



In the limited-kitchen setup, there’s often access to counter space for food prep, as well as sinks for cleanup and some areas where you might be able to reheat food or plug in slow cookers. Taking advantage of the opportunity to keep things warm can help you expand your menu offerings without a significant amount of extra work!

Menu 1: Tex-Mex Taco Bar



Appetizer: Make guacamole »»

Main Course: Build-Your-Own Tacos and Chili Bowls

Suggested Menu Options:

- Taco meat *
- Beans (refried or black beans) *
- Chili *
- Taco shells and/or tortillas
- Shredded cheese
- Shredded lettuce
- Diced tomatoes
- Salsa

- Sour Cream
- Black olives

*Tip! Make the meat, beans and chili off-site and heat up or keep warm at your venue by using slow cookers or stovetops, if available. This is also a great opportunity to enlist help: What about asking volunteers to cook for a chili potluck, for example?

Dessert Activity: Build-Your-Own Apple Nachos »»

OR: Fruit Kebabs with Whipped Cream »»
