



Wednesday - Sunday
Holidays, Mondays & Tuesdays (limited availability)

10:00PM - 12:00AM

CANCELLATION

30+ DAYS

½ of deposit will be refunded

14 or fewer days prior to the event

Full amount of the event will be retained/owed to Avo-rrito Street Cuisine

- Deposit is 50% of total amount due

ACCEPTED PAYMENTS

Credit Cards: Visa, Mastercard, AMEX, Discover, Apple Pay

Cashier/Personal Check/Company Check (15 business days prior)

*\$35 fee for all bounced/returned checks

PERMITS & INSURANCE

Client is responsible for all permits necessary for their event location if located outside of Mahoning County. Inclusive of business license, special parking permits, special events permits, specialized county health permits.

Additional Insurance beyond \$1 Million coverage per incident is available for purchase.

TRUCK CLEARANCE

CLEARANCE (approx.): length: 23 feet (with tongue); height: 10 feet; width: 9 feet; weight: 15k+

OUT OF TRUCK

Is your event in the woods, on a large farm or a rooftop?!? We can bring Avo-rrito Street Cuisine directly to your private event...backyard or rooftop, we have you covered!

- Location subject to approval
- Equipment rental fees applicable
- 18% service charge
- Parking for Avo-rrito Street Cuisine truck must be secured. Truck will be used to transport food and crew.





PRIVATE PARTY | WEDDINGS, GRADUATIONS, BIRTHDAYS

Let us share in your special day! Cocktail hour, main course or late night menu, we're there for you!

FULL MENU (Standard Food Truck Menu)

\$15 per person

\$17 per person UNLIMITED

TACOS

- **Yardbird** marinated and grilled topped with avo-sauce, lettuce, corn salsa & cotija cheese
- **El Gringo** house blended & seasoned ground beef topped with lettuce, cheese, sour cream, and pico de gallo
- **Flower** roasted and seasoned topped with a red slaw, avo-sauce, pickled red onions, and cotija cheese

LOADED NACHO

Corn tortilla chips piled high with black beans, nacho cheese, chorizo, lettuce, sour cream, pico de gallo, and Avo-sauce

QUESADILLAS

- Traditional 3 cheese blend, perfectly melted and garnished with lettuce, sour cream, and pickled jalapeno
- Chicken or beef garnished with chipotle crema, lettuce, & pico de gallo
- Black beans with roasted corn salsa, topped with lettuce, avocado sauce, and pickled red onions

TACO SALAD

Lettuce, ground beef, black beans, 3 cheese medley, sour cream, pico de gallo, and guacamole



**Book 100+ people and receive a
complimentary
self-serve nacho station!**

Full self-service nacho
station starting at \$300

Book Today!



OFFICE LUNCHEONS

NEED TO FEED UP TO 150 PEOPLE QUICKLY?
PERFECT FOR CORPORATE LUNCHEONS AND
OTHER LARGE EVENTS.

PRE-FIX: (3 tacos \$13/plate, 2 tacos \$9/plate)

Recommended for quick-fast service

- All plates the SAME for every guest
- Combo pre-ordered prior to the event date
(ie. 2 chicken tacos and 1 beef taco)
- Vegetarians/Vegans can substitute all tacos for cauliflower
- NO OTHER SUBSTITUTIONS ALLOWED
- Add chips & queso or chips & salsa to any pre-fix or custom for \$2 pp

CUSTOM: (3 tacos \$14.50/plate, 2 tacos \$11.50/plate)

Recommended for events that want more variety

- All plates DIFFERENT for every guest. Guests get to choose what they want to try/eat

TACO OPTIONS

Choice of protein:

- **Yardbird** marinated and grilled chicken topped with avo-sauce, lettuce, corn salsa & cotija cheese
- **El Gringo** house blended & seasoned beef topped with lettuce, cheese, sour cream, and pico de gallo
- **Shredded Beef** slow roasted and shredded brisket topped with lettuce, cheese, sour cream, and pico de gallo
- **Kalua Pork** pulled pork with a teriyaki glaze topped with pineapple mango salsa, crispy tri-colored tortilla strips, and cotija cheese
- **Flower** roasted and seasoned cauliflower on a bed of red slaw with avo-sauce, pickled red onions, and cotija cheese
- **Steak** New York strip with a fiesta marinade topped with lettuce, cheese, sour cream, and pico de gallo (+\$1.50 pp)
- **Jose Mangin** grilled shrimp with a sweet and spicy marinade topped with a red slaw, chipotle sour cream, pineapple mango salsa, and cotija cheese (+\$1.50 pp)
- **Islander** grilled Mahi Mahi topped with a red slaw, chipotle sour cream, pineapple mango salsa, and cotija cheese (\$1.50 pp)



ADDITIONAL INFO

LOOKING TO CUSTOMIZE YOUR OPTIONS? GET YOUR PARTY STARTED WITH OUR ADD-ONS!

CUSTOMIZE ANY PACKAGE WITH ADD-ON ITEMS (May incur an additional fee)

TACOS: chicken, ground beef, Kalua pork, cauliflower, shredded beef, steak, shrimp, Mahi Mahi (+\$1.50 per person for steak, shrimp, or Mahi Mahi options)

LOADED NACHOS: corn tortilla chips piled high with black beans, nacho cheese, lettuce, sour cream, pico de gallo, and Avo-sauce

TACO SALADS: lettuce, ground beef, black beans, 3 cheese medley, sour cream, pico de gallo, and guacamole

AVO-BOWLS: rice and quinoa blend with black beans, protein, lettuce, roasted corn salsa, Avo-sauce

QUESADILLAS: Marinated steak and pickled jalapenos with a blend of cheeses served with fresh salsa - or - seasoned grilled chicken with a blend of cheeses served with fresh salsa

DESSERT \$2.00 each (Cookies)
 \$15.00 Key Lime Pie
 \$40.00 Chocolate Rum

SODAS & WATER \$2.00 each (12 oz cans)

MEXICAN SODAS & LIQUID DEATH \$3.50 each (Bottled Jarritos & Mexican Coke)

ADDITIONAL TIME \$40 per 30 minutes

A FEW THINGS TO KNOW ABOUT THE UNLIMITED MENU

1. We only guarantee to feed up to 125 people in a 2-hr time frame. If you have a party of 300, there may be guests that WON'T get a chance to order unless you order additional time.
2. Each guest can order 2 items per round. Unlimited times.

3. NO TO-GO or TAKEAWAYS