

P I C O

MODERN
TAQUERIA

CATERING

At PICO modern taqueria, we focus on the use of the freshest available ingredients that have been grown locally and responsibly.

The tradition of cooking in Mexico harkens back centuries, we simply pay homage to the traditions, flavors and complexity of its cuisine and present it with a modern approach.

We offer a wide variety of choices from the different regions of Mexico and celebrate the most iconic dishes from their traditional form to the form of a taco.

Our taco truck is available for catering service and features all of our taco selections as well as a selection of salsas and guacamoles.

Full catering is offered and customized to each guest's preferences.

TACOS

Calabacitas

zucchini & squash, queso fresco, corn, tomato

Pescado con chipotle

mendocino cod, pickled cabbage, jalapeño, radish

Pollo con pipian

mary's chicken, pumpkin seeds, parsley, serrano

Pato con mole

duck confit, ancho chile, almonds, cocoa nib

Al pastor

pork belly, pineapple, sesame, cilantro

Cochinita

pork shoulder, achiote, pickled red onion, coriander

SALSAS

pico de gallo, tomatillo, chile de árbol, habanero

GUACAMOLES

ajo, jitomate, cangrejo, limon

CATERING MENU

(SAMPLE)

Tlayuda de Aguacate
mendocino cod, pickled cabbage, jalapeño, radish

Cebiche de Huachinango
heirloom tomato, red onion, chile serrano

Sopa de Tortilla
chile ancho, roasted corn, crema

Flautas con Chorizo
pickled cabbage, oregano alioli, watermelon radish

Enfrijoladas
frijoles de olla, parsley, avocado, huitlacoche

Esquites
white corn “risotto”, piquin, queso fresco

Mole Negro
mary’s chicken, sesame, plantains

Cochinita
pork shoulder, achiote, pickled red onion, coriander

Filete de Res
beef tenderloin, rajas poblanas, cebolla ahumada

For more information and to book
your next event, please contact us at

catering@picomoderntaqueria.com

We look forward to serving you,
GRACIAS!