WAX MYRTLE’S
CATERING TO-GO

BUILD YOUR OWN TACO BAR!

**MAINS** (Half - Feeds 15 / Full - Feeds 30 People)

**TACO BAR** Served with flour and corn tortillas

- **Braised Mushroom Tinga Pumpkin Seed Salsa, Lime Onion** - Half $60 / Full $120
- **Fried or Grilled Chicken Suizas Sauce, Pickled Green Tomato, Slaw** - Half $70 / Full $140
- **Charcoal Grilled Tuna Avocado, Cucumber Salad, Smoked Tomato** - Half $80 / Full $160
- **Skirt Steak Salsa Morita, Grilled Onion, Cilantro, Queso Fresco** - Half $90 / Full $180

**BREAKFAST TACO BAR**

- **Vegetarian** Scrambled Egg, Guacamole, Potato, Jack Cheese, Braised Beans, Edgars Salsa, Salsa Morita, Pico - Half $45 / Full $85
- **Schmeats** Crispy Bacon, Chorizo, Chicharrones, Potato, Jack Cheese, Edgars Salsa, Salsa Morita, Pico - Half $55 / Full $100

**SIDES** Full $35 / Half $20

- Sautéed Greens Lime, Chili Oil
- Herbed Carolina Gold Rice
- Braised Heirloom Beans
- Hominy Ceviche
- Fries Ketchup, Mayo Crema

**PREMIUM SIDES** Full $55 / Half $30

- Guacamole Whipped Avocado, Sunflower Seed Salsa, Pomegranate, House Chips
- Queso BBQ Oil, Creme Fraiche, Pickled Jalapeno, House Chips
- Bacon Wrapped Dates Goat Cheese, Salsa Ranchero
- House Salad Baby Kale, Avocado, Sunflower Crunchies, Turmeric Dressing
- Caesar Chicones, Gem Lettuce, Fried Capers Dressing, Herby Breadcrumb
- Street Corn Potato Salad Potato, Grilled Corn, Smoky Dijomaise, Cotija

**EXTRAS**

- Flour Tortilla (dz) - $4
- Corn Tortilla (dz) - $4
- Bag of House Chips - $5
- Slaw Pint - $5
- Suizas Sauce Pint - $6
- Pico de Gallo Pint - $7
- Herbed Rice Pint - $7
- Edgars Salsa Pint - $8
- Salsa Morita Pint - $9
- Braised Beans Pint - $10
BUILD YOUR OWN TACO BAR!

MAINS
(Half - Feeds 15 / Full - Feeds 30 people)

TACO BAR served with flour and corn tortillas
braised mushroom tinga
pumpkin seed salsa, lime onion † ∞ - half $60 / full $120

fried or grilled chicken
suizas sauce, pickled green tomato, slaw - half $70 / full $140

charcoal grilled tuna
avocado, cucumber salad, smoked tomato ∞ - half $80 / full $160

skirt steak salsa
morita, grilled onion, cilantro, queso fresco ∞ - half $90 / full $180

BREAKFAST TACO BAR

vegetarian
scrambled egg, guacamole, potato, jack cheese, braised beans, edgar's salsa, salsa morita, pico - HALF $45 / full $85

schmeats
crispy bacon, chorizo, chicharrones, potato, jack cheese, edgar's salsa, salsa morita, pico - half $55 / full $100

SIDES

full $35 / half $20

sautéed greens
lime, chili oil † ∞

herbed carolina gold rice † ∞

braised heirloom beans
∞

hominy ceviche

fries
ketchup, mayo crema

PREMIUM SIDES

full $55 / half $30

guacamole
whipped avocado, sunflower seed salsa, pomegranate, house chips

queso
bbq oil, creme friache, pickled jalapeno, house chips

bacon wrapped dates
goat cheese, salsa ranchero ∞

house salad
baby kale, avocado, sunflower crunchies, turmeric dressing ∞

caesar
chicories, gem lettuce, fried caper dressing, herby breadcrumb

street corn potato salad
potato, grilled corn, smoky dijonaise, cotija

EXTRAS

flour tortilla (dz) - $4

corn tortilla (dz) - $4

bag of house chips - $5

slaw pint - $5

suizas sauce pint - $6

pico de gallo pint - $7

herbed rice pint - $7

edgar's salsa pint - $8

salsa morita pint - $9

braised beans pint - $10

LARGE FORMAT APPETIZERS
(Half - Feeds 15 / Full - Feeds 30 people)

CHIPS N DIPS - HALF $50 / FULL $100

QUESO, GUAC, PECAN AND PEPPER, SALSA MORITA, SALSA FRESCA, HOMINY CEVICHE, HOUSE CHIPS AND CRUDITE

NACHO BAR - HALF $50 / FULL $100

HOUSE MADE CHIPS, QUESO, SOUR CREAM, BRAISED HEIRLOOM BEANS, PICKLED CHILIES, GUACAMOLE, COTIJA =
ADD MUSHROOM TINGA + $20/$10 / ADD CHICKEN + $40/$20 / ADD STEAK + $60/$30

CHARCUTERIE BOARD - HALF $65 / FULL $125

SELECTION OF DOMESTIC AND IMPORTED MEATS WITH OLIVES, PICKLES, MUSTARD AND BREAD

CHEESE BOARD - HALF $75 / FULL $145

SELECTION OF DOMESTIC AND IMPORTED CHEESES WITH JAM, DRIED FRUIT AND BREAD

HANDHELDs BY THE DOZEN

MINI STREET DOG CRISPY BACON, KETCHUP, MAYOCREMA, PICO - $90 DZ

CHEESEBURGER SLIDER CHEDDAR CHEESE, SMOKED 1000 ISLAND, PICKLE - $90 DZ

FRIED CHICKEN SANDO SUIZAS SAUCE, PICKLED GREEN TOMATO, SLAW - $200 DZ

SMASHBURGER DOUBLE MEAT, CHEDDAR CHEESE, SMOKED 1000 ISLAND, PICKLE, TOMATO, SHRETTUCE - $200 DZ

ALAMEDA STREET DOG BACON WRAPPED WAGYU DOG, PEPPERS AND ONIONS, KETCHUP, MAYOCREMA, PICO - $200 DZ

TACOS BY THE DOZEN

FRIED AVOCADO REFRIED BEANS, QUESO FRESCO, PICO, FLOUR TORTILLA - $40 DZ

MIGAS SCRAMBLED EGG, HOUSE CHIPS, SOUR CREAM, SALSA AMORITA, FLOUR TORTILLA - $45 DZ

CHICHARRON SCRAMBLED EGG, JACK CHEESE, RED EYE HOT SAUCE, FLOUR TORTILLA - $50 DZ

BACON SCRAMBLED EGG, POTATO, JACK CHEESE, EDGAR'S SALSA, FLOUR TORTILLA - $50 DZ

CHORIZO SCRAMBLED EGG, POTATO, LIME CREAM, FLOUR TORTILLA - $52 DZ

BRAISED MUSHROOM TINGA PUMPKIN SEED SALSA, LIME ONION, CORN TORTILLA † = - $115 DZ

GRILLED CHICKEN SUIZAS SAUCE, PICKLED GREEN TOMATO, SLAW, CORN TORTILLA - $122 DZ

SKIRT STEAK SALSA MORITA, GRILLED ONION, CILANTRO, QUESO FRESCO, CORN TORTILLA = - $130 DZ

DESSERTS BY THE DOZEN - $48 (MINIMUM ORDER OF 3 DOZEN)

CHOCOLATE CHIP COOKIE

CHOCOLATE CHUNK BROWNIES

ASSORTED PETIT FOURS

EXTRA STUFF

DISPOSABLE FLATWARE - $2/PERSON

WIRE CHAFERS AND HEATING - $12/EACH

ALL ORDERS MUST BE PLACED AT LEAST 48 HOURS IN ADVANCE

KINDLY INFORM THE SERVER OF ANY SEVERE ALLERGIES

*CONSUMING RAW OR UNDERCOOKED FOOD MAY RESULT IN FOODBORNE ILLNESS.

† VEGETARIAN   ‡ VEGAN  ∞ GLUTEN FREE

A LA CARTE

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