



PRIVATE EVENTS AND CATERING

Welcome to Soul Taco!

A place where food is always fun, playful and most important, FLAVORFUL.

Soul Taco combines Southern cooking, California Cuisine and everyone's favorite: TACOS! Let our innovative, yet familiar flavors dance across your palate and impress your guests by having the trendiest spot in town cater your event.

We offer pickup, drop-off and restaurant buyout options to fit any occasion.

E-mail all inquiries to: catering@soultacorva.com

PICK-UP/DROP OFF

ADD SOME SOUL TO YOUR LIFE - \$15 PP

Includes 3 tacos per person and chips and salsa

THE SOUL TACO EXPERIENCE - \$22 PP

Includes 3 tacos per person, 2 sides and chips and salsa

THE BIGGEST PACKAGE - \$25 PP

Includes 3 tacos per person, 2 sides a dessert, Salad and chips and salsa

ADD SOME SOUL TO YOUR LIFE - \$15 PP

PACKAGE INCLUDES 3 TACOS PER PERSON AND CHIPS AND SALSA

CHOOSE 3

add additional tacos + \$3.00 pp

Buttermilk Battered Fried Chicken

Fried chicken, Pickled red onions, avocado, Chipotle BBQ Crema, Agave Hot Sauce, Flour tortilla

Cornmeal Crusted Catfish

Cornmeal crusted catfish, tomatillo salsa, red cabbage slaw, Hot sauce aioli, Corn Tortilla

Blackened Catfish

Blackened fish, Black eyed pea & Corn succotash, cilantro crema, fried yucca, Corn Tortilla

Pulled Pork Carnitas

Chipotle, cilantro pulled pork, Red cabbage slaw, Chicharrones, Cilantro Crema, Corn Tortilla

Buffalo Cauliflower (V)

Roasted Buffalo Cauliflower, Sautéed carrots and celery, Jalapeno-Lime ranch, Corn Tortilla

Jerk Chicken

Jerk chicken, pineapple and roasted jalapeño salsa, avocado crema, crispy yucca, Corn Tortilla

Roasted Sweet Potato and Black-Eyed Pea (V)

Roasted Sweet Potato and Black-Eyed Peas, Pickled red onions, avocado, cilantro crema, cotija cheese, crispy yucca, Corn Tortilla

Grilled Carne Asada

Grilled steak, Roasted red pepper, Pico de Gallo, Avocado, Hot sauce aioli, Flour tortilla

***Low Country Camarones**

Shrimp, Chorizo, Potato salsa, Elote salad, Old Bay crema

***Popcorn Shrimp**

Chili Mambo sauce, Bacon Brussel Slaw, Flour tortilla

Chicken Tinga Jambalaya

Chicken Tinga, Andouille sausage, Peppers and onions, Crispy rice, Cajun remoulade

*Item includes a \$1.00 per person uncharge

CHOOSE 3

Cornmeal Crusted Catfish

Cornmeal crusted catfish, tomatillo salsa, red cabbage slaw, Hot sauce aioli, Corn Tortilla

***Oxtail Taco**

Root Beer braised oxtail, Pineapple- Jalapeno salsa, chicharrons, Agave hot sauce, Corn Tortilla

Blackened Catfish

Blackened fish, Corn succotash, Hot Sauce aioli, Corn Tortilla

Pulled Pork Carnitas

Chipotle, cilantro pulled pork, Red cabbage slaw, Chicharrons, Cilantro Crema, Corn Tortilla

Buffalo Cauliflower (V)

Roasted Buffalo Cauliflower, Sautéed carrots and celery, Jalapeno-Lime ranch, Corn Tortilla

Roasted Sweet Potato and Black-Eyed Pea (V)

Roasted Sweet Potato and Black-Eyed Peas, Pickled red onions, avocado, cilantro crema, cotija cheese, crispy yucca, Corn Tortilla

Gringo (V)

Riced Cauliflower "beef", Pico de Gallo, Chihuahua cheese cookie, Jalapeno-Lime ranch, Hard Shell Corn Tortilla

Buttermilk Battered Fried Chicken

Fried chicken, Pickled red onions, avocado, Chipotle BBQ Crema, Agave Hot Sauce, Flour tortilla

Chicken Fried Carne Asada

Chicken fried steak, Roasted red pepper, Pico de Gallo, Avocado, Hot sauce aioli, Flour tortilla

***Low Country Camarones**

Shrimp, Chorizo, Potato salsa, Elote salad, Old Bay crema

***Popcorn Shrimp**

Chili Mambo sauce, Bacon Brussel Slaw, Flour tortilla

***Oyster Po' Boy**

Cornmeal crusted fried oysters, topped with blue cheese sauce, Pico de Gallo, Bacon Brussel Slaw, Flour Tortilla

Pork Chop

Pork chop, Braised collard greens, Creamed corn Sauce, Flour tortilla

Chicken Tinga Salad Tostada

Chicken Tinga salad, Pickled red onions, Avocado, Cactus Pear drizzle, Crispy Tostada

THE SOUL TACO EXPERIENCE - \$22 PP

CHOOSE 2

Corn Bread Muffins w/Agave Butter

Chips and House Made Salsa

Black Eyed "Refried Beans"

Salad is Bae

Spinach, Avocado, Radish, Crispy Yucca, Cotija Cheese,
Cilantro-lime Vinaigrette Elote Loco
Roasted Corn on the Cob, Spicy Aioli, Chili, Cilantro, Lime,
Cotija Cheese, Agave Hot Sauce

Pasta Salad

Roasted red peppers, roasted zucchini and squash

Black Eyed Pea Succotash

Black eyed peas, lima beans, okra and corn

Includes "Salad is Bae" or House Made Seasonal Soup

CHOOSE 3

Cornmeal Crusted Catfish

Cornmeal crusted catfish, tomatillo salsa, red cabbage slaw, Hot sauce aioli, Corn Tortilla

***Oxtail Taco**

Root Beer braised oxtail, Pineapple- Jalapeno salsa, chicharrons, Agave hot sauce, Corn Tortilla

Blackened Catfish

Blackened fish, Corn succotash, Hot Sauce aioli, Corn Tortilla

Pulled Pork Carnitas

Chipotle, cilantro pulled pork, Red cabbage slaw, Chicharrons, Cilantro Crema, Corn Tortilla

Buffalo Cauliflower (V)

Roasted Buffalo Cauliflower, Sautéed carrots and celery, Jalapeno-Lime ranch, Corn Tortilla

Roasted Sweet Potato and Black-Eyed Pea (V)

Roasted Sweet Potato and Black-Eyed Peas, Pickled red onions, avocado, cilantro crema, cotija cheese, crispy yucca, Corn Tortilla

Gringo (V)

Riced Cauliflower "beef", Pico de Gallo, Chihuahua cheese cookie, Jalapeno-Lime ranch, Hard Shell Corn Tortilla

Buttermilk Battered Fried Chicken

Fried chicken, Pickled red onions, avocado, Chipotle BBQ Crema, Agave Hot Sauce, Flour tortilla

Chicken Fried Carne Asada

Chicken fried steak, Roasted red pepper, Pico de Gallo, Avocado, Hot sauce aioli, Flour tortilla

***Low Country Camarones**

Shrimp, Chorizo, Potato salsa, Elote salad, Old Bay crema

***Popcorn Shrimp**

Chili Mambo sauce, Bacon Brussel Slaw, Flour tortilla

***Oyster Po' Boy**

Cornmeal crusted fried oysters, topped with blue cheese sauce, Pico de Gallo, Bacon Brussel Slaw, Flour Tortilla

Pork Chop

Pork chop, Braised collard greens, Creamed corn Sauce, Flour tortilla

Chicken Tinga Salad Tostada

Chicken Tinga salad, Pickled red onions, Avocado, Cactus Pear drizzle, Crispy Tostada

WE'VE GOT YOUR WHOLE LIFE - \$25 PP

Includes "Salad is Bae" or House Made Seasonal Soup

CHOOSE 2

Corn Bread Muffins w/Agave Butter

Chips and House Made Salsa

Black Eyed "Refried Beans"

Salad is Bae

Spinach, Avocado, Radish, Crispy Yucca, Cotija Cheese, Cilantro-lime Vinaigrette Elote Loco
Roasted Corn on the Cob, Spicy Aioli, Chili, Cilantro, Lime, Cotija Cheese, Agave Hot Sauce

Pasta Salad

Roasted red peppers, Roasted Zucchini and Squash

Black Eyed Pea Succotash

Black eyed peas, lima beans, okra and corn

WE'VE GOT YOUR WHOLE LIFE - \$25 PP

Includes "Salad is Bae" or House Made Seasonal Soup

CHOOSE 1

Key Lime "Tres Leches" Cupcake

Key Lime Vanilla Cupcake, Key Lime Cream
Cheese Frosting, Tres Leches Pipette

Mexican Chocolate Brownies

Cinnamon Whip Cream

Cookies and "Milk"

3 chocolate chip cookies, Crème Anglaise
Shooter

Seasonal Cupcake (Inquire for details)

**Banana and Mexican Chocolate Bread
Pudding**

PRIVATE EVENTS

If you are looking for a more curated experience, please let us know. Our catering team will be happy to work with you to create a menu that fits the needs of your private event.

Soul Taco is an intimate dining space with the flexibility to fit the needs of your private event. Please allow our executive chef and catering manager to work with you to design a custom Soul Taco event that will be the talk of the town. Perfect for impressing clients, loved ones, friends and family, bar/bat mitzvahs, Quinceanera, Sweet 16's, passing the Bar, getting into college, surviving a plane crash, anniversaries, rehearsal dinners, yoga class, taco and paint, book club, or just celebrating Tuesdays...

Soul Taco's executive chef Ari Augenbaum and Event Manager Nar Hovnanian will work with you to design a custom dining experience within the Soul Taco restaurant that will both wow and amaze you and your guests. Soul Taco can seat up to 35 guests for a seated meal and up to 50 guests for a reception style event. Food and beverage minimums may apply.

BAR PACKAGES

Bar packages available for events hosted at Soul Taco only

Beer and Wine

A selection of our house curated beer and wines

\$12 per person for the first hour

\$10 per person for each additional hour

House Cocktails

A selection of our signature house margaritas and sangrias as well as beer and wine

\$15 per person for the first hour

\$13 per person for each additional hour

Full Bar

Soul Taco does not stock a full bar, however, by request, we will bring in anything you want and create custom signature cocktails for your event

(2 days advance notice required)

\$20 per person per hour

\$15 per person per hour

(Premium brands may be subject to additional charges)

Cash Bar

\$6 per Beer and Wine

\$8 per signature Margarita & Sangria

Soul Taco Tasting Table

Selection of Tequilas, Mezcals and Cognacs

Contact for pricing