



FLASH TACO

Catering menu

Turn your next party into a fiesta with Flash Taco's authentic Mexican cuisine. Our menu boasts a variety of mouth-watering tacos, burritos, and more, all made using premium and fresh ingredients.

From corporate events with Chicago notables, businesses, and sports teams, to family gatherings at home or venue, our catering service is dedicated to ensuring your guests' satisfaction. Relax and enjoy the festivities while we handle the cooking and treat your palette to the flavors of Mexico!



Pickup Location:

1570 N Damen Ave, Chicago, IL
 Pickup available daily beginning at 10am.
 Breakfast pickup available by request

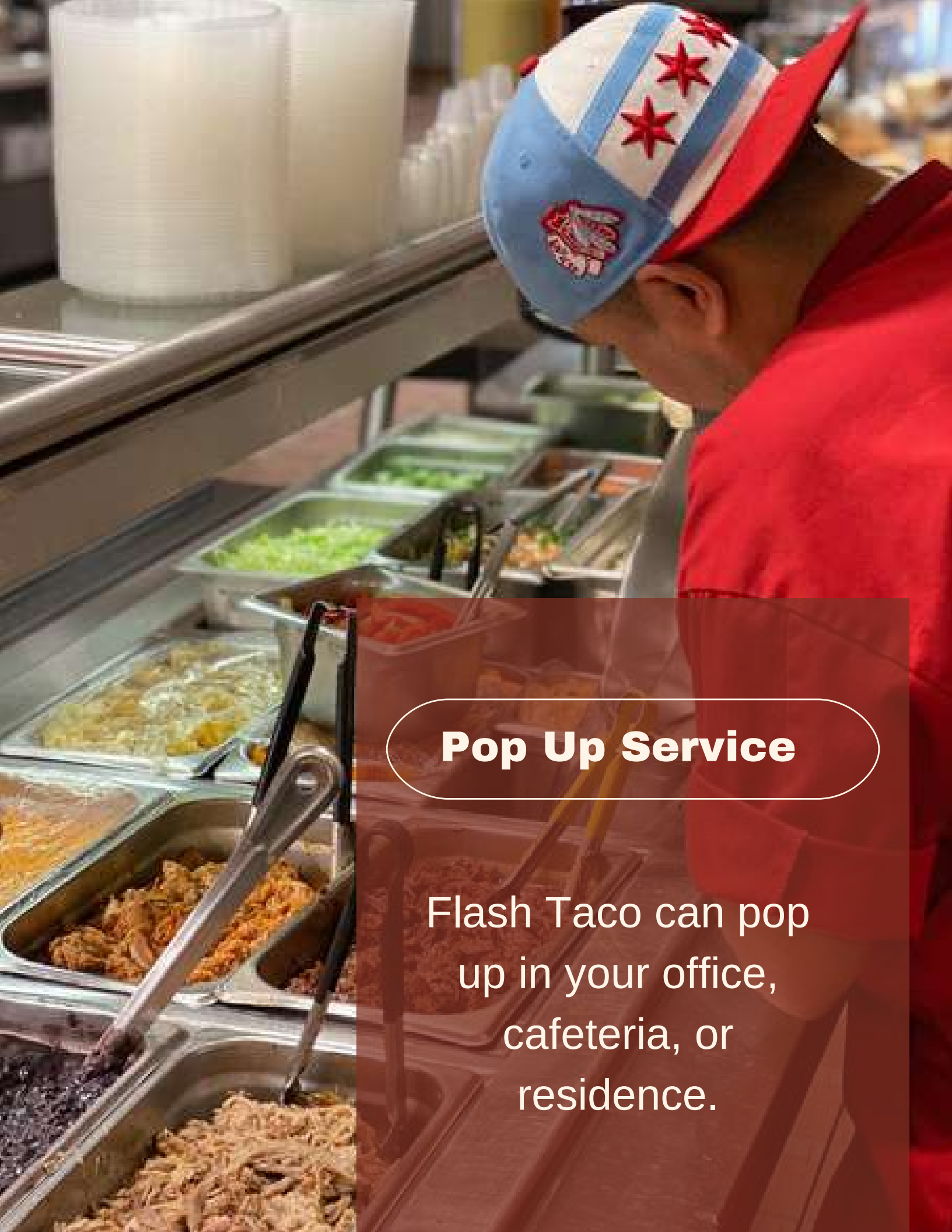


Delivery fees:

Fees based on travel from Chicago. Setup includes setting up buffet including food, chafing frames, and disposables.

- 1-5 Miles**
 - \$25 delivery
 - \$50 delivery driver with setup
- 6-10 miles**
 - \$75 delivery
 - \$100 delivery driver with setup
- 11+ Miles**
 - \$100 +\$25 for every additional 5 miles
 - \$25 Setup (additional)

CONTACT US TO START YOUR ORDER
 CATERING@FLASHTACO.COM • 833.312.TACO(8226)



Pop Up Service

Flash Taco can pop up in your office, cafeteria, or residence.

A yellow food truck is illuminated at night, with a crowd of people waiting in line. The truck has a menu board visible inside. The scene is set outdoors at night, with the truck's lights providing the primary illumination. The crowd consists of people of various ages and styles of dress, some looking towards the truck and others talking to each other. The truck's interior is visible through the open front, showing a worker in a dark uniform and cap. The overall atmosphere is that of a busy event or festival.

Food Trucks

**Flash Taco has
two food trucks
available for
events around
Illinois and
neighboring
states.**



Private Events

Don't need the food truck? Flash Taco is available to bring elegant catering to your private event.



Rosca de Tacos

**Taco trays and
other setups
available for
your next
event.**



Food Truck & Pop Up Packages

Speedy Gonzalez \$16pp

includes up to **3 specialty tacos** served on a corn tortilla topped off traditional Mexican with cilantro and onions only
or one burrito and one side (rice & beans, elote, or chips & salsa)

Nacho Libre \$22pp

includes up to **3 specialty tacos** per person served on a corn tortilla topped off traditional Mexican with cilantro and onions only, **one cheese quesadilla, one side** (rice & beans, elote, or chips & salsa)

Gaucstar \$30pp

includes up to **3 specialty tacos** per person served on a corn tortilla topped off traditional Mexican with cilantro and onions only, **one order of guacamole & chips, one quesadilla and one elote**

Block Party

\$1200 Guarantee Minimum
Food truck hourly rate and fuel charge not included

MENU ITEMS



TACOS



BURRITOS



TORTAS



QUESADILLAS



TAMALES



PALETAS

PROTEINS



STEAK ADOBADA

Marinated skirt steak (the Cadillac of taco meat) which is hand rubbed in special chile guajillo salsa made with our special herbs and spices then charred to perfection



BEEF BARBACOA

Mexican version of a pot roast - brisket which is slow cooked for approx 4 hours in special herbs and spices



CHICKEN TINGA

Shredded chicken cooked in our famous chipotle sauce made special herbs and spices. It is juicy, tasty and light.



PORK CARNITAS

Pork butt which is fried and then slow cooked for several hours to perfection



AL PASTOR

Marinated adobada pork in special chiles and slices of pineapple simply delicious



TILAPIA

Grilled tilapia marinated in garlic, olive oil and herbs and spices and fried to perfection



VEGGIE

Grilled sautéed veggies(sliced onion, green, red, and jalapeno peppers, tomatoes), beans, rice, fresh pico de gallo, sour cream, and cheese

TRAYS

In general, full trays contain 40-50 servings,
half trays contain 15-25 servings.



TACOS

Half Pan (20 tacos) \$80 / Full Pan (40 tacos) \$160

Tacos topped traditional Mexican style (onion and cilantro)
or Gringo (lettuce, tomato, cheese) served with salsa



FAJITAS

Half Pan \$150 / Full Pan \$300

Sliced skirt steak tossed with fajitas veggies (sliced onions,
green, red and jalapeño peppers, and tomatoes.



ELOTES

Half Pan \$100 / Full Pan \$200

Mexican cut corn served in a cup topped off with butter,
mayo, cotija cheese and chili powder



YELLOW RICE / WHITE RICE

Half Pan \$50 / Full Pan \$75

Yellow tomato or White garlic poblano (veggie friendly)



BLACK BEANS / PINTO BEANS

Vegetarian

Half Pan \$40 / Full Pan \$60

Black or Pinto Beans (both veggie friendly)



GUACAMOLE + CHIPS

Vegetarian

Half Pan \$100 / Full Pan \$200

made from Mexican Alejandrina avocados tossed with tomatoes,
onions cilantros and lime)

APPETIZERS & GUACAMOLE



GUAC & CHIPS

\$8 per person

Made from Mexican Alejandrina avocados tossed with fresh (tomatoes, onions, cilantros, and lime) served with crispy corn chips



CHIPS & SALSA

\$4 per person

Fresh chopped vegetables (tomatoes, onions, cilantros, and lime) served with crispy corn chips



ELOTES

\$4 each

Mexican cut corn served in a cup topped off with butter, mayo, cotija cheese and chili powder



TAMALES

\$2 each

Scratch made (chicken/pollo en salsa verde, pork/puerco en salsa roja & rajas con queso)



MINI MEXICAN TACO DIP

\$4 each

A cup layered with black beans, guac, sour cream, queso fresco & topped with a nacho chip

BEVERAGES

Mexican Bottled Drinks \$4

Coke, Fanta, Sprite, Jarritos (Fruit Punch, Mandarin, Pineapple), Sangria (non-alcoholic)

Can soda \$3

Coke, Diet Coke, Sprite, Bottled Water

Cafe de Olla \$5

Mexican style coffee made with piloncillo (brown sugar), and cinnamon

MAS FIESTA

Available upon request



HOT DOG CART



MOBILE BAR

PALETAS

MILK BASED \$3 EACH

Coconut, Mango, Strawberry, Cookies & Cream



WATER BASED \$2 EACH

Strawberry, Mango, Bubble Gum, Pineapple, Lime, Coconut



ORDERING GUIDELINES



A 50% deposit is required with all orders. All prices and menus are subject to change without notice.

DELIVERY ORDERS

Delivery fees are calculated on the distance beginning at 1570 N Damen Ave, Chicago, IL 60622

1-5 Miles •\$25 delivery •\$50 delivery driver with setup

6-10 miles •\$75 delivery •\$100 delivery driver with setup

11+ Miles •\$100 +\$25 for every additional 5 miles •\$25 Setup (additional)

We recommend that you schedule your delivery to arrive at least 30 minutes before you plan to serve. Please factor in the time it takes to access your building or facility and the time it will take our delivery team to set-up your order.

If you have requested rentals or chafing frames, hot boxes or other items arrangements can be made to return the next day, or an additional pickup fee will be incurred for Flash Taco to pickup. If nobody is available when we arrive for the rental pickup there will be an additional fee charged for each pickup attempt.

PICKUP ORDERS

Orders of any size may be picked up from our location in Chicago: 1570 Damen Ave, Chicago, IL 60622. Pickup available daily beginning at 10am. Breakfast pickup available by request

CHANGES

24 hour notice is required to make a change to an order. Additions to orders made less than 24 hours in advance will be accommodated if at all possible, but rush fees may be incurred.

CANCELLATIONS

72 hour notice is required to cancel any catering order. Orders cancelled with 72+ hours notice will be re-funded or credited in full. Orders cancelled with 24-72 hours notice will receive a 50% refund or credit. Orders cancelled with less than 24 hours notice will not receive any credit or refund, but we are happy to donate the food to our community fridge. *Please Note: a \$500 cancellation fee will be applied to any food truck or pop up event up to 14 days notice. Within 14 days the 50% deposit will be retained by Flash Taco.

ALLERGIES

Flash Taco has made every effort to ensure that the allergen information provided is accurate. However, because of the handcrafted nature of our menu items, the variety of procedures used in our kitchens and our reliance on our suppliers, we can make no guarantees of its accuracy and disclaim liability for the use of this information. All common allergens are present and processed in our facility.