



Catering Menu



BREAKFAST TACO PARTY \$250

Sure, you could order an assortment of warm melons and melon-flavored grapes for your morning meeting...

Or you could order tacos. **Yes. Tacos.** For breakfast. Includes up to 2 main ingredients (*bacon, chorizo, ham, machaca, sausage, vegan carrot tocino, vegan soy chorizo, or vegan machaca de jamaica*), **plus:**

- scrambled eggs OR vegan beans
- seasoned diced potatoes
- 6 dozen taco-sized flour tortillas
- 16oz guacamole
- 16oz sour cream OR vegan queso
- fresh garnish
- 32oz salsa

Serves 24 to 36 people.



PAN DULCE PLATTER \$30

Chef's assortment of 3 dozen pieces of pan dulce.

Serves up to 36 people.



AN 18% GRATUITY IS ADDED TO ALL CATERING ORDERS

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PARTY PACKS

TACO PARTY \$375

Mix up to 3 different fillings with soft corn or flour tortillas or crispy shells—or some of both!

Please see last page for filling options.

- 6 dozen tacos
- 1 gallon beans
- 1 gallon rice
- 16oz guacamole
- 16oz sour cream
- 2lbs chips
- 32oz salsa
- fresh garnish

Serves 24 to 36 people.



TAMALE PARTY \$398

Choose from red chile beef, vegetarian green corn, or vegan red chile tamales.

- 6 dozen tamales
- 1 gallon beans
- 1 gallon rice
- 2lbs chips
- 32oz salsa

Serves 24 to 36 people.

ENCHILADA PARTY \$385

Mix up to 3 different fillings with red or green enchilada sauce.

Please see last page for filling options.

- 6 dozen enchiladas
- 1 gallon beans
- 1 gallon rice
- 16oz guacamole
- 16oz sour cream
- 2lbs chips
- 32oz salsa
- fresh garnish

Serves 24 to 36 people.

LA CENA \$385

Weddings and quinces aren't the same without the birria!

- 2 gallons of any meat or vegan protein
- 2 gallon beans
- 2 gallon rice
- 3 dozen large flour tortillas
- 32oz guacamole
- 16oz sour cream *or* vegan queso
- 2lbs chips
- 32oz salsa
- fresh garnish

Serves 16 to 32 people.

ENTREES

CHILAQUILES	\$24 PER TRAY
ENCHILADAS	\$30 PER DOZEN
FLAUTAS	\$30 PER DOZEN
MINI CHIMIS	\$20 PER DOZEN
TACOS	\$30 PER DOZEN
TAMALES	\$36 PER DOZEN



CHIPS... \$3/LB

SALSA

Red salsa or pico de gallo

16oz	\$5
32oz	\$9
half-gallon	\$15
gallon	\$20

GUACAMOLE OR SOUR CREAM

8oz	\$5
16oz	\$8
32oz	\$16
half-gallon	\$32
gallon	\$64

BEANS & RICE

16oz	\$4	half-gallon	\$12
32oz	\$8	gallon	\$20

BEVERAGES



COLD BREWED BLACK COFFEE	\$20 PER TOTE	LIMONADA	\$29 PER TOTE
HORCHATA	MEXICAN COKE & JARRITOS	\$30 PER CASE	
JAMAICA	HORCHATA ICED COFFEE	..	\$35 PER TOTE

A TOTE IS 96oz ~ A CASE IS 24 GLASS BOTTLES

MEAT & VEGAN FILLINGS

YOUR CHOICES FOR
ENCHILADAS, FLAUTAS, MINI-CHIMIS, TACOS, & LA CENA

VEGAN



Soy Chorizo
made from scratch & nicely spicy

Soy Machaca
soy crumbles with tomatoes,
green chiles, & onions

Machaca de Jamaica
dried hibiscus flowers, green chiles,
onions, & tomatoes

Beans
refried pinto beans

Calabacitas
classic zucchini dish

Champiñones Pibil
mushrooms marinated in chile

Coliflor
cauliflower in spicy batter

Lentejas
lentils, chiles, onions, fire

Nopalitos Colorado
cactus in red chile sauce

Nopalitos Ranchero
sautéed with green chiles,
tomatoes, & onions

Potatoes & Green Chiles
perfect in enchiladas verdes

Soya Verde
soy sautéed with green chiles,
potatoes, tomatoes, & onions

Vegan Pastor
marinated mushrooms grilled with
pineapple & onions



MEAT & VEGETARIAN

Al Pastor
grilled pork marinated in chiles
& pineapple juice

Barbacoa
tender pulled beef

Beans & Cheese
perfect in mini-chimis

Birria
beef slow-cooked with chile

Calabacitas & Cheese
zucchini, tomatoes, corn,
onions, plenty of cheese, and a
hint of chile verde

Carne Asada
grilled steak

Chicharrones
deep fried beef trimmings

Green Chile Beef
tender diced beef in chile

Ground Beef
just a hint of heat

Red Chile Beef
tender diced beef in chile

Solo Pollo
just chicken
no sauce, no chiles, no veggies

Pollo Asado
citrus-marinated grilled chicken

Pollo Colorado
chicken in red chile sauce

Pollo Ranchero
green chiles, tomatoes, &
onions

ALSO AVAILABLE BY THE CONTAINER!

all proteins, vegan or meat

16oz	\$10
32oz	\$20
half-gallon	\$40
gallon	\$75