



On-site Plancha &
Grill Catering Service
562.800.0116
www.4tastebuds.com

4 TasteBuds is an On-site Plancha & Grill Service. Our menu is inspired by multi-styles of gourmet but fun street food. Our service is professional, clean, licensed, insured & ServSafe Certified. 4 TasteBuds On-site Plancha & Grill Catering Service brings knowledge, experience, style, & the attention to detail of an award winning catering company & chef all at the price of an average taco cart catering company! You can count on us for delicious food & a gorgeous display!!

4 TasteBuds is also available to be a food vendor at your special event!

Pricing below is based on a minimum of 50 guests. For parties under 50 guests please contact our office 562-800-0116 for pricing.

Taco Catering Service Packages

Our Taco Catering Menu & Fiesta Packages are a simple, affordable & delicious way to feed your guests. And our tacos are sure to please!! We have packages to accommodate your various needs & budgets that are easy to navigate. We use only the highest quality, hand cut USDA Choice beef, all natural & antibiotic free chicken, fresh pork & fresh fish. All of our sauces, salsas and agua frescas are homemade with fresh, high quality ingredients. Our tortillas are made fresh everyday & gluten free! Tacos are "street style" & served on warm, four inch corn tortillas.

3 Taco Plate Combo: \$8 per person

1-1.5 Hours Set Up & 1 - 2 Hours Serving (depending on crowd size)

Choose Up to 3 Standard Tacos - providing 1 of each taco per person

Standard Accompaniments

Replace a Standard Taco with a Top Shelf/Gourmet Taco for an Additional Fee

Eco-Friendly Disposables

Uniformed Chefs

Attractive Buffet

Complimentary Pinto Beans & Elotes (Mexican street corn served off the cob)

**add-on's, appetizers, desserts & beverages available*

3 Taco Meal Combo: \$10.50 per person

1-1.5 Hours Set Up & 1 - 2 Hours Serving (depending on crowd size)

Choose Up to 3 Standard Tacos - providing 1 of each taco per person

Standard Accompaniments

Replace a Standard Taco with a Top Shelf/Gourmet Taco for an Additional Fee

Pinto Beans & Elotes (Mexican street corn served off the cob)

Quesadillas

Eco-Friendly Disposables

Uniformed Chefs

Attractive Buffet

Complimentary Chips and Salsa!

**add-on's, appetizers, desserts & beverages available*

3 Taco Feast Combo: \$15 per person

Perfect for weddings!

1-1.5 Hours Set Up & 1 - 2 Hours Serving (depending on crowd size)

Choose Up to 3 Standard Tacos - providing 1 of each taco per person

Standard Accompaniments

Replace a Standard Taco with a Top Shelf/Gourmet Taco for an Additional Fee

Pinto Beans & Elotes (Mexican street corn served off the cob)



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Chips & Salsa
Quesadillas
Shrimp Ceviche
Eco-Friendly Disposables
Uniformed Chefs
Attractive Buffet
Complimentary Agua Fresca
**add-on's, appetizers, desserts & beverages available*

Standard Tacos

Shredded Beef *
Carne Asada
Carnitas*
Tequila Lime Chicken*
Seasonal Vegetable (vegan and vegetarian)
Soyrizo and Cauliflower (vegan and vegetarian)*
**most popular choices*

Standard Accompaniments

4 Inch Made Fresh Daily Corn Tortillas
Chopped Cilantro & Onions
Spicy Salsa Roja
Mild Salsa Verde

Top Shelf/Gourmet Tacos

Teriyaki Chicken with Pineapple Salsa - Add \$2 per person
Korean Style Beef with Pickled Veggies & Peanut Sauce- Add \$2 per person
Garlic-Lime-Butter Shrimp - Add \$2.25 per person
Grilled Cauliflower & Lentil Tacos with Chipotle Crema (vegetarian) - Add \$2 per person
Cajun Style Fish Tacos - Add \$2 per person

Top Shelf/Gourmet Accompaniments

Queso Fresco - \$0.75 per person
Cilantro-Lime Crema Slaw - \$1 per person
Pico de Gallo - \$1 per person

Add-On's

(Minimum order of 50 required for pricing below)
Burrito Version of Your Taco Fillings with Refried Beans, Rice and Salsa Inside - Starting at \$4.50 per person
Grilled Bacon-Wrapped Hot Dogs - \$3.50 per person
Shredded Cheese Blend, Shredded Lettuce & Sour Cream - \$2 per person
Grilled Lemon Pepper Yellow Chile Peppers - \$1 per person
Mexican Style Caesar Salad - \$3.50 per person
Green Salad - \$3 per person
Chips and Salsa Bar - \$2 per person
Flour Tortillas - \$1 per person
Guacamole - \$2 per person

Appetizers

(Minimum order of 50 required for pricing listed below)
Bacon Wrapped Jalapeños Stuffed with Cream Cheese - \$2.50 per person
Carne Asada Corn Bread Tamale Bites - \$4 per person
Shrimp Ceviche with Chips - \$4.50 per person
Cheese Quesadillas - \$2.50 per person
Individual Veggie Cup with Ranch or Pignolia Hummus - \$3 per person
Mexican Style Fruit Cups served with Lime & Sprinkled with Tajin - \$3 per person

Desserts

(Minimum order of 50 or 2 dozen for pricing listed below)
Our Famous Triple Chocolate Brownies - \$2 per person
Snickerdoodle Cookies - \$12 per dozen
Chocolate Chip Cookies - \$12 per dozen
Fruity Rice Krispie Treats - \$2 per person

Agua Frescas (48 8 oz servings)

These are great mixed with various hard alcohols for your adult guests!
Ask for Seasonal - \$50
Horchata - \$50



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Beverages

Bottled Water - \$1.5 per person
Assorted Sodas - \$2 per person

Hot Dog & Sandwich Catering Service & Menu

*Nothing says "casual & fun party" like hot dogs and sandwiches!
Our hot dogs are jumbo 1/4 lb Polish Sausage style hot dogs.
The hot dogs and sandwiches are cooked on-site using our
plancha & grill & served warm.*

*Prices are based on parties of 50. There is a minimum of 24 for
any one sandwich or hot dog. For parties under 50, please
contact our office for a quote. There is 1-1.5 hours of set up & at
least 1 hour of service provided depending on the size of your
party.*

4 TasteBuds Hot Dog & Sausage Bar: \$11 per person

Your guests have the following to choose from:

Jumbo All Beef Hot Dog
Jumbo Polish Sausage Style Hot Dog
Specialty Sausage
Toppings Included Are:
Cheese
Diced Onion
Pickle Relish
All Beef Chili
Pickled Jalapeños
Ketchup & Mustard
Choose Your Side:
BBQ Baked Beans
Classic Macaroni Salad
Cole Slaw

Add a Bacon Wrapped Hot Dog: \$2.50 per person
Add a Vegan/Vegetarian Sausage: \$2.50 per person

Hot Dogs

Hot Dog - chopped onions, pickle relish, jalapeños, ketchup & mustard all on the side for people to dress their own dogs - \$6.5 per person

Chili Cheese Dog - all beef chili (no beans) & shredded cheddar cheese. Chopped onions, pickle relish, jalapeños, ketchup & mustard are all on the side for people to dress their own dogs - \$7.5 per person

Chicago Style Hot Dog - pickle spear, celery salt, tomatoes, pickled peppers, chopped onions, relish & mustard - \$8 per person

Tijuana Style Hot Dog - bacon-wrapped hot dog, grilled peppers, onions & jalapeños served with mustard and ketchup on the side - \$8.5 per person

Thai Style Hot Dog - Thai style slaw & peanut sauce - \$8 per person

Memphis Style Hot Dog - bacon-wrapped hot dog, barbecue sauce, chopped green onion & shredded cheddar - \$8.5 per person

Carolina Style Hot Dog - all beef chili, chopped onions & cole slaw - \$8.5 per person

Sandwiches

Classic Grilled Cheese - butter, American cheese & white bread - \$3.50 per person

Pulled BBQ Pork with Slaw - BBQ style pulled pork with our signature BBQ sauce & slaw on a toasted hamburger bun - \$8 per person

Grilled Chicken - grilled chicken, cheese, lettuce, tomato, onion, pickle and mayo on a toasted bun - \$8.5 per person

Italian Sausage - grilled sausage, peppers & onions on a sandwich roll - \$9 per person

Mexican Shredded Beef Torta: a fresh bolillo roll is filled with refried beans, Mexican style shredded beef, queso fresco, and spicy salsa roja: \$9 per person



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Carnitas Torta: a fresh bolillo roll is filled with refried beans, carnitas, queso fresco, and mild salsa verde: \$8 per person

Add-On's & Sides

Macaroni Salad - \$2 per person

Baked BBQ Beans - \$2 per person

Bacon-Ranch and Cheddar Pasta Salad - \$3 per person

Desserts

(Minimum order of 50 or 2 dozen for pricing listed below)

Triple Chocolate Brownies - \$2 per person

Chocolate Chip Cookies - \$18 per dozen

Peanut Butter Cookies - \$18 per dozen

Fruity Rice Crispy Treats - \$2 per person

Beverages (48 8 oz servings)

Blueberry Lemonade (great with some tequila or vodka for the adults!) - \$50

Slightly Sweet Lemon Iced Tea - \$40

Bottled Water - \$1.5 per person

Assorted Sodas - \$2 per person

Street Skewer Menu

Prices are based on parties of 50. You may choose a combo of up to three skewers, but there is a minimum of 25 for any one skewer. For parties under 50, please contact our office for a quote.

Street Skewers

Classic street skewers come with a green salad served with a Creamy Garden Ranch Dressing, a Sesame Vinaigrette, or an Italian-herb Vinaigrette

Chicken

Greek Style Chicken Skewers - chicken marinated with fresh lemon juice, extra virgin olive oil, oregano & garlic with bell pepper & red onion served with Tzatziki sauce - \$9 a person

Hawaiian Chicken Skewers - homemade Teriyaki style marinated chicken, bell pepper, red onion, pineapple & drizzled with extra sauce - \$9 per person

Chicken Tawook - a Middle-Eastern favorite with marinated pieces of chicken & served with a garlic dipping sauce - \$9 per person

Thai Marinated Chicken - chicken marinated in a Thai style marinade with bell pepper & red onion with a peanut sauce - \$9 per person

Beef

Greek Style Beef Skewers - pieces of sirloin marinated with fresh lemon juice, extra virgin olive oil, oregano & garlic with bell pepper & red onion served with Tzatziki sauce - \$10.5 a person

Steak Skewers with Chimichurri - pieces of sirloin, red onion, grape tomatoes & Chimichurri sauce on the side - \$11 per person

Thai Marinated Beef - sirloin marinated in a Thai style marinade with bell pepper & red onion with a peanut sauce - \$11 per person

Seafood

Mediterranean Garlic Shrimp - shrimp marinated in lemon juice, garlic, extra virgin olive oil, oregano & paprika with Tzatziki Sauce - \$11 a person

Garlic-Lime Shrimp Skewers - garlic & lime marinated shrimp & red bell pepper - \$11 a person

Grilled Salmon Skewers with Garlic & Dijon - fresh pieces of salmon marinated in lemon juice, garlic, dijon mustard & salt & pepper - \$10.5 per person



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Vegetarian

Greek Style Veggie - zucchini, bell pepper, mushroom & red onion with Tzatziki sauce - \$8.5 a person

Teriyaki Portobello & Pineapple - portobello mushrooms, pineapple, red onion & bell pepper glazed with homemade Teriyaki sauce - \$8 per person

Add-On's & Sides

Grilled, Warm Flatbread - \$1 per person

Seasoned Rice - \$2 per person

Quinoa Salad - quinoa, dried cherries, broccoli, arugula, pistachios & tangy vinaigrette - \$3 per person

Marinated Veggie Salad - broccoli, cauliflower & grape tomatoes marinated in an Italian herb vinaigrette - \$3 per person

Roasted Veggie & Orzo Salad - a selection of seasonal roasted veggies mixed with orzo & a lemon-herb vinaigrette - \$3.5 per person

Desserts

These are gluten free!

Chocolate Truffle Krispie Treats (minimum of 50 for this price) - \$2 per person

Vanilla Yogurt Parfait (minimum of 50 for this price) - \$4 per person

Terms & Conditions

Additional Fees & Charges:

- Sales Tax will be added to your bill.
- Travel Fee: we charge a travel fee for parties more than 30 miles from Long Beach, CA. Travel Fee to be determined by location and time of day.
- Request for Certificate of Insurance (Additional Insured): \$150 (COI provided at no charge)

Deposits & Payments:

- A 50% deposit is required to reserve and book your event.

- Final payments will be due by the day of your event.
- We accept the following forms of payment:
 - cash (sorry no cash discounts are available)
 - cashier-personal-company check (final payment must be received 10 days prior to event for all check payments)
 - Visa, Mastercard, & American Express

Cancellations:

- Deposits are non-refundable.
- 29 days to 14 days prior to the event, 50% of your party's final estimate/bill will be due to 4 TasteBuds.
- 14 days prior to your event, the full balance of your party will be due to 4 TasteBuds, unless your event is rescheduled within 30 days of your original date.
- Once payment has been made, all sales and menu selections are final, unless other arrangements have been made.

Set Up, Service & Breakdown:

- We will arrive to your location 1-2 hours prior to agreed upon serve time. We advise permitting access to your venue 1.5-2 hours prior to service for set up & for 60 minutes after event for breakdown. Direct access for carts & staff to the service area is required.
- Condiment Table needs to be in close proximity to the cart or an additional server may be required.
- Idle Time: if your event is already in progress & set up of the food cart would disturb the event, & we are required to wait, then a mandatory idle time fee will be enforced & invoiced.
- Space/Stairs: if the venue has no adequate space to set up or there are undisclosed steps, we will try to make the best decisions to continue with the service. We reserve the right to refuse service, & you will be responsible for the total bill due, if we find that the space and/or steps prevent the safe transport of our staff, gear, carts & has not been disclosed to us prior to your event.
- We will not be responsible for a delayed service start time if the customer, or his or her representative, fails to provide



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adequate space, direct access or fails to disclose presence of stairs.

- Unless otherwise agreed, we will provide at least 1 hours of service.
- All permit requirements for outdoor service (e.g. parks, beaches, public areas) are the customers responsibility.
- Containers: it is the customers responsibility to provide left over containers.
- Leftovers: for health & safety reasons we are unable to leave raw meats or seafood as leftovers.
- We bring the linens & decor for the buffet tables where the sides, condiments, etc. are kept.
- Servers, additional carts/stations & additional hours of service are available for additional fees.

Non 4 TasteBuds Event Staff

- 4 TasteBuds cannot be held responsible for any service staff not provided and contracted by 4 TasteBuds. This includes appearance, timeliness, execution of event and duties, general professionalism, and any accidents that may occur onsite either before, during or after the event regardless of who provides the onsite staffing. Please check the notes area to see if 4 TasteBuds will be providing event staffing.

Food & Alcohol

- We bring enough taco fillings to provide one of each taco offered per person. When guests ask how many tacos they can have, we say they can have up to three and come back for seconds once everyone has eaten. Sometimes, people ask for three of one kind of taco, while we have no problem doing this, please be advised that this can cause a popular taco choice to run out before everyone has had one, especially if one of the taco options is vegetarian and you have a crowd of mostly meat eaters. It typically balances out to where this doesn't happen, but if you are concerned we are happy to guide you to ordering an appropriate amount of food.
- To provide our clients with the best possible meals, the chef reserves the right to make substitutions on vegetables or

other fresh items based on what looks best within the days before your event and/or availability. We will do our best to notify our clients.

- 4 TasteBuds only provides the amount of food ordered; we do not bring extra food. We are happy to assist you on recommending how much to order according to your service style and guest count.
- 4 TasteBuds does not have a license to sell liquor and is not responsible for any alcohol served at your event and is also not responsible for anything occurring due to the consumption of alcohol at your event.

Pets:

- We are pet owners and animal lovers and understand that your pet is a part of your family and often wants to be a part of the party. However, to keep them and our staff safe, we ask that you please restrict their access to the kitchen, staging and other work areas.

Space Needed:

- Our food cart is up to 6 ft in length and buffet tables are either 4 or 6 foot in length. We may also need space for a canopy or umbrella.