

# TORO TACO LUNCH & DINNER BUFFET



*\$75 per person*

## **PICK YOUR BASE - CHOICE OF TWO**

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Cilantro Rice  
Brown Rice  
Black Beans  
Refried Beans

## **PICK YOUR PROTIEN - CHOICE OF TWO**

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Ancho Chicken  
Smokey Pork Carnitas  
Local Taco Beef  
Roasted Sweet Potatoes

## **TOPPINGS - CHOICE OF 5 (ANY ADDITIONAL TOPPINGS ARE \$3 PER PERSON)**

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Lettuce  
Pickled Vegetables  
Banana Peppers  
Cilantro  
Pico de Gallo  
Salsa Verde  
Jalepenos  
Corn and Bean Salad  
Hot & Honey  
Chimichuri  
Valentina Hot  
Sour Cream  
Jack Cheese

**CHOICE OF TORO BOWLS, FLOUR TORTILLA OR BOTH**  
**Guacamole \$10/half litre**

Market Square Food Court - Uptown Saint John NB - E2L 4Z6 - [admin@sjah.ca](mailto:admin@sjah.ca)

# FEQUENTLY ASKED QUESTIONS

## **Do you drop off or pickup catering?**

We can do drop offs or have your food packaged for pick-up. Pick-up is a cost effective way to have your event and not break the budget. There is a base delivery charge of \$50 within Uptown Saint John, additional charges for longer distances.

## **What is the minimum notice of a catering request?**

We require 4 days notice to book.

## **Do you require a deposit?**

Yes, we require a 50% deposit to book the event - paid seven days before the event.

## **What is the minimum spend requirement?**

Minimum party size is 20 ppl

## **Will there be extra fees?**

Yes there could be extra fees from rentals, labour, delivery, cleanups and any other associated fees. These will be details on your quote.

## **What is your cancellation policy?**

We require a minimum of four days to cancel your event for a refund, if you cancel within 48 hours of the event, you will be charged the total amount of the invoice.

## **What method of payment do you take?**

We accept Visa, Mastercard, Debit or Cash

## **Will you help me clean up my event?**

We will clean everything related to food and beverage service. If you require more than that we can add that as an extra service charge on your quote.

## **I have people with allergies and dietary restrictions attending my event!**

We can customize and make sure your guest is taken care of...many of our recipes are or can be modified by one ingredient to accommodate vegetarian, gluten free or vegan, this must be clarified 48 hours before the event. We do our best to accommodate allergies, but due to the nature of our production facilities and style of service, do not guarantee allergy sensitivities.

## **Are you licensed to sell alcohol?**

Yes we are totally licensed to sell alcohol and have full bar services.

## **Do you help plan our event?**

No, we do Food really well, but we do not do event co-ordination or party planning.

## **Staffing**

\$20/hr for servers & bartenders and standard labour charges of \$25/hr for chefs and any other additional staffing fees that could be required will be on the quote.