



Nacho Nachos, LLC – Event List and Pricing

Nacho Nachos, LLC specializes in special events, caterings, and festivals. Below is a list of catering options, their choices, and their respective prices.

Package 1: “All Encompassing” – this package is a catering option where the buyer purchases food for a certain number of guests and the guests get to choose their entrée. The buyer will choose the three meats (Amarillo/breakfast option and Sugarland/dessert option are always included) and the guests will order at the window without paying. Nacho Nachos will arrange with the purchaser and prepare a finite amount of meat according to the buyer’s specifications. For example:

Total Guests: 100 people

Beef Fajita: 30 people

Chicken Fajita: 40 people

Brisket : 30 people

There is no booking fee associated with this package deal. This package includes:

Pico de gallo

Sour cream

BBQ sauce

Green onions

Jalapenos

All (3) sauces

Styrofoam to-go boxes

Plasticware

Guacamole will be an additional \$1.00 per person. You can also add the grilled vegetables to the food service for \$1.00 per person as well. For example:

Total Guests: 100 people
Beef Fajita: 30 people
Chicken Fajita: 40 people
Brisket: 30 people
Guacamole: 45 people
Grilled Veggies: 45 people

Package 2: "Regular Service" – this is a traditional food truck service where we prepare food for a certain amount of guests and the guests come to our window, order their entrée, and pay for their own food. Buyer will still pick the three meats (Amarillo/breakfast option and Sugarland/dessert option are always included) but the guests will choose from those three meats and pick the entrée they would like upon ordering. For example:

Total Guests: 100 people
Beef Fajita
Chicken Fajita
Brisket
Guacamole
Grilled Veggies

There **is a** booking fee associated with this package deal. This package includes:

- Pico de gallo
- Sour cream
- BBQ sauce
- Green onions
- Jalapenos
- All (3) sauces
- Styrofoam to-go boxes
- Plasticware

Guacamole will be an additional \$1.00 per person. You can also add the grilled vegetables to the food service for \$1.00 per person as well. A menu will be provided for the guests on the truck and a copy will be made available before the event as well.

Booking Fee..... \$100.00

This fee is set for service of 50 or more people. For service less than 50 people, an additional fee may be incurred. This includes a three-meat option and our Amarillo (breakfast) and Sugarland (dessert) nachos.

Fourth Meat Option..... \$50.00

This option can be any menu item of your choice. Each menu item is still based off of a per person average.

Menu Items

Alvin, TX Nacho..... \$9.00

“Hamburger Lovers Unite!”

Alvin is known for two things: Nolan Ryan and the queso covered burger. This deliciousness comes to life over nachos with 100% angus ground beef, seasoned and cooked to perfection and then loaded over cheesy chips.

Recommendation: Try it Paris, Texas style!

Amarillo, TX Nacho..... \$8.00

“Amarillo by Mornin”

This breakfast favorite will surely take you back. Traditional migas (corn tortilla and scrambled eggs) mixed with your choice of bacon or the three meats being served.

Recommendation: Go with extra pico!

Athens, TX Nacho..... \$12.00

“Beauty and the Greek”

Our take on a traditional Greek staple, the Gyro comes alive with soft pita bread triangles slightly toasted and covered with shaved beef, tzatziki sauce, white onion, and tomato.

Recommendation: Try adding jalapenos!

Austin, TX Nacho..... \$12.00

“Keep Nachos Weird”

Known for its succulent barbecue, Austin gets the call when shredded brisket meets Mexican! Homemade chips smothered in queso, then topped with chopped beef, BBQ sauce, sour cream, and pico de gallo. Better come hungry!

Recommendation: Add guacamole and don't share.

College Station, TX Nacho..... \$10.00

"It's Five O' Clock Somewhere"

You don't need a 4.0 GPA to know beer can chicken on a smoker is the best way to cook a bird. Freshmen and Seniors alike will enjoy shredded pit smoked chicken atop a mound of cheesy chips.

Recommendation: Drizzle this one in jalapeño ranch and spicy BBQ!

Corpus Christi, TX Nacho..... \$12.00

"Nacho Average Fish Taco"

Our version of fish tacos comes alive in an undersea nacho spectacular! Grilled or fried Cod gets topped with homemade coleslaw, pico de gallo, and our spicy tex-mex tartar sauce.

Recommendations: Add extra cilantro!

Dallas, TX Nacho..... \$12.00

"Snobby Steak Nachos"

Deriving from the culture of Dallas, this dish looks down its nose at every other nacho. Tender chunks of grilled sirloin steak are fashioned high above melted cheese and chips.

Grilled Onions & Mushrooms..... add \$1.00

Recommendation: Add the onions and mushrooms. Do it.

El Paso, TX Nacho..... \$8.00

"I'll Paso on the Meat"

Texas is known for BBQ but there are no shortage of farms growing countless fresh vegetables across the state. Red and green bell peppers, purple onion, zucchini, squash and mushrooms are grilled and stacked high in this vegetarian nacho. Top it all off with melted Monterey jack cheese and you'll be in veggie heaven.

Recommendation: Add grilled jalapenos to the mix.

Ft. Worth, TX Nacho..... \$12.00

“Home of the Cattle Stockyards”

Beef fajita meat is a staple in Mexican food and a staple in Texas. Tender pieces of skirt steak are dropped in the middle of creamy queso and then topped with grated cheese and melted down.

Recommendation: Come out guns blazin’ and load it up with the works!

Galveston, TX Nacho..... \$13.00

“Seafood Nacho”

Gulf shrimp highlight this dish as they are grilled and served on top of their own white seafood fondue sauce and draped over crispy tortilla chips. Grated cheese is then sprinkled and melted on top for a taste unlike any other!

Add Chicken..... \$2.00

Add veggies..... \$1.00

Recommendation: Add Pico and Sour Cream

H-Town, TX Nacho..... \$13.00

“A Dish as Diverse as the City!”

Pick your three favorite meats for this nacho trio that is rooted in culture, food, and sports.

Recommendation: This hometown nacho encompasses it all so load it all on there!

Kingsville, TX Nacho..... \$9.00

“King Ranch Done Right”

Mom’s casserole dish is transformed into a plethora of cheesy chicken with Doritos accommodating our homemade tortilla chips. Covered in Monterey jack AND mozzarella, you will surely be asking for seconds.

Recommendation: Green onion and jalapenos!

La Grange, TX Nacho..... \$10.00

“Lots of Chicks in La Grange”

Chick farms run a plenty in this small Texas town. So there’s no better home for our chicken fajita nacho! All white meat chicken breast seasoned and grilled to perfection, then cubed and tossed over chips and queso and covered with grated Monterey jack cheese. Can’t go wrong with this one!

Recommendation: Add guac and pico!

Liberty, TX Nacho..... \$13.00

“Life, Liberty, and the Pursuit of Nachos!”

Philly Cheese Steak Nachos are the best of two staples. Tender chopped steak grilled with onions, bell peppers, and mushrooms are covered with provolone cheese and melted down in our oven.

Recommendation: Add jalapeno and spice it up. ‘Merica.

Lockhart, TX Nacho..... \$10.00

“No Butts About This Pork”

Smoked pulled pork tops these nachos from a town rich in smoked meats. Tender shreds of pork, are loaded on cheesy chips topped with melted Monterey jack cheese. Then we add your favorite toppings and hit the dish with some BBQ sauce and sour cream drizzle.

Recommendation: Try it with jalapeno ranch.

Plano, TX Nacho..... \$7.00

“Plain O’ Nachos”

When just some chips and cheese will do, reach for some Plano nachos. Just like much of the area in Plano, there’s not a lot to it. This is the essence of nachos, but don’t skip out on the toppings!

Recommendation: Go hard with jalapenos and sour cream.

Rome, TX Nacho..... \$11.00

“When in Rome...”

Italy is known for many things, of which the most famous is PIZZA! For our pizza nachos, we fry up pizza dough in crisp triangles and cover them with marinara instead of queso. Then they get a generous helping of Italian sausage, bell peppers, onions, pepperonis, and finally top them off with mozzarella cheese. Every nacho is a miniature pizza!

Recommendation: Get it like it comes!

San Antonio, TX Nacho..... \$10.00

“River Walk This Way”

A traditional Mexican dish, carne guisada is a blend of slow roasted tender beef chunks in rich gravy with a hint of spice. These flavors culminate together over creamy queso and a bed of Monterey jack cheese.

Recommendation: Best served with pico de gallo!

Sugarland, TX Nacho..... \$7.00

“Dessert, yes please.”

Our dessert nachos are fried sopapilla triangles served three different ways:
 Traditional- dusted with cinnamon and sugar and served with honey and whipped cream.
 Strawberry Overload – covered with strawberries in strawberry sauce, served with whipped cream.
 Maple Bacon – dusted in cinnamon and sugar and drizzled with real maple syrup and bacon crumbles.
 Topped with whipped cream.

Recommendation: Try them all!

Tacos..... \$3.00

Fill a flour or corn tortilla with any meat at the service and get it topped with grated cheese, pico, and sour cream!

Burrito..... \$9.00

Large flour tortilla filled with NACHOS! Try and deny yourself the crispiness of chips and softness of a flour tortilla stuffed with meat and cheese and all your favorite fixings. Cover with queso for \$1.00.

Fried Tacos..... \$3.00

A flour tortilla filled with your choice of brisket, pulled pork, or tender chicken, then fried to a golden perfection and covered with queso, pico, sour cream and barbecue drizzle.

Recommendation: Try not to get addicted.

All Nachos, unless other wise specified come with warm chips topped with grated cheese and queso, followed by the choice of meat. Nachos come served “all the way” with pico de gallo, green onion, jalapeno, sour cream, and barbecue sauce (on brisket and pulled pork only) unless otherwise noted or specified by the guest.

Extras:

Add Guacamole.....	\$1.00
Add Bacon	\$1.00
Canned Soda.....	\$2.00
Extra Queso.....	\$1.00
Grilled Veggies.....	\$2.00
Extra Meat	\$2.00
Paris, Tx. Option (sub fries for chips).....	\$1.00