



NICK'S | ROUGE CRISPY TACOS

C A T E R I N G

GENERAL INFORMATION

Nick's Crispy Tacos and Rouge Lounge provide a variety of affordable options for private events. We can do big or small, casual or upscale. We offer off-site and on-site catering and our venue can accommodate up to 250 people. If you're looking for a fun, casual way to throw a private party or an event, we can do everything from brunch or lunch to a cocktail reception and a full dinner.

Nick's Crispy Tacos and Rouge Lounge have catered events for companies such as ILM, Lucas Films, CPMC (Sutter Health), Trulia, The Hamlin School, Comcast, Farallon Capital, Levi Strauss, Google, Wells Fargo Bank, USF, Stanford University, Dartmouth, UC Berkeley, Auburn Alumni, UCSF, and UOP to name a few. We have also served various SF Giants players and their families, Will Smith and his family, David Chu City Council, and have hosted many wedding parties and rehearsal dinners. We'll work with you to make sure your party or event is memorable.

Any item on our menu is available for catering, however, some items travel better than others.

We do not provide on-site caterers but our catered food is presentation ready and displayed on platters.

Items are cut to finger portion sizes and wrapped individually for ease of service.

Platters can be ordered and picked up with 24 hour notice for groups of 50 or less and 48 hour notice for groups over 50.

Platters can be delivered for a fee with 48 hour notice and dependent on staff availability.

On average, a catered meal runs approximately \$15 per person and includes chips salsa guacamole, salad, assorted tacos, burritos, and quesadillas.

Since most of our food is individually wrapped we do not automatically provide plates, napkins, or utensils, but they can be included for a fee.

Please keep in mind that our platters are best when consumed within 1 hour of pick-up time.

Payment due on delivery.

Salsa verde and salsa rojo included with all catering orders.

For all off-site catering and to order platters, contact: Peter Billeci at 415.407.8881

For all in house private party requests, contact: Marlo Swan at 415.286.8621

The following is an example of possibilities but we can accommodate a variety of other combinations depending on your needs.

PLATTERS

1 platter of 20 soft tacos		\$100.00
<i>(includes beans, meat, and salsa)</i>		
• <u>Nick's way</u> (made crispy with cheese and guacamole)	add	\$1.25 ea.
• Fish	add	\$1.00 ea.
1 platter of 10 burritos (carne asada/pollo/carnitas) cut in 3		\$100.00
<i>(includes beans, meat and salsa)</i>		
• <u>Con todo</u> (cheese, sour cream, guacamole & rice)	add	\$1.50 ea.
• Fish	add	\$1.00 ea.
1 platter of 10 quesadillas (carne asada/pollo/carnitas) cut in 4		\$100.00
1 assorted platter of 10 tacos, 3 burritos, 3 quesadillas		\$100.00

BUILD YOUR OWN TACO BAR

Chaffing dishes would be required

To make 5 tacos you would need the following:

• 1 pint of meat (carne asada/pollo/carnitas)	\$10.00
• Fish	\$A.Q.
• 1 pint of beans (pinto or black)	\$5.00
• 1 pint of salsa	\$5.00
• 5 corn tortillas	\$2.50
• 1 pint of guacamole	\$8.00

SIDES / APPS

• Chips	\$1.00
• Pint of salsa	\$5.00
• Pint of guacamole	\$8.00
• Pint of Sour Cream	\$5.00
• Pint of Rice	\$5.00
• Churros	\$2.50 ea.
• Elote (corn on the cob with cotija cheese and chile)	\$3.95
• Black bean and grilled corn taco salad bowl (serves at least 5)	\$25.00
• Jalapeno Poppers	\$1.00 ea.
• Taquitos (requires 1 weeks' notice)	\$1.50 ea.
• Pint of cheese sauce for Nachos	\$5.00

BEVERAGES

• Bottled Mexican soda	\$2.00
• Bottled water (spring)	\$1.50
• Bottled Pellegrino	\$2.50
• Bottled Mexican coke	\$2.50

ADDITIONAL FEES

• Rental of chaffing dish including required fuel	\$10.00
• Packaging fee (added to all catering orders)	10%
• Delivery fee	15%
• Paper plates, napkins, plastic utensils	\$1.00/person