



1. DO THE TACOS COME WITH ALL THE TRIMMINGS? LIKE THEY ARE SERVED IN THE RESTAURANT?

Yes! Each type of taco is served with its own unique slaw pairing. However, we do separate the proteins from the veggies for transport. This is to ensure that your order reaches you with the freshest quality. Our signature Asian Pear Hot Sauce and homemade Kimchis are also available.

2. HOW MANY TACOS AND BOWLS DO YOU GET OUT OF A SMALL AND LARGE TRAY?

TACOS: A small tray is approx. 30-35 tacos. A large tray is approx. 60-70 tacos.

BOWLS: A full small tray is approx. 15-20 bowls. A large tray is approx. 30-40 bowls.

3. WHAT ARE KOREAN ESQUITES?

In one word: **YUM!** In many words: A creamy blend of corn off-the-cob with melted cotija cheese, lime juice and our homemade Kimchi. A little spicy but a lot delicious.

4. WHAT IS THE DIFFERENCE BETWEEN VEGGIE FRIED RICE AND KIMCHI FRIED RICE?

Equally delicious but tastefully different. Our Veggie Fried Rice is made with our signature nurungji fried rice, sauteed onions and peas. Our Kimchi Fried Rice adds homemade spicy cabbage Kimchi and scrambled egg. Want to spice things up? Go with Kimchi. Playing it safe? Stick with Veggie.

5. DO YOU DELIVER?

Yes! We will deliver your order and set it up for you. We will also answer any questions you may have on the day of. Rest assured, we won't leave until you are 100% satisfied. Depending on location, there may be a small fee associated with this service.

6. HOW DOES THE MOGO POP UP STAND WORK?

We bring everything about the MOGO Boardwalk Taco Stand experience to you (except for the Boardwalk of course). A friendly and professional 2 person team will greet your guests and prepare eats to order from your pre-selected menu. Guests are free to eat as much as they want. We will bring, setup, serve, breakdown, and clean-up everything. Depending on your menu, access to electric and running water may be required.

7. WHEN SHOULD I PLACE MY ORDER?

Suggested advance notice **for pick-up is 2 hours; for delivery: 24 hours.** For orders that include a MOGO Pop Up Stand, we ask for a min. of 10 days notice. Last minute decision? No problem! Know that we will always do our best to accommodate your order.

eatmogo.com/catering



CATERING

MENU

eatmogo.com/catering

“MAKE YOUR OWN MOGO” PACKAGES

MOGO SAMPLER (serves 30-35)	330
Choice of any two small tacos and two small sides	
BLOCK PARTY (serves 60-70)	870
Choice of any two large tacos, two large KFC and two large sides	

“MAKE YOUR OWN MOGO” MIX & MATCH

	SMALL (serves 15-20)	LARGE (serves 30-40)
KOREAN TACOS		
Beef, Fish or Shrimp	163	317
Pork or Tofu	148	288
Chicken	134	260
BOWLS (Choice of veggie fried rice or chopped lettuce)		
Beef, Fish or Shrimp	200	389
Pork or Tofu	185	360
Chicken	178	346
*Add Kimchi Fried Rice	+10	+18
KOREAN FRIED CHICKEN (KFC)		
Drums & Flats (soy ginger, spicy or buffalo kimchi)	57	111
CHIPS & PICO		47
SIDES		
Kimchi Fried Rice or Esquites	37	72
Veggie Fried Rice	28	54
Housemade Tortilla Chips		10
DESSERT	(12 pieces)	(24 pieces)
Korean Doughnut	39	76
KIMCHI BAR		
Cabbage, Cucumber or Daikon Radish (by the pint)	8	
Asian Pear Hot Sauce (by the bottle)	6	
HAVE IT ALL!	24	

BEVERAGES

MOGO FRESCA (96 oz)	16
BOX ‘O JONES SODA OR ICED TEA (96 oz)	8
CASE OF BOTTLED PURE LEAF, JARRITOS, TOPO CHICO, OR BUBLY (Assorted flavors)	25
CASE OF BOTTLED WATER (16.9 oz)	8

WHY CATERING FROM MOGO?

Serve MOGO and offer your guests or co-workers an escape from the norm. We bring the same great flavors that people love at our Asbury Park restaurants directly to you. Whether you’re cooking up a backyard birthday, lunch for the office, or a cocktail wedding MOGO knows how to serve great food!

WHAT YOU CAN EXPECT

The MOGO Catering experience features everything you need to host your next event. We will even provide friendly on-site support should you prefer a helping hand. Two things we know are great food and great service. So rest assured, we will leave you and your guests with the perfect tastes. On the fence? Or want something you don’t see? Contact us, we will do our best to make it happen.

HOW TO ORDER CATERING FROM MOGO

WEBSITE: eatmogo.com/catering

CALL US: 732.361.3684

EMAIL: catering@eatmogo.com

SERVICES

EXPRESS DELIVERY AND SET-UP

BASED ON LOCATION

You’ve got a lot going on. Just tell us what, where, and when. We’ll deliver and handle the heavy lifting.

FULL SERVICE MOBILE MOGO STAND OR BUFFET

250

- Friendly and professional two person team to greet guests, prepare your menu to order and/or maintain the buffet
- Complete set-up + two hours of serving time + full breakdown/clean-up
- All required serving wares and equipment
- \$50 for each additional serving hour

SUPPLIES

Chafer Tray Kit (Includes: 1 rack, 1 full pan, 2 fuel cans)	8
Ice (10lb bag)	4

*Additional serving wares, utensils & disposables available for a fee upon your request.

FINE PRINT: All menu items, services, and prices may be subject to change. Visit eatmogo.com for up-to-date info.