



Restaurant | Food Truck | Caterer  
eat@seiskitchen.com

## FOOD TRUCK CATERING MENU & POLICY

\$20 per person    50 person minimum

**Your guests will have their choice of three (3) Tacos served on fresh corn tortillas, plus side, chips, salsa and accoutrement and a bottled beverage of your choosing. Your customized menu below also includes paper goods, napkins and plastic ware.**

Choose up to three (3) entrees for your tacos below:

- Al Pastor** | Red chile marinated grilled pork with grilled pineapple
- Cochinita Pibil** | Slow-roasted achiote roasted pork
- Barbacoa** | Beer- braised Arizona grown beef
- Poc Chuc Chicken** | Achiote marinated grilled chicken
- Chicken Tinga** | Smoky shredded chipotle chicken
- Adobo Steak** | Marinated grilled steak
- Puerco Verde** | Roasted Green Chile Pork
- Calabacitas** | al dente Yellow squash and Zucchini sautéed in mojo de ajo

Choose one (1) Side: (Add additional sides for \$2.00 per person)

- Smashed Pinto Beans     Black Beans     Calabacitas     Steamed Rice

Choose one (1) Salsa:  Salsa Roja     Salsa Tomatillo

Choose up to three (3) condiments below to top your tacos:

- Chopped Cabbage     Pickled Red Onion     Habanero Salsa
- Queso Fresco     Pickled Jalapeño     Cilantro & Red Onion
- Sour Cream     Guacamole (\$2 per person extra)

Choose one (1) Bottled Beverage:  Mexican Coca-Cola     Bottled Water

\*All is provided in a 2-Hour Service window or until your final guest is served, whichever were to occur first.

\* Additional Charges: All menus are plus a 8.7% sales tax and 10% service charge. Tax and service charge is calculated on the menu cost only. For outlying areas, there will be an additional trip charge.

\* Payment, Deposit & Cancellation: 20% (plus 8.7% tax) of estimated cost must be paid as a deposit at the initial booking of the event in order to secure your date. Full payment, Final guest count & any menu changes must be received no later than 14 days prior to the day of event. If canceled 30 days or more prior to your event, full deposit will be refunded. If canceled thereafter, the full deposit will be retained by Seis Kitchen.

\* Truck Clearance: The food truck will only travel on paved or maintained car paths at all times. All driveways and paths to service area must be a maintained car path & must have no less than 12 feet of height clearance & 12 feet of width clearance at ALL TIMES. The food truck will not enter an area that will cause potential damage to the food truck.

\* Disclosures: If there is an unforeseen event such as severe weather issue, truck breakdown, severe traffic, etc. this could delay the food trucks arrival time and your service window. If the truck were to experience a breakdown that could not be repaired in a timely manner, Seis would execute your menu/event in a full service buffet catering at no additional charge.

Contact Name \_\_\_\_\_ Event Name \_\_\_\_\_

Date of Event \_\_\_\_\_ Service time (2-hr window) \_\_\_\_\_

Guest Count (Final headcount due 2 weeks prior to Event) \_\_\_\_\_

Event Address \_\_\_\_\_

Contact Phone # \_\_\_\_\_

Contact Email Address \_\_\_\_\_

Special Instructions \_\_\_\_\_

\_\_\_\_\_  
SIGNATURE \_\_\_\_\_ DATE \_\_\_\_\_

Please return your menu choices and signed contract to [eat@seiskitchen.com](mailto:eat@seiskitchen.com) or you may drop off your signed printed copy to either of our two restaurant locations.