



CATERING + MARGARITA BAR PRICING AND OPTIONS

LIMÓN Y SAL MEXICAN KITCHEN BROWNSBORO LOCATION 10000 BROWNSBORO RD 40241 LIMONCATERING502@GMAIL.COM | 502-594-8432

ST. MATTHEWS
3900 SHELBYVILLE RD 40207
LIMONGROUPCATERING@GMAIL.COM | 502-781-1933



THE LIMÓN Y SAL EVENT EXPERIENCE

Are you ready to wow at your event? We love catering and serving from our food truck- and we're really good at it! From weddings, to festivals, to corporate office events; Limón y Sal catering and mobile margarita bar offers your guests delicious, savory Mexican food; your event will be unforgettable. We're here to make it as easy, as exciting, and as awesome as possible.

THE FOOD

We can cater on site, or offer tacos from our mobile margarita bar!

- Street Tacos
- Fajita Bar
- Taco Bar

We can customize the menu, or select from our most popular packages below. Combine our catering with our bar packages for an easy, complete event experience!

MOBILE MARGARITA BAR

We can bring our vintage, bespoke horse trailer to your event! We can even pull it indoors where space allows. We can decorate it - customizing the decor to your wedding colors, graduation theme, or holiday, just ask!

 Our alcohol packages are customizable, and prices include bartending services.

mobile margarita bar packages

Rental of our mobile bar is \$1,000.00 for 4-5 hours, and includes bartender.

THE MARGARITA

you choose.

- 1 margarita
- 2 beers/seltzers
- 2 wines
- soft drinks



\$20/PP

THE PREMIUM

you choose:

- 2 margaritas
- 2 beers/seltzers
- 2 wines
- 2 signature cocktails
- soft drinks

\$30/PP

THE EXCLUSIVE

you choose

- 2 margaritas
- 2 beers/seltzers
- 2 wines
- 2 signature cocktails
- 2 liquor choices
- soft drinks



\$40/PP

alcohol package selections

MARGARITA OPTIONS

La Gitana - Blackberries & thyme, muddled with house-squeezed lime juice, Patrón Reposado, Triple Sec, and blackberry simple syrup.

Agave - El Jimador Silver tequila, fresh lime and orange juice, agave

COCKTAIL OPTIONS

La Paloma - Reposado Tequila, Grapefruit Soda, fresh lime juice, salt

La Mula Mexicana - Silver tequila, Fresh lime juice, Ginger beer

El Cantarito - Silver Tequila, lime, orange, & grapefruit juice, grapefruit soda

Mojito - White Rum, sugar, fresh lime, soda water, and mint.

WINES

Ask about our rotating selection of curated wines (Dark Horse, Ecco Domani, Storypoint, similar)

BEERS + SELTZERS

Mich Ultra, Miller Lite, Corona, Modelo, White Claw

LIQUORS

Titos Vodka, Old Forrester, Buffalo Trace, Eagle Race, Woodford, similar

catering packages

*This does not include rental of either food truck. See next page for pricing.

TACO BAR

set up outside of food truck

\$12.99/PP

STREET TACOS

tacos served from food truck

\$13.99/PP

FAJITA BAR

set up outside of food truck

\$14.99/PP



TACO BAR

includes ground beef and grilled chicken, rice, beans, guacamole, sour cream, pico de gallo, salsas, lettuce, diced tomato, shredded cheese, flour tortillas, crunchy taco shells, & chips.

STREET TACOS

choose 3 taco options from grilled chicken, steak, al pastor (pork + pineapple), vegetable (zucchini, mushroom, spinach) carnitas, or chicarrón. Tacos include diced onions, cilantro, limes, & sour cream

FAJITA BAR

includes steak strips and grilled chicken breast strips, rice, beans, sautéed bell peppers, onions, and tomatoes, guacamole, sour cream, pico de gallo, salsas, lettuce, diced tomato, shredded cheese, flour tortillas, & chips.

^{*}disposable silverware, napkins, and plates included in all packages

food truck packages

Pricing covers rental, decoration, and full food service from the food truck.

TACO BAR set up outside of food truck

\$24.99/PP

STREET TACOS tacos served from food truck \$25.99/PP

FAJITA BAR set up outside of food truck

\$26.99/PP

other catering options + add ons

BOXED LUNCHES—INDIVIDUALLY PACKED MEALS FOR HASSLE-FREE CATERING

Choose one from the following: Burrito, Enchilada, Quesadilla, Chimichanga or 2 Street Tacos. All boxed lunches include rice and beans. \$12 per boxed lunch.

AUTHENTIC MEXICAN SPECIALTY CATERING

Choose 2 options from the following Mexican specialties: Carnitas, Guisado (pork rib) - rojo or verde, Fajita - steak or grilled chicken, Oaxacan Mole, or Pollo Chipotle. This option includes: beans, rice, tortillas, tomatillo or jalapeño salsa, pico de gallo, guacamole, lettuce, chips and salsa. \$20/per person.

KIDS MENU PRICING

Choose chicken tenders with fries, grilled chicken with rice and beans, steak with rice and beans. \$8 per child 12 and under.

Premium Catering Options



A curated menu of premium beef, fresh seafood, and Mexican flavors, crafted for sophisticated gatherings. Choose two main courses from the following:

- · grilled shrimp
- ribeye steak
- carne asada
- tilapia or salmon
- ceviche

Includes rice, beans, grilled seasonal vegetable medley, guacamole, sour cream, pico de gallo, shredded chihuahua cheese, salsa tomatillo, salsa jalapeño, and chips + salsa. \$35 per person.

APPETIZER ADD ONS

Enhance your event with our cocktail hour appetizers—delicious hors d'oeuvres served before the main meal. Includes queso, guacamole, chips, and salsa. \$10 per person.



Non-Food Truck Catering service prices include delivery, set-up, warming chafing dishes, serving utensils, disposable plates and silverware. Buffet is self-serve, but inquire should you want service as well. We charge a set up fee starting at \$50, fee goes up if outside of Jefferson County, and/or if food service is for 100 guests or more.

Contact our catering manager to discuss other details today!

full-service event catering

BUFFET-STYLE

We cater events, weddings, meetings, and parties with our delicious Mexican cuisine and catering services from Limón y Sal Mexican Kitchen. We can cater your event at home, work, school, etc., or at The Greenhouse at Zeppas, our event-space partner, located at 5801 Haunz Ln., Louisville, KY 40241.

We can combine our food truck to serve drinks, and set up catering buffet elsewhere at your event, or you can also hire us to cater food only. Whatever your vision for your event is, we can make it a reality!

CATERING OFF THE TRUCK OPTIONS

TACO BAR

includes ground beef and grilled chicken, rice, beans, guacamole, sour cream, pico de gallo, salsas, lettuce, diced tomato, shredded cheese, flour tortillas, crunchy taco shells, & chips.

FAJITA BAR

includes steak strips and grilled chicken breast strips, rice, beans, sautéed bell peppers, onions, and tomatoes, guacamole, sour cream, pico de gallo, salsas, lettuce, diced tomato, shredded cheese, flour tortillas, & chips.

Non-Food Truck Catering service prices include delivery, set-up, warming chafing dishes, serving utensils, disposable plates and silverware. Buffet is self-serve, but inquire should you want service as well. We charge a set up fee starting at \$50, fee goes up if outside of Jefferson County, and/or if food service is for 100 guests or more.

Contact our catering manager to discuss other details today!