPETIZER MENU

Cheese quesadillas V

Meat quesadillas

Baked chili and cheese dip

Chorizo meatballs

Honey chili shrimp

Bacon-wrapped jalapeños

Fried pork belly w/ chili lime mayo, pickled onion & cabbage

Tuna Poke in a fried wonton shell with pico and chili mayo

Cactus Salad Bruschetta with picked red onions & goat cheese V

Lion's mane salad with artesanal crackers V

Jackfruit BBQ quesadillas V

Impossible Chorizo meatballs V

Watermelon Poke in a fried wonton shell with pico and chili mayo V

V vegetarian



BEVERAGE MENU

Serve refreshing, house-made, non-alcoholic beverages to your guests!

Choose from our selection of house-made iced drinks, seasonal hot beverages, and a variety of cold sodas.

Bartending Services Available!

House-made Beverage Package:

Choice of 2 house-made beverages (lemonade, tea or mint passionfruit), plus iced lemon water.

Coffee & Tea Service

Includes coffee & a variety of teas plus compostable cups, stirrers, creamer, sugar & sugar alternative

Spiced Cider

Mexican Hot Chocolate

DESSERT MENU

Top off the event with one of our amazingly delicious desserts! Be sure to ask about our seasonal options.

All of our decadent desserts are made in-house for your special day. Choose from cannolis, dessert nachos or churros to impress your guests.

McDevitt Mexican Cannoli

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

Dessert Nacho Bar

House-made flour tortilla strips coated with cinnamon sugar, served with melted mexican chocolate sauce, caramel sauce, 2 varieties of fruit compote, mini chocolate chips and homemade whipped cream.

Churro Bar

Assorted flavored Churros with chocolate, caramel sauce, and powdered sugar.



MORNING CATERING

START YOUR DAY OFF WITH A DELICIOUS BREAKFAST FROM MCDEVITT TACO SUPPLY!

BREAKFAST/BRUNCH MENU

From our hearty breakfast burritos to our make-your-own breakfast taco bar, your guests will be impressed with a delicious way to kick off their morning.

Add-on our assorted pastries and fruit to complete the meal!

Assorted Pastries* \$21/half dozen
A variety of Scones, Croissants, and Muffins
*includes butter and assorted jams

Assorted Fruit Tray \$4/per person A variety of fresh, seasonal fruits

Check out our dessert menu for more brunch sweets!

Breakfast Burritos

Large flour tortilla stuffed with scrambled eggs, queso, onions, cilantro, salsa, tortilla strips, kale salad (kale, black beans, corns, bell peppers, cabbage)

Options: Steak • Chicken • Chorizo • Pork Belly Braised Beef • Bacon • Sweet Potato ✔

Breakfast Taco Bar

Corn tortillas, scrambled eggs, roasted potato, onions & cilantro, avocado sauce, hot sauce

Choose 3

Options: Chicken ● Chorizo ● Bacon ● Sweet Potato V

V vegetarian

DAYTIME BEVERAGES

We believe that every morning should start with a freshly brewed cup of coffee.

Mimosas? Bloody Marys?
Ask us about our bartending services!

Freshly Brewed Coffee 96 oz Regular or Decaf coffee serves 12 plus compostable cups, stirrers, creamer, sugar & sugar alternative

Freshly Squeezed Juice Quart
Orange or Grapefruit Serves 4



MTS BARTENDING

Rest easy knowing you have an experienced, professional bartender serving your guests!

DEDICATED EVENT BARTENDER

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 (see menu below).

\$35/ hour per bartender (minimum 5 hours)

COMPREHENSIVE BARTENDING PACKAGE

Relax - we've got the bar covered! You provide the alcohol and ice, and we'll take care of the rest.

Choice of 4 mixers (coke, diet coke, sprite, 7-up, ginger ale, club soda, orange juice, cranberry juice)

Choice of 2 housemade non-alcoholic drinks (*lemonade*, hibiscus iced tea, passionfruit tea)

Water dispensers for guests replenished throughout event

9 and 12-ounce compostable cups for beer, wine and cocktails

Ice bins for cold products and cocktails

All necessary bartending tools

Cocktail napkins

Lemon and lime wedges for garnish

SUPER HEADY COCKTAIL MIXERS

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

FRESH SQUEEZED MARGARITA

Fresh lime juice, orange juice and simple syrup. Garnished with lemon and lime. Salt available upon request.

MOSCOW MULE

Fresh lime juice and Colorado-made Oliko ginger beer. Garnished with a lime wedge.

POLOMA

Fresh lime juice, simple syrup, and San Pellegrino grapefruit soda. Garnished with grapefruit and lime wedge.

Client provides all alcohol and ice for all bartending packages.

 $\label{lem:conditional} Add\ \$200\ liquor\ liability\ insurance\ fee\ and\ Boulder\ sales\ tax\ to\ any\ package.$



MTS CATERING

LET'S START PLANNING YOUR NEXT SPECIAL EVENT. CONTACT OUR CATERING MANAGERS WITH ANY QUESTIONS, AND TO GET A FULL QUOTE.

CALL: 720.573.4194

EMAIL: CATERING@TACOSUPPLY.COM

VISIT: McDevittTacosupply.com/catering

The fine print:

Menu availability may vary. Prices do not include 23% gratuity and tax. Additional staff members are \$25/hr per person, 5 hours minimum. Additional gratuity added for each bartender/staff member needed. Travel charges may apply to events over 20 miles from Boulder, CO. 15% delivery and set up fee applied for drop-off catering. Staff service fee added to pick-up orders . We do not provide tables or linens for food or bar service. 50% deposit required to secure date. Remaining balance due 5 days prior to the event. 3% processing fee will be added to credit card payments; 1% processing fee to ACH payments. We do not accept cash or checks.



www.TacoSupply.com

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