

Tacodeli®

CATERING MENU

Delicious. Customizable. Stress-Free.

CATERING.TACODELI.COM

CATERING@TACODELI.COM

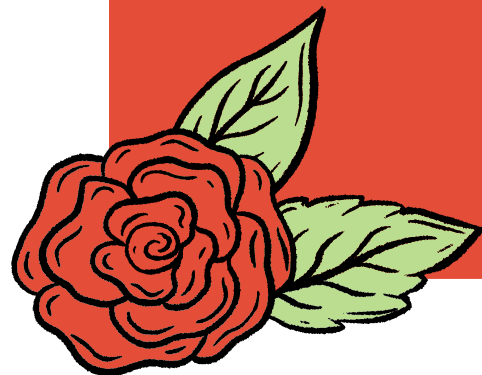
(512) 535-0474





BUFFET

MINIMUM ORDER:
10 PEOPLE



TACO PACKS

FEEDS:
10-15 PEOPLE



INDIVIDUAL MEALS

MINIMUM ORDER:
10 PEOPLE





CUSTOMIZABLE BUFFET

How it works:

CHOOSE TWO PROTEINS

- Frontera Fundido Chicken
- Frontera Fundido Sirloin
- Akaushi Picadillo
- Pollo Fantastico
- Puerco Verde
- Frontera Fundido Caulibella **VEGETARIAN**
- Papadulce **VEGAN**

CHOOSE A RICE OPTION

- Mexican Rice
- Veggie Rice

CHOOSE A BEAN OPTION

- Organic Whole Black Beans
- Organic Refried Beans

ADD QUESO AND GUACAMOLE FOR EXTRA DELICIOUSNESS!

SET-UP INCLUDES TORTILLAS, TORTILLA CHIPS, HOUSEMADE SALSAS, SERVING UTENSILS, PLATES AND NAPKINS



TACO PACKS

How it works:

FEEDS 10-15 PEOPLE

EACH PACK HOLDS 30-45 TACOS

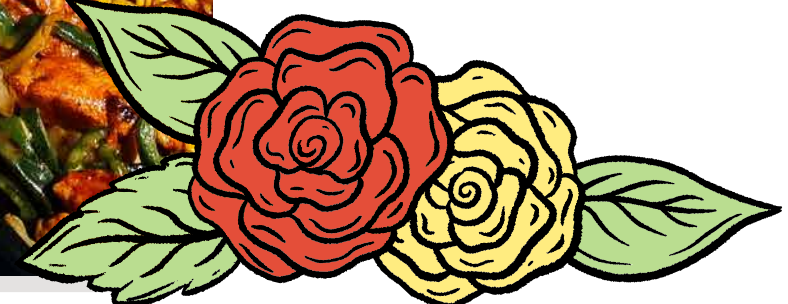
Choose 2 flavors for 30 tacos

Choose 3 flavors for 45 tacos

GET ALL 3 OF OUR SALSAS WITH THE OPTION TO ADD-ON CHIPS!

<p>SALSA VERDE</p> <p>🔥 🔥 🔥 🔥</p> <p>HEAT LEVEL: MILD</p>	<p>SALSA ROJA</p> <p>🔥 🔥 🔥 🔥</p> <p>HEAT LEVEL: MEDIUM</p>	<p>SALSA DOÑA</p> <p>🔥 🔥 🔥 🔥</p> <p>HEAT LEVEL: HOT</p>
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SET-UP INCLUDES SERVING UTENSILS, PLATES AND NAPKINS



BOXED LUNCHES



EACH BOX INCLUDES:

Two award-winning tacos • Tortilla chips • Housemade salsa

INDIVIDUAL BOWLS



Choose from a variety of proteins and veggies on a bed of rice or lettuce for your perfect Tacodeli bowl! Comes with a salsa of your choice.



BREAKFAST TACOS

THE OTTO

Organic refried black beans, double bacon, avocado, jack cheese

MIGAS TACO

Pasture-raised scrambled eggs, tomato, onion, jalapeño, tortilla chips, jack cheese

JESS SPECIAL

Migas, jack cheese, avocado

THE VAQUERO

Pasture-raised scrambled eggs, grilled corn, grilled onions, roasted peppers, jack cheese

FREAKIN' VEGAN VEGAN

Organic refried black beans, avocado, pico de gallo

BEAN & CHEESE

Organic refried black beans, jack cheese

FRONTERA FUNDIDO CHICKEN

Grilled chicken breast, jack cheese glaze, sautéed poblano-onion rajas

FRONTERA FUNDIDO SIRLOIN

Grilled sirloin, jack cheese glaze, sautéed poblano-onion rajas

EGG & CHEESE

BYO BREAKFAST TACO

Egg and choice of potato, bacon, sausage, chorizo, or sirloin

BYO BREAKFAST TACO WITH CHEESE

Egg, cheese, and choice of potato, bacon, sausage, chorizo, or sirloin

TORTILLA OPTIONS: CORN OR FLOUR
MINIMUM TACO ORDER: 5 OF EACH CHOICE





LUNCH & DINNER TACOS

FRONTERA FUNDIDO SIRLOIN

Grilled sirloin, jack cheese glaze, sautéed poblano-onion rajás

AKAUSHI PICADILLO

Seasoned Akaushi wagyu ground beef, jack cheese glaze, cilantro, onion

MEXICO CITY SIRLOIN

Grilled sirloin, cilantro, onion

FRONTERA FUNDIDO CHICKEN

Grilled chicken breast, jack cheese glaze, sautéed poblano-onion rajás

POLLO FANTASTICO

Shredded chicken, roasted green chile sauce, crema Mexicana, green onion

MEXICO CITY CHICKEN

Grilled chicken breast, cilantro, onion

PUERCO VERDE

Organic pork shoulder, salsa verde, queso fresco, cilantro, onion

FRONTERA FUNDIDO CAULIBELLA

Roasted baby portobello mushrooms, jack cheese glaze, roasted cauliflower, sautéed poblano-onion rajás

PAPADULCE **VEGAN**

Roasted sweet potato, grilled corn, roasted peppers, caramelized onion, pepitas, chipotle-camote sauce

FREAKIN' VEGAN **VEGAN**

Refried black beans, avocado, pico de gallo

BEAN & CHEESE

Organic refried black beans, jack cheese

TORTILLA OPTIONS: CORN OR FLOUR
MINIMUM TACO ORDER: 5 OF EACH CHOICE



A LA CARTE

PROTEINS (SERVED IN 1/2 PANS)

- Frontera Fundido Sirloin
- Akaushi Picadillo
- Frontera Fundido Chicken
- Pollo Fantastico
- Puerco Verde
- Frontera Fundido Caulibella
- Papadulce

ENSALADA JARDIN

Romaine, tomato, queso fresco with jalapeño ranch and garlic-lime vinaigrette dressings on the side

ENSALADA CORAZON

Romaine, veggie rice, whole black beans, pico de gallo, roasted red peppers, avocado, choice of dressing

ENSALADA ESPINACA

Romaine, spinach, roasted corn, pepitas, bacon bits, choice of dressing

YOUR CHOICE OF DIP & CHIPS

(SERVES 4-10)

- Salsa (Doña, Roja, Verde)
- Guacamole,
- Queso

ESQUITES (SERVES 5-7)

Mexican street corn, red onion, queso fresco, cilantro, bacon bits

SIDES (SERVED IN 1/2 PANS)

- Mexican Red Rice
- Veggie White Rice
- Organic Whole Black Beans
- Organic Refried Black Beans

CORN OR FLOUR TORTILLAS

(UNITS OF 10)

DRINKS & DESSERTS (SERVE 10)

TACODELI ICED TEA

Black or Hibiscus Tea

PINK DRINK CACTUS LEMONADE

LOCALLY ROASTED CUVÉE COFFEE

Tacodeli or Bold Blend

CHA CHA

Cold Brew and Almond Horchata

LIMONADA

COLD BREW

INDIVIDUAL BOTTLED WATER



CHURRO BLONDIE TRAY:

Housemade blondies with dulce de leche and cinnamon sugar—rich and flavorful.



MARGARITA COOKIE TRAY:

Housemade cookies bringing a margarita zing! Soft, salty, sweet, with zesty lime and orange flavors.



ORDER & DELIVERY



WHY CHOOSE TACODELI?

- Made with care: Every taco is handcrafted with quality ingredients.
- Fresh, flexible, and diet-friendly: From gluten-free to veggie-forward, we've got options that work for everyone at the table.
- Endless combinations: Choose from 25+ taco varieties, plus sides and add-ons to round out your spread.
- Easy to order, easy to enjoy: Thoughtful packaging, reliable delivery, and food that speaks for itself.

ORDERING DETAILS

- \$150 Minimum for Delivery
- Flat Delivery Fees from \$35 - \$70
- Same day cancellations subject to be charged for the full price of the order



Tacodeli®

FOR THE LOVE OF TACOS

25 YEARS OF TACODELI

Tacodeli opened in Austin in 1999, but our story began long before in Mexico City. That's where our founder Roberto grew up and first fell in love with the magical flavors of the taquería. Years later, those memories blended with Austin's creative spirit and friendly energy inspired the Tacodeli you know today! Since opening more than 25 years ago, we've stayed true to what got us here—hand-prepped food made fresh every day, an ambitious menu with lots of options, and thoughtfully sourced ingredients from partners we know and trust. For 25 years, we've been sharing our love of tacos—and now you can share it, too. Bring Tacodeli to your next meeting or event with catering that goes beyond the basics.