



Check out the menu options below, then submit your order using the QR CODE!

Once received, we'll promptly be in touch with a proposal for you to approve!

Please note, this form is for delivery/pickup catering only. If you are looking for full service catering from one of our taco trailers, please email us directly!

Minimum orders start at \$375.00 and are dependent on date and location. Pricing does not include tax, gratuity or other applicable charges.

Orders should be placed at least 5 days in advance however, tighter schedules can often be accommodate. Reach out with any questions! GOODTIMES@TRAILBREAKVT.COM

*pricing subject to change * please reference the menu posted on our website for the most accurate information*

PER PERSON PRICING

Burrito Bowl	14.50	(1) Side	5.25
Burrito	12.00	(2) Sides	10.50
(2) Tacos	12.00	(3) Sides	15.50
(2.5) Tacos	14.75	(4) Sides	20.50
(3) Tacos	17.50	Beverages	4-5.5

certain items involve a small upcharge

BURRITO BOWLS

all burrito bowl buffets come with anaheim-chili rice + choice of TWO proteins + choice of TWO sauces + cotija, queso fresco, shaved onion, pickled onion, micro cilantro, mild sauce and hot sauce

choose two

carnitas (sweet roasted pork)
chicken (shredded)
carne asada (shaved steak)
black beans (house-made) [vg]
jackfruit (pineapple-braised) [vg]

choose two

cilantro-lime crema
chile-pepper crema (not spicy)
jalapeno crema
guava crema
sour cream
plain crema (sour cream + mayo)
coconut chile de arbol salsa [vg]
maple sambal [vg]
papaya salsa [vg]

add-ons

house black beans 1.75
house guacamole 3.00
additional sauces .75
roasted (red) salsa 2.00
pineapple salsa 2.00
nopalitos (cactus) 1.00

SIDES

Anaheim-Chile Black Bean Rice
Chips + Dips +.75

roasted salsa, guac, pineapple salsa
* DOUBLE the guac +2.25

Street Corn (on the cob)
grilled, w/ pepper crema & cotija

Sweet Potato Hash
w/ chickpeas, onions, peppers
& maple sambal sauce

Spicy Predicaments
pickled carrots, onions
& jalapenos

House Black Beans

Street Corn Salad
chilled, off-the-cob!

Chipotle-Brussels Slaw
'Howzit' Salad

chile-dusted watermelon,
greens, cotija, shaved onion,
pineapple vin, toasted pepitas

Jalapeno Cheddar Cornbread
w/ jalapeno crema

Avocado-Ranch Salad
greens, cherry tomatoes, pickled
onions, cucumber, toasted pepitas, cotija

Maple-Sambal Duck Wings +1.50

BURRITOS (12" flour tortillas)

choose up to THREE varieties

Low and Slow: roasted carnitas (pork) + queso blend + diced
pineapple + pickled onion + cilantro-lime crema

(not so) Standard: shredded spiced chicken + black beans +
tots + queso blend + guac + cilantro-lime crema

Left Coast: marinated shaved steak + guac + queso blend + taters
+ house mild sauce

the Go-To: house black beans + queso blend + tots + shaved onion
+ house mild sauce [vg]

Hash it Out: sweet potato, chickpeas, peppers + tots + black beans
+ maple sambal [vg]

TACOS

choose up to THREE varieties | all served deconstructed with warm corn tortillas + micro cilantro + house mild/hot sauce
+ fixings described below | add \$.75 for fish

GRILLED: shredded chicken (roasted w/ chiles, tomatoes & herbs) + queso fresco + shaved onion + pepper crema

ROASTED: sweet tender pork + pickled onion + cotija cheese + cilantro-lime crema

STEWED: house black beans + tater tots + cotija cheese + shaved red onion + house mild sauce [v]

BLACKENED: spice rubbed, grilled mahi mahi + shredded cabbage + crema + coconut chile de arbol salsa

LOW MAINTENANCE: pineapple-braised jackfruit + nopalitos (cactus) + chipotle-brussel slaw + coconut chile
de arbol salsa [vg]

CHILLED: adobo-spiced, chilled, sushi-grade ahi tuna + tots + guac + chile-pepper crema

SEARED: marinated shaved steak + shaved onion + guac + tots + house mild sauce