



A Taco Affair is a gourmet taco truck. Our tacos are inspired by our travels, and the diverse people we've had the pleasure of working with in kitchens over the last 17+ years. We pride ourselves on quality. Our food is fresh, and everything from sauces, to meats and vegetables is prepared in house. We opened our first brick and mortar in 2017, and in the spring of 2021, we joined the increasingly popular food truck nation. Our food truck catering menu offers the same incredible tacos you can enjoy at our shops, prepped and cooked by our charming & quirky crew, and our Chef/Owner Jessica Phillips.

A Taco Affair Mobile is rented in 3-hour time slots. We arrive up to 1 hour early to set up (determined by us, depending on the menu and headcount), and then 2 hours to serve/eat. After 2 hours, we close the serving window, pack up and settle the final payment. Extended serving time can be arranged at an additional cost of \$100.00.

MENU

Host can pick up to 5 tacos and 2 sides from our menu

TACOS by the piece corn tortilla **GF - Gluten Free*

meat + poultry

buttermilk fried chicken

crispy fried chicken + bacon + green tomato
jalapeno ranch aioli

*jerk caribbean chicken *GF*

jerk chicken + pineapple salsa
green cabbage + creamy cilantro sauce

*smoked brisket *GF*

house smoked brisket + bbq sauce
coleslaw crispy red onions
(remove onions for GF)

*traditional *GF*

ground beef + cheddar + red tomato + lettuce

*steakhouse *GF*

horseradish marinated steak + caramelized
onions truffle aioli + crumbled blue cheese

korean bbq

marinated pork + spicy kimchi + sesame ginger aioli

*pork al pastor *GF*

marinated pork + pico de gallo + queso fresco
green cabbage + pineapple habanero aioli

vegetarian/vegan

*tofu bahn mi *GF*

soy marinated tofu + pickled carrots +
cucumber cilantro + sriracha aioli

*quinoa & bean Fritter *GF*

quinoa and chickpea fritter + avocado salad + radish

*curry cauliflower *vegetarian *GF*

roasted curry cauliflower + tomato aioli +
jalapeno+chickpea+raisin salad in mango dressing

2021 NJ Taco Festival Winner TWICE
Best BEEF Taco (Smoked Brisket) & VEGETARIAN
Taco (Tofu Bahn Mi)

2022 NJ Taco Festival Winner
Best VEGETARIAN Taco (Buffalo Cauliflower)

2023 NJ Taco Festival Winner TWICE
Best SEAFOOD Taco (Crab Fritter) & VEGETARIAN
Taco (Curried Cauliflower)

2024 TacoPalooza Winner (Korean BBQ)

2024 NJ Taco Festival Winner TWICE
Best SEAFOOD Taco (Sesame Tuna) & Best
CHICKEN Taco (Buttermilk Fried Chicken)

fish + seafood

crab fritter

crab cake + corn & black bean salsa + chipotle aioli

shrimp po' boy

cajun popcorn shrimp + red tomato + green cabbage
old bay mustard aioli

*sesame tuna *GF*

rare ahi tuna + pickled mango
napa cabbage and scallion in a cilantro aioli
smoked hoisin
(remove hoisin for GF)

SIDES (not tacos)

*truffled yuca fries *GF*

steak cut yuca + truffle oil & parmesan

*mexican street corn *GF*

corn on the cob + chili lime aioli + queso fresco



A La Carte Package (Based on Consumption)

Host will be charged a \$400.00 set up fee (includes travel time, labor, and gas). Any party over 60+ guests will be charged an additional \$50.00 (100+ guests will be add'l \$100). There is a 20 guest minimum, and we require a final headcount at least 2 weeks prior to the event that we will base our food minimums on.

The A La Carte option requires a minimum spent on food of \$20.00 per person. If the minimum is not met, the host is required to pay the difference. We keep track of food consumed during the event, and will have a tally and final amount due at the end of the event.

A La Carte Food costs: \$6.00 tacos, \$5.00 sides (Yuca and Corn)

Party Package Upgrades

LETTUCE CUPS Can be added as a choice of shell at an additional cost of \$50.00

CHURROS (Cinnamon & Sugar) *Sauce choices: Salted Caramel, Rumchata Cream Cheese, Chili Pepper Chocolate*

- \$4.00/person (includes bag of churros)
- \$40.00 for a platter of churros with a choice of 1 dipping sauce (feeds 15 people) / \$5.00 for each additional dipping sauce

BEVERAGES (bottled spring water/ soda cans)

- A La Carte/based on consumption: \$2 each
- All Inclusive: at \$40 increments per tier (starting at 20 ppl, then 30-40 ppl etc)

SHAREABLES Feeds 10-15 ppl, mix and match. Served as a platter, not per person.

- Guacamole: 1 quart \$32 / or 8oz cup \$6 *subject to change- based on market price*
- Guacamole and Chip Platter \$42 *subject to change- based on market price*
- Chicken Wings \$50 (sauce options: jerk, buffalo, or mango habanero)
- Yuca Stack \$50 (Yuca fries, BBQ sauce, brisket, cheddar cheese sauce, cilantro)
- Tatchos \$50 (Tater tots, ground beef, cheddar cheese sauce, pico de gallo, avocado, chipotle aioli) •
- Half Tray Rice \$25
- Half Tray Beef Brisket Pinto Beans \$35

What are the next steps for booking A Taco Affair Mobile for your event?

We'll need a few details from you to put together a contract and send it to you for your review.

- ✓ Main contact name and cell number, and a credit card to keep on file. Card will not be charged, unless final payment is not met. ✓ Location
- ✓ Headcount
- ✓ Menu choices
- ✓ Package type /Add ons

Upon signing and agreeing to the proposed contract, a \$500.00 deposit is due. A signed contract and deposit must be received in order to confirm your event and reserve the date. Final payment must be paid at the end of the event. If the event is canceled 2 weeks or less prior to the event date, the deposit will be non refundable.

PLEASE NOTE that we get booked for the Spring-Summer-Fall season weeks in advance, and we take parties on a first come first serve basis.

Tax (6.625%) and Gratuity (18%) must be paid by the host and will be added to all contracts. Surcharge for credit and debit is 4%.

Member of the NJFTA- New Jersey Food Truck Association since 2021.