

# Tallula's

*catering*





# Our Food



Our kitchen is overseen by Executive Chef Brad Long and Chef Jeremy Fox, whose shared love for great ingredients and passion for homestyle cooking is translated into a menu full of rich, bold flavors and imaginative takes on Mexican dishes. Our team cooks with the freshest, organic ingredients from the local Santa Monica Farmers' Market, as well as regional farmers, fishers, ranchers and other purveyors with sustainable practices.

Order your favorite Tallula's dishes, available in party-friendly hot and cold plates, for your next gathering. Pick from appetizers like Nachos "Sencillo" or Chicken Taquitos, to a variety of Tacos and Quesadillas for a D.I.Y. taco bar, plus more. Catering Orders require at least 48 hours-notice and can be placed by e-mailing [events@tallulasrestaurant.com](mailto:events@tallulasrestaurant.com) or calling 310-526-0027.

# Catering Menu

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## starters & snacks

<b>guacamole, salsa &amp; chips</b> (vegan, gf) avocado, lime, cilantro, red onion, jalapeno . . . . .	60
<b>spicy pickled vegetables</b> (vegan, gf) . . . . .	40
<b>nachos 'sencillo'</b> (v) cotija & fontina cheese, spicy giardiniera, crema, salsa . . . . .	60
add organic chicken or grass-fed beef . . . . .	80
<b>tallula's caesar</b> (gf) anchovy, garlic, lemon, pumpkin seeds, pecorino . . . . .	80
<b>seasonal market salad</b> (vegan) . . . . .	80
<b>beef-pork meatballs</b> (gf) creamy polenta, salsa veracruz, fresh herbs . . . . .	80

## tacos & tortillas

<b>market veggie</b> (vq, gf) crispy delicata squash, parsnip puree, braised kale, red onion . . . . .	80
<b>organic chicken amarillo</b> (gf) red onion, cilantro, salsa verde . . . . .	85
<b>carne asada</b> (gf) tomatillo, pickled red onion, avocado, house salsa macha, benne seeds . . . . .	90
<b>beer-battered fish</b> pacific fish, crudito, cilantro, jalapeño crema . . . . .	90
<b>cheese quesadillas</b> lots of cheese, flour tortillas, salsa . . . . .	40
add organic chicken or grass-fed beef . . . . .	60
<b>chicken enchiladas suizas</b> (gf) creamy salsa verde, jack cheese, salsa semilla . . . . .	80

## sides

<b>organic pinto beans</b> . . . . .	36
<b>organic red rice</b> . . . . .	36
<b>fresh handmade corn tortillas</b> . . . . .	20
<b>flour tortillas</b> . . . . .	20

## desserts

<b>rosario's flan</b> seasonal market fruit, vanilla whipped cream . . . . .	60
<b>mini bunuelo bites</b> crispy flour tortillas, peanut butter mousse, seasonal jam . . . . .	50

## drinks (non-alcoholic & 21+)

<b>soft drinks</b> mexican coke   diet coke   sprite   topo chico . . . . .	4 per bottle
<b>seasonal agua fresca</b> . . . . .	35
<b>bottle of house, seasonal, or spicy margarita (5)</b> . . . . .	50
<b>bottle of paloma blanco (5)</b> . . . . .	50

A 4% health charge and 3% service fee will be added to all catering orders.  
Don't forget to ask us about our seasonal specials. Thank you for supporting Tallula's!

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# Taco Cart



Hosting a fun, outdoor event? Our Taco Cart is extra special, because we make our own masa from heirloom, non-GMO corn for our fresh tortillas and cook with organic vegetables, grass-fed meats and sustainably-fished seafood. Ideal for dinner parties, corporate off-sites, block parties, birthday celebrations and more, our team serves up a variety of tacos and quesadillas, while our bartenders shake up margaritas. Taco Cart requests should be placed within 2 weeks-notice by

e-mailing [events@tallulasrestaurant.com](mailto:events@tallulasrestaurant.com) or calling 310-526-0027.

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# Taco Cart Menu: Off-Site

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\$55 per person for food (+ labor, tax, 21% service fee)

**Chips, Salsa, Guacamole, Pickled Vegetables**

**Salad**

Choice of: Gem Caesar OR Seasonal Market Lettuces Salad

**Tacos & Quesadillas**

Choice of Three: Organic Chicken, Grass-Fed Ground Beef or Carne Asade, Pork Carnitas, or Market Veggies

**Dessert**

Choice of: Spiced Chocolate Mousse Cups OR Seasonal Flan Bites

**Ask us about our seasonal canapes to add on for light bites as guests arrive!**

## *Beverage Package*

\$50 per person for 3 hours of service: includes Tallula's Margaritas, Beer & Wine  
\$15 per person for each additional hour  
+\$5 per person per hour for a second specialty cocktail

## *Food & Beverage Minimum*

\$3,500 and all prices subject to labor, transportation charge, tax and gratuity

## *Labor*

\$350 for parties of up to 30 guests, \$100 for each bartender.  
Groups over 30, please inquire for additional labor charges.

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# Contact Us



E-mail our Events Manager Brittany Deptula at [brittany@tallulasrestaurant.com](mailto:brittany@tallulasrestaurant.com) with the date, number of people in your party and what kind of menu you'd like.

We look forward to cooking you a delicious and memorable meal for your event!

118 Entrada Drive, Santa Monica, CA 90402

310.526.0027

[www.tallulasrestaurant.com](http://www.tallulasrestaurant.com)

**HECHO CON AMOR**

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