



Luxury Taco

Experience for Meraki
Collective Catering



MERAKI COLLECTIVE

PREPARED BY
Chef Erika Nicole



Luxury Taco Bar Experience



Indulge in a culinary journey with our **Luxury Taco Bar Experience**. Each taco is meticulously crafted, featuring high-quality ingredients and authentic flavors that transport your guests to a tropical paradise while reflecting the excellence of Meraki Collective.

Our taco bar offers a **sophisticated yet approachable** dining option, perfect for any occasion. Guests will delight in selecting from a variety of proteins, gourmet sides, and refreshing beverages, creating a truly personalized dining experience that elevates your event.



Protein Selections

Discover our premium taco filling options today!



Diverse Proteins

Our **Ground Turkey**, a flavorful choice, seasoned to perfection. Our **Ground Beef** simmered with spices for a rich taste. Looking for something a bit more adventurous, try our **Mojo Chicken**, marinated in citrus and spices that evoke a tropical flair. For a touch of the Caribbean, our **Jerk Chicken** with bold flavors and a hint of heat. Finally, our Fried **Shrimp**, seasoned served with our signature Boom Boom sauce adds an Asian flair to your taco bar.

Our protein selections cater to diverse tastes and preferences, ensuring everyone enjoys the experience. Each protein can be paired with our **gourmet toppings** & includes our standard condiments, creating a personalized taco experience that is sure to delight.



Protein Selection Pricing

Starting at \$14.50 per person

(Includes choice of 3 proteins, toppings, sauces, condiments)

Choose any **three** proteins from the list below for the base price.

*Add an additional protein for \$4.00 per person.

Protein	Description	Add-On
Savory Ground Turkey	Sofrito, tomato, lettuce, cheese, red onion & cilantro	—
Latin Ground Beef	Sofrito, tomato, lettuce, cheese, red onion & cilantro	—
Mojo Shredded Chicken	Citrus-garlic, pickled red onion, cotija, tomato	—
Grilled Jerk Chicken	Mango pico, red onion, cilantro, Avocado purple slaw	\$2 per person
Fried Shrimp	Boom Boom sauce, lettuce, cilantro, tomato, green onion	\$3 per person



Gourmet Sides & Add-Ons

Elevate your tacos with our exquisite selections.



Sides

Our gourmet sides and add-ons complement each taco, creating a **memorable dining experience** that delights the taste buds and satisfies every guest's cravings.

Add-Ons

Choose from our variety of sides, including **yellow rice**, **black beans**, and **guacamole** that enhance the flavors of your taco bar.



Gourmet Sides & Add-Ons

Pricing

Side	Description	Price	Serving Size per person
Yellow Rice & Gandules	Traditional Puerto Rican rice with sofrito and pigeon peas.	\$4.25	6 oz
White Rice	Lightly seasoned with herbs.	\$3.75	6 oz
Cowboy Queso Dip	Ground turkey, black beans, corn, cheese blend cilantro, red onion, and salsa. Served with tortilla chips.	\$5.25	6 oz
Guacamole	Fresh avocado with lime, cilantro, and garlic.	\$2.95	2 oz
Black Beans	Slow-cooked creamy beans with Latin spices.	\$3.25	4 oz



Beverage Options

Pricing

Beverage	Description	Updated Price
Classic Lemonade	Fresh-pressed lemon juice with a hint of mint.	\$3.00
Watermelon Agua Fresca *Seasonal	Fresh watermelon blended with lime and ginger.	\$3.50
Cucumber Mint Infused Water	Refreshing and aromatic with citrus and herbs.	\$3.00
Pineapple Ginger Punch	Tropical fusion with pineapple, ginger & honey.	\$3.75



Our **luxury beverage options** include a curated selection of infused waters and fresh drinks tailored to complement the taco bar experience. For decor, we provide elegant setups with tropical elements, enhancing the ambiance. Customization is available to match your event theme, with pricing options for setup, ensuring a truly memorable experience for you and your guests. **(separate pricing for decor setup)**



Contact Us Today



Merakicollective.byenicole@gmail.com

Taking your taste buds on a first class trip

215-939-5356

