

Tacomasa Expands Southern California with Tacos, Burritos and Event Catering

Southern California Mexican restaurant expands its catering program with Tacomasa On The Go, bringing fresh tacos, quesadillas, & live on-site events catering.

BREA, CA, UNITED STATES, August 14, 2026 /EINPresswire.com/ -- Freshly prepared tacos and burritos have helped fuel Tacomasa's continued growth across Southern California, where the Mexican restaurant brand is expanding both its restaurant network and its catering services to reach more customers throughout the region.



Tacomasa Expands Across Southern California

The latest expansion increases the company's footprint to four operating restaurants, strengthening its presence across Orange County and Los Angeles County while creating new opportunities for customers to enjoy its signature menu items and event catering services.

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Our focus is on creating exceptional guest experiences while building brands that earn long-term loyalty through quality, consistency, and innovation.”

*Ivan Flores, Encinal Brands’
founder and CEO*

Growth has become a defining part of the brand's journey.

Rather than focusing solely on opening new restaurants, the expansion reflects a broader strategy centered on accessibility, consistency, and fresh preparation. Every new location is intended to make the same restaurant

experience available to more neighborhoods without changing the quality customers have come to expect.

That strategy now extends across Cypress, Long Beach, Brea, and El Segundo, giving residents, families, office professionals, students, and visitors easier access to freshly prepared Mexican food throughout Southern California.

FRESH PREPARATION REMAINS THE FOUNDATION

At the center of that experience are the menu items that continue attracting loyal customers.

Signature tacos and burritos remain among the restaurant's most requested favorites, complemented by breakfast burritos, quesadillas, tortas, mulitas, loaded fries, chips, beverages, and other made-to-order Mexican dishes prepared throughout the day. Every location follows the same preparation standards, helping deliver a familiar experience regardless of where customers visit.

Fresh preparation continues to shape every order.

Ingredients are prepared throughout the day, tortillas are made for each meal, and every dish is assembled to order rather than relying on pre-prepared food. That commitment to freshness has become one of the characteristics that distinguishes the brand as it continues expanding across Southern California.

EXPANDING CATERING SERVICES ACROSS THE REGION

Restaurant growth has also created new opportunities beyond everyday dining.

Traditional Mexican food catering and taco platter catering remain available across all four locations, providing convenient options for office lunches, business meetings, school events, birthday celebrations, graduation parties, community gatherings, and private occasions.

As customer demand has evolved, so has the company's approach to catering.



Tacomasa Restaurant at brea



Tacomasa Restaurant at El Segundo

Building on its existing catering services, the brand has introduced Tacomasa On The Go, a live on-site catering experience designed for weddings, corporate events, private parties, office lunches, school functions, graduation celebrations, and community events.

Unlike traditional catering, the service brings the cooking experience directly to guests, featuring freshly made tortillas prepared to order and meats grilled on-site while serving tacos and quesadillas fresh throughout the event.

TACOMASA ON THE GO BRINGS THE RESTAURANT TO EVERY EVENT

The newest chapter in that strategy is Tacomasa On The Go, an expansion of the company's existing catering program that transforms traditional catering into a live culinary experience. Rather than simply delivering prepared food, the service brings the restaurant directly to the event.

Designed for weddings, corporate events, office lunches, birthday parties, graduation celebrations, family gatherings, school functions, and community festivals, Tacomasa On The Go offers a variety of catering packages to match different event sizes and occasions. The goal is to give hosts greater flexibility while providing guests with the same freshness and quality found inside every Tacomasa restaurant.

What sets the service apart is how the food is prepared.

Instead of arriving fully cooked, meats are grilled on-site while fresh tortillas are made to order throughout the event. Guests can watch their meals being prepared before enjoying freshly made tacos and quesadillas served directly from the cooking station.

The experience adds another dimension to catering.

Live preparation creates interaction between the culinary team and guests, turning the meal into part of the celebration rather than simply another item on the schedule. Whether it's a wedding reception, corporate gathering, or neighborhood celebration, the service is designed to deliver restaurant-quality food in an engaging setting.

The launch of Tacomasa On The Go builds upon not replaces the company's existing catering services.

Traditional Mexican food catering and taco platter catering continue to be available across all four restaurant locations. Customers can choose convenient taco platters and freshly prepared menu selections for meetings, office lunches, school events, sports tournaments, holiday parties, and private gatherings, or select the live on-site experience for occasions that call for a more interactive atmosphere.

That flexibility reflects changing customer expectations.

Today's event organizers often look for more than great food; they want memorable experiences that bring people together. By combining fresh ingredients, made-to-order tortillas, and on-site cooking, Tacomasas On The Go offers a catering option that blends authentic Mexican flavors with live preparation.

The expanded catering program complements the company's growing restaurant network while reinforcing its commitment to quality, consistency, and hospitality. Whether customers stop in for lunch, arrange Mexican food catering, schedule taco platter catering, or book Tacomasas On The Go for a special event, the focus remains the same: delivering freshly prepared Mexican food and memorable guest experiences tailored to every occasion.

That philosophy continues to guide every stage of the company's growth, from expanding its restaurant footprint to introducing new catering experiences that bring people together through fresh Mexican food.

SERVING MORE COMMUNITIES WITH CONSISTENT QUALITY

Demand for freshly prepared Mexican food continues to grow across Southern California as communities expand and customers look for convenient dining options without compromising quality. That demand has also increased interest in catering services that offer both flexibility and memorable guest experiences.

With restaurants now serving Cypress, Long Beach, Brea, and El Segundo, the expanded network allows the brand to reach more neighborhoods while supporting both restaurant guests and catering customers throughout Orange County and Los Angeles County. Four strategically located restaurants also strengthen the company's ability to serve events across the region through its growing catering program.

Growth is measured by more than the number of locations.

It is reflected in the ability to meet customers wherever they choose to enjoy fresh Mexican food whether stopping in for lunch, picking up tacos and burritos after work, arranging taco platter catering for an office meeting, or hosting a wedding with Tacomasas On The Go.

That combination of restaurant dining and catering creates greater flexibility for customers.

Some events call for traditional Mexican food catering, while others benefit from the live cooking experience offered through Tacomasas On The Go. By offering multiple catering solutions, the company can accommodate everything from small business lunches and family celebrations to large corporate functions, weddings, and community events.

The expansion also reinforces a long-term commitment to consistency.

Every restaurant follows the same preparation standards, allowing customers to enjoy the familiar flavors of freshly prepared tacos, burritos, and other Mexican favorites regardless of which location they visit. That consistency extends beyond the restaurants and into every catering service, where quality and hospitality remain the foundation of the guest experience.

LOOKING AHEAD

The company remains focused on thoughtful growth rather than rapid expansion.

Future opportunities will continue building on the same principles that have supported its success: fresh preparation, dependable service, authentic Mexican flavors, and catering experiences designed to bring people together. As the brand grows, those values will continue guiding every new restaurant and every new customer experience.

Customers can learn more about restaurant locations, traditional catering services, and the complete [Mexican food menu](#) by visiting the company's official website. Additional information about the [Taco Restaurant in Brea](#) and [Tacomasa El Segundo](#) is available through their dedicated location pages.

The continued expansion reflects a broader vision of making freshly prepared Mexican food more accessible throughout Southern California. By combining four restaurant locations with an expanded catering program, the brand is creating more opportunities for customers to enjoy authentic tacos, quesadillas, and memorable event experiences for years to come.

ABOUT TACOMASA

Tacomasa is a Southern California Mexican restaurant brand serving fresh, made-to-order food in Cypress, Long Beach, Brea, and El Segundo. Guests can enjoy tacos, burritos, breakfast burritos, quesadillas, tortas, mulitas, loaded fries, beverages, and other favorites prepared fresh throughout the day.

Along with dine-in, takeout, and online pickup, Tacomasa offers Mexican food catering, taco platter catering, and Tacomasa On The Go. The live on-site catering service features customizable event packages for weddings, corporate events, office lunches, private parties, school functions, graduation celebrations, and community gatherings.

During each event, fresh tortillas are made to order, meats are grilled on-site, and guests are served freshly prepared tacos and quesadillas. For Tacomasa On The Go inquiries, package details, or bookings, customers can contact catering@tacomasa.com.

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