



Share  
Ourselves

# WILD & CRAZY TACO NIGHT

**A Fiesta of Flavor and Community**  
**Thursday, May 7, 2026**  
**OC Fair & Events Center**

*OC's Top Chefs.  
Tacos Like You've Never Seen.  
Big Flavor. Real Impact.  
Because Health Is Everything.*



## Legacy of 33 Years



# Message from our CEO

For more than three decades, Taco Night has been a joyful expression of community and culinary creativity. As we celebrate 33 years, we're reminded that this event is not only about incredible food — it's about impact. At Share Ourselves, we believe health is everything — and we are committed to providing care and assistance to those in need while advocating for systemic change.

Funds raised through Taco Night support our critical programs, including medical and dental care, food assistance, behavioral health, and social services.

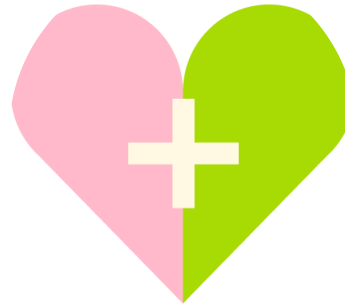
With your support, individuals and families across Orange County have access to the care, support, and stability they need to heal, grow, and thrive.



**Dignity**



**Excellence**



**Heart**



**Justice**



**Care**

**Thank you to  
our sponsors!**

We extend our sincere thanks to our sponsors for their generous support of Wild & Crazy Taco Night. Your commitment makes this event possible and sustains the vital work of Share Ourselves — expanding access to care because health is everything.

Your partnership is creating a lasting impact across Orange County.

# Our Sponsors



## Our 2026 Premier Sponsor

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#### 2026 Dignity Sponsor

- Sharon D. Lund Foundation

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- Frome Family Foundation
- Sylvia Michler, Dennis Noren & Sophia
- Jake and Kennedy Stewart

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- Lisa & William Applebee
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- Jenice & Randy Carter
- Enterprise Bank & Trust
- Linda & Kevin Pitts
- Will & Annick Klatter
- Orange Coast College

#### 2026 Care Sponsor

- Gary Bess Associates





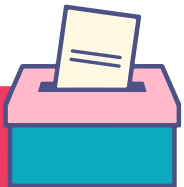
# Experience the Night

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**Taste  
Tacos**



**Vote for  
Your  
Favorite!**



**Raffle  
Tickets**





## Opportunity Drawing

The tacos may be the main attraction... but the fun doesn't stop there. 🌮 ✨

Our Opportunity Drawing is packed with six incredible prize packages — from curated OC date nights and wine tastings to sports adventures and more.

Enter for your chance to win big and take a piece of Wild & Crazy Taco Night home with you.

Winners announced at 7:15 PM.



# Thank You!

For your amazing support  
and partnership in the Wild  
& Crazy Taco Night!



**Premier Sponsor**





**Dignity Sponsor**



# Thank You!

For your extraordinary  
leadership and  
commitment to advancing  
care and compassion in our  
community.



**Excellence  
Sponsor**

**Frome Family  
FOUNDATION**

**Thank You!** 

For your generous support  
to help expand access to  
vital services and  
strengthening our  
community's well-being.



**Excellence  
Sponsor**

**Sylvia Michler,  
Dennis Noren &  
Sophia**

**Thank You!**



For your heartfelt support  
and commitment to helping  
those in need.

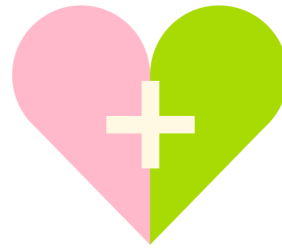


**Excellence  
Sponsor**



**Thank You!**

For your generosity and  
belief in the power of  
community care.



# Thank You to Our Heart Sponsors!

For your ongoing support and dedication to strengthening our community.

**Lisa & William Applebee**





# Thank You to Our Justice Sponsors!

For supporting equitable access to  
care for all.



**Jenice & Randy Carter**  
**Linda & Kevin Pitts**



# Thank You to Our Justice Sponsors!

For investing in meaningful impact  
and community well-being.

## Will & Annick Klatte



ENTERPRISE  
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ORANGE  
COAST  
COLLEGE



## Thank You to Our Care Sponsor!





# In Memoriam Chef Rainer Schwarz

We honor the memory of Chef Rainer Schwarz, a cherished member of our Wild & Crazy Taco Night family.

A talented and respected chef at Driftwood Kitchen in Laguna Beach, Rainer was a returning participant, sharing his creativity and generosity with our community year after year. At last year's event, he and his team were recognized with an award, a reflection of his culinary excellence and the passion he brought to every dish.

Beyond the kitchen, he was known for his warmth, leadership, and deep commitment to bringing people together. His presence helped shape the spirit of this event and the community it represents.

We are grateful for his lasting impact and will carry his memory with us tonight.

# Meet the Chefs Bringing the Heat

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# Chef Jose Angulo

Inspired by traditional Mexican flavors, Chef Angulo's taco highlights rich achiote seasoning and cultural roots, delivering a bold, elevated take on a classic. Expect a vibrant, flavor-forward creation that reflects both heritage and creativity.

**Known For:** Elevated Mexican cuisine rooted in Michoacán traditions and interactive dining experiences

**Menu:** **Churro Pork Belly Taco**

Crispy pork belly tossed in a churro-style sugar, cinnamon, and chili mix. Served on a warm tortilla with smooth vanilla crema and a spicy tamarind sauce.



# Chef Richard Mead

**FARMHOUSE**  
AT ROGER'S GARDENS

Rooted in a farm-to-table philosophy, Chef Mead's taco highlights fresh, locally sourced ingredients with a focus on vegetables and vibrant, seasonal flavors. Expect a thoughtful, ingredient-driven creation that reflects both simplicity and creativity.

**Known For:** Pioneering farm-to-table cuisine and building deep relationships with local farmers to create fresh, seasonal dishes

**Menu: Soy Sesame Braised Pork Belly Taco**

Persian cucumber jicama relish, pureed roast turnips and fennel with coconut milk, pickled Fresno Chiles and lime, mint and cilantro on Tehachapi Grain Project Heritage blue corn tortillas.



# Jr. Sous Chef Sergio Gutierrez



FIVE  
CROWNS

Bringing a fresh perspective to a storied kitchen, Chef Gutierrez's taco reflects a balance of tradition and creativity — highlighting bold flavors, thoughtful technique, and a modern approach to classic influences. Expect a refined, flavor-driven bite inspired by the kitchens of Five Crowns and Side Door.

**Known For:** Classic-meets-modern cuisine rooted in the legacy of Five Crowns and the elevated gastropub style of Side Door

**Menu: Prime Time Taco**

Al pastor prime rib, pickled onions, cotija cheese, salsa verde.



# Chef Greg Byma

*Orange Hill*  
RESTAURANT BAR SPECIAL EVENTS

Known for bold, elevated flavors, Chef Byma's taco brings a refined, modern approach to classic ingredients — blending technique, creativity, and a touch of indulgence inspired by Orange Hill's signature style. Expect a thoughtfully composed bite with big flavor and visual appeal.

**Known For:** Elevated American cuisine and leading the kitchen at Orange Hill, a landmark dining destination known for its panoramic views and refined menu

**Menu: The Bone Daddy**

Bone marrow, short rib & chimichurri.



# Chef Zach Ficke

SALT & LIME  
*modern taqueria*

Chef Ficke brings a fresh, Baja-inspired approach to Taco Night, highlighting bright citrus, bold spices, and clean, vibrant flavors. His taco reflects a balance of coastal influence and modern creativity — delivering a light yet flavor-packed bite.

**Known For:** Baja-inspired cuisine, fresh ingredients, and bold, citrus-forward flavors

**Menu: Coca-Cola Braised Pork  
Shoulder Taco**

low braised pork, salsa macha aioli, shredded romaine, escabeche, spiced popcorn.



# Chef Jacob Haines

Sweetfin

Chef Haines brings a fresh, coastal-inspired approach, blending vibrant, poke-inspired flavors with a modern twist. His taco highlights clean ingredients, bright citrus, and balanced textures — delivering a light yet satisfying bite.

**Known For:** Innovative poke cuisine, fresh ingredients, and bold, health-forward flavors

**Menu:** **Spicy Tuna Bowl**

Spicy tuna bowl on sushi rice.



# Chef Luis Hernandez

Chef Hernandez brings a vibrant, modern take on Mexican cuisine to Taco Night, blending bold spices with fresh, seasonal ingredients. His taco reflects a balance of tradition and innovation — delivering a rich, flavor-forward bite with a refined touch.

**Known For:** Contemporary Mexican cuisine with an emphasis on fresh ingredients and elevated presentation

**Menu: Parsnip & Potato Taco**

Blue corn tortilla, (Tehachapi Grain Project) pickled mustard seed, tomatillo, pastrami spices.



# Chef Raul Casillos & Cory Murphy

# Puesto

A vibrant, Baja-inspired taco rooted in Puesto's refined approach to modern Mexican cuisine. Built on housemade tortillas, bold seasoning, and layered textures, this dish highlights precision, balance, and elevated street-food tradition.

**Known For:** Award-winning tacos featuring housemade tortillas and contemporary Mexico City-inspired flavors

**Menu:** **Surf & Turf Heroe Taco**

Signature crispy melted cheese, filet mignon, avocado, pistachio salsa.



# Chef Edgar Gonzalez



Inspired by the vibrant flavors of traditional Mexican mercados, this taco celebrates heritage, authenticity, and time-honored recipes. Crafted with bold spices and fresh ingredients, it delivers a rich, soulful bite rooted in community and culture.

**Known For:** Authentic Mexican cuisine, fresh-made tortillas, and a market-to-table experience that honors tradition

**Menu:** Chicharrón Botanero Taco & Carnitas Taco

Chicharrón botanero tacos with guacamole served with house-made salsa verde or salsa roja.  
Tender carnitas tacos served with house-made salsa verde or salsa roja.



# Chef Ross Pangilian

Chef Pangilian's taco showcases his signature fusion of Filipino flavors with modern technique — layered, expressive, and deeply rooted in cultural storytelling. Expect a refined, unexpected take that balances tradition with innovation.

**Known For:** Modern Filipino cuisine with bold flavors and contemporary presentation

**Menu:** **Seared Albacore Taco**

Seared albacore, Japanese dressing, avocado, marinated onions, micro cilantro, radish, sriracha mayo.

**TERRACE**  
BY MIX MIX



# Thank You California Love Drop!

Thank you for your generous partnership and for helping make this event possible. Your support strengthens Share Ourselves' ability to provide whole-person care — including medical, dental, behavioral health, and supportive services — to individuals and families across Orange County. We are grateful to partner with you in advancing dignity, stability, and hope in our community, and in reminding us that health is everything.





# You Decide The Winners

- Taste Tacos
- [Vote Here](#)
- Voting Closes at 7 PM!



**Best Taco**  
**Most Innovative Taco**



# Thank you for advertising!



## *A Trusted Brand Supporting the Community*

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THE NATION'S #1 MERCEDES-BENZ CENTER

\*Number One Claim based on MBUSA New and Pre-Owned Sales Results 12/31/25.

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# Your Ticket Changes Lives

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Every moment of Wild & Crazy Taco Night supports Share Ourselves' mission. We are servants who provide care and assistance to those in need and act as advocates for systemic change—because health is everything.

From medical and dental services to behavioral health and social services, your support makes it possible for individuals and families across Orange County to access the care they need to heal, stabilize, and thrive.

# Why It Matters

- Over 50,000 patients seen every year
- Care for individuals and families facing financial hardship
- Whole-person support that goes beyond a single visit
- A safety net for our Orange County community

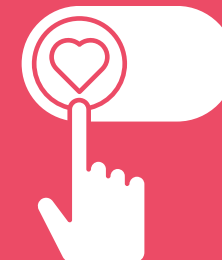




## Our Whole- Person Care

After years of hardship, recovery, and homelessness, Paige found compassion, community, and hope at Share Ourselves. Through whole-person care — including access to food, healthcare, support services, and compassionate guidance — Paige rebuilt stability one step at a time and is now housed and thriving. “It’s not just about the food,” Paige shared. “It’s about the fact that something’s open where people care.” Her journey is a powerful reminder that health is everything, and that healing happens when people are supported with dignity, connection, and care.

**[Read the full story here](#)**



**Join us in making a difference.  
[Donate here today.](#)**



# WILD & CRAZY TACO NIGHT

# THANK YOU!

## Contact Us:

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949.270.2166

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