

INDIVIDUALLY PACKAGED MEALS

BUD BOX \$15

Includes your choice of two Taco Suggestions, a half-sized dip, and house-made chips. *540–1460cal*

Choose one: Queso Blanco, Salsa Roja, or Traditional Guacamole (Smoked Cheddar Queso +\$2)

GROUND BEEF

Blue Dream (*shhh, another secret shell!*) (D) | *560cal*
Flour soft + Kewl Ranch shells with queso blanco, ground beef, lettuce, tomatoes, and avocado ranch sauce

Cali Green (D) | *690cal*
Flour soft + hard corn shells with guacamole, ground beef, queso drizzle, lettuce, pico de gallo, Middlefield smoked cheddar, cilantro-lime aioli, and chipotle honey

PACKED BOWL \$12

Includes a rice + black bean or kale base with your choice of protein, cheese, toppings, salsa and sauces.

BASE • CHOOSE ONE

- + Rice + Beans (Veg/V/GF) | *320cal*
- + Kale + Red Onion w/ Light 'N Sweet Vinaigrette (Veg/V/GF) | *50cal*
- + Lettuce (Veg/V/GF) | *1-5cal*
- + Rice (Veg/V/GF) | *50cal*

PROTEINS

- + Roasted Chicken (GF) | *46-55cal*
- + Tex-Mex Ground Beef 🔥 (GF) | *160cal*
- + House-Made Chorizo (GF) | *108-130cal*
- + Braised Beef Brisket +\$2/person | (GF) | *75-90cal*
- + Tequila Lime Steak* 🔥 +\$2/person | (GF) | *96-115cal*
- + Pulled Pork (GF) | *58-70cal*

SALSA

- + Corn (Veg/V/GF) | *20cal*
- + Pineapple (Veg/V/GF) | *10cal*
- + Verde (Veg/V/GF) | *10cal*
- + Roja 🔥 (Veg/V/GF) | *10cal*

no meat

- + Black Beans (Veg/V/GF) | *50cal*
- + Roasted Portobellos (Veg/V/GF) | *81-97cal*
- + Thai Chili Tofu (Veg/V/GF) | *158-190cal*
- + Korean BBQ Pulled Jackfruit (Veg/V) | *60-70cal*
- + Veggie Chorizo + Poblanos (Veg/V/GF) | *60cal*

CHEESE

- + Middlefield Smoked Cheddar (Veg/D/GF) | *110cal*
- + Queso Fresco (Veg/D/GF) | *90cal*
- + Pepper Jack 🔥 (Veg/D/GF) | *100cal*

TOPPINGS

- + Fajita Peppers + Onions (Veg/V/GF) | *15cal*
- + Lettuce (Veg/V/GF) | *5cal*
- + Tomatoes (Veg/V/GF) | *5cal*
- + Cilantro + Onions (Veg/V/GF) | *10cal*
- + Jicama + Cabbage Slaw 🔥 (Veg/V/GF) | *20cal*
- + Red Cabbage (Veg/V/GF) | *20cal*
- + Pickled Red Onion (Veg/V/GF) | *10cal*

SAUCES

- + Avocado Ranch cool + creamy | (Veg/D/GF) | *55cal*
- + Mexican Chimichurri mild + garlicky | (Veg/V/GF) | *24-48cal*
- + Cilantro-Lime Aioli mild + creamy | (Veg/GF) | *43-85cal*
- + Chipotle Crema 🔥 creamy + spicy | (Veg/D/GF) | *13-27cal*
- + Chipotle Honey 🔥 sweet + spicy | (GF) | *7-13cal*
- + Habanero-Mango 🔥 sweet + spicy | (Veg/V/GF) | *5-11cal*
- + Dirty Sauce 🔥 VERY HOT | (Veg/V/GF) | *3-5cal*

Ordering tip:

We suggest 1 protein, 1 cheese, 3-4 toppings and 1-2 salsas or sauces.

CHORIZO

El Tradicional (D) | *360cal*
Flour soft shell, guacamole, house-made chorizo, cilantro + onions, and queso fresco

ROASTED CHICKEN

Lucy's Fire (*shhh, secret shell!*) 🔥 (D) | *660cal*
Sweet Lucy shell with Firecracker shell, roasted chicken, lettuce, cilantro + onions, Middlefield smoked cheddar, corn salsa, and cilantro-lime aioli

Plain Jane (GF/D) | *300cal*
Kewl Ranch shell, roasted chicken, fajita peppers + onions, lettuce, tomatoes, Middlefield smoked cheddar, and salsa verde

BRISKET

Braised + Confused (D) | *530cal*
Flour soft shell, rice, brisket, jicama + cabbage slaw, pickled red onions, queso fresco, and chipotle crema

Sweet Heat 🔥 (D) | *480cal*
Flour soft + hard corn shells with queso blanco, brisket, cilantro + onions, Middlefield smoked cheddar, pineapple salsa, chipotle honey, and habanero-mango sauce

PORK

Korean BBQ Pork (*shhh, secret shell!*) (D) | *530cal*
Flour soft + hard corn shells with smoked cheddar queso, slow-roasted pulled pork, gochujang bbq sauce, pickled jalapeños, and pineapple salsa

STEAK

Bad Habit 🔥 (D) | *700cal*
Ju-Ju shell, tequila-lime steak*, rice, lettuce, pico de gallo, queso fresco, Mexican chimichurri, and habanero-mango sauce

The Heater 🔥 (D) | *730cal*
Sweet Lucy shell, tequila-lime steak*, jicama + cabbage slaw, pickled jalapeños, cilantro + onions, pepper jack cheese, Mexican chimichurri, and cilantro-lime aioli

VEGETARIAN + VEGAN

Power Plant 🔥 (Veg/D) | *420cal*
Sweet Lucy shell with veggie chorizo + poblano peppers, lettuce, pico de gallo, pickled jalapeños, Middlefield smoked cheddar, and dirty sauce

Dutch Dragon (Veg/V) | *404cal*
Flour soft + hard corn shells with guacamole, roasted portobellos, tomatoes, jicama + cabbage slaw, pickled jalapeños, corn salsa, and salsa verde

PARTY BOXES (Perfect for Groups!)

BYO TACO BOXES

Includes choice of taco shells, two proteins, two sauces and all the toppings.

Calorie ranges based on build for one taco.

Starting at \$160 for 10 persons, with options up to 100 persons.

Having more than 100?
➤ Contact us! ➤

SHELLS • CHOOSE ANY COMBO

- + Hard Corn (Veg/V/GF) | 60cal
- + Soft Flour (Veg/V) | 90cal
- + Variety



PROTEINS • PICK TWO

- + Roasted Chicken (GF) | 46-55cal
- + Tex-Mex Ground Beef ♠ (GF) | 160cal
- + House-Made Chorizo (GF) | 108-130cal
- + Pulled Pork (GF) | 58-70cal
- + Braised Beef Brisket \$3/per protein/per person (GF) | 75-90cal
- + Tequila Lime Steak* ♠ +\$3/per protein/per person (GF) | 96-115cal
- + Roasted Portobellos (Veg/V/GF) | 81-97cal
- + Thai Chili Tofu (Veg/V/GF) | 158-190cal
- + Korean BBQ Pulled Jackfruit (Veg/V) | 60-70cal
- + Veggie Chorizo + Poblanos (Veg/V/GF) | 60cal

TOPPINGS • INCLUDED

- + Lettuce (Veg/V/GF) | 1-3cal
- + Tomatoes (Veg/V/GF) | 1-3cal
- + Cilantro + Onions (Veg/V/GF) | 3-6cal
- + Jicama + Cabbage Slaw ♠ (Veg/V/GF) | 6-12cal
- + Red Cabbage (Veg/V/GF) | 6-12cal
- + Middlefield Smoked Cheddar (Veg/D/GF) | 65-100cal
- + Corn Salsa (Veg/V/GF) | 6-12cal

SAUCES • PICK TWO

- + Avocado Ranch cool + creamy | (Veg/D/GF) | 55cal
- + Mexican Chimichurri mild + garlicky | (Veg/V/GF) | 24-48cal
- + Cilantro-Lime Aioli mild + creamy | (Veg/GF) | 43-85cal
- + Chipotle Crema ♠ creamy + spicy | (Veg/D/GF) | 13-27cal
- + Chipotle Honey ♠ sweet + spicy | (GF) | 7-13cal
- + Habanero-Mango ♠ sweet + spicy | (Veg/V/GF) | 5-11cal
- + Dirty Sauce ♠ VERY HOT | (Veg/V/GF) | 3-5cal

Hate making choices?

➤ 24 TACO PARTY BOX ➤

Choose your 3 favorite Taco Suggestions and get 8 of each!

CHIP + DIP PARTY BOX \$99

Includes your choice of three 32oz. dips and plenty of chips.

QUESO

- + Queso Blanco (Veg/D/GF) | 2,620cal Served w/ Pickled Jalapeños on the side
- + Queso Chorizo (D/GF) | 2,520cal

GUACAMOLE

- + Traditional (Veg/V/GF) | 1,160cal Topped w/ Pickled Red Onions
- + Pineapple (Veg/V/GF) | 880cal

SALSA

- + Corn (Veg/V/GF) | 600cal
- + Pineapple (Veg/V/GF) | 300cal
- + Verde (Veg/V/GF) | 320cal
- + Roja (Veg/V/GF) | 230cal

NEW

BYO NACHO BAR \$300

Serves 25

Includes tortilla chips, queso blanco, lettuce, pico de gallo, corn salsa, salsa roja and sour cream. Includes one Hot Hold Kit.

Choose 2 sauces and a protein!

(614) 902-1440

catering@condadotacos.com
condadotacos.com/catering

ADD-ONS

- Black Beans 32oz. \$15 (Veg/V/GF) | 740cal
- Bacon Refried Beans ♠ \$15 32oz. (GF) | 1,385cal
- Rice 12oz. \$5 | 32oz. \$10 (Veg/V/GF) | 150/400cal
- Sour Cream 12oz. \$5 (Veg/D/GF) | 458cal
- Hot Hold Kit \$20 (chafer, foil pan, sternos)

Veg = Vegetarian

V = Vegan

GF = Gluten Free

D = Contains Dairy

♠ = Spicy

*Contains or may contain raw or undercooked items. Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of food-borne illness. 2,000 calories a day is used for general nutrition advice, but calorie needs may vary. Additional nutritional information available upon request.

◇ not all Taco Suggestions are available