

# CATERING MENU

## APPETIZERS

Guacamole and Chips - \$14  
for 1 pint (2 servings)

Homemade Chips and Salsa - \$10 for 1 pint (4 servings)

Esquites - \$12 for 1 pint  
(two servings)

Whole corn kernels with epazote, Cotija cheese, mayonnaise, chili powder, lime



## ENCHILADAS

\$40 for 12 enchiladas

Enchiladas de Pollo con Mole

Chicken enchiladas in mole sauce with onion and sesame seeds

Enchiladas Mexicanas

Chicken enchiladas in red and green salsas with crema and Queso Fresco

## TACOS, TORTAS & QUESADILLAS

Make Your Own Tacos - \$24 for 12 tacos  
(\$30 for fish or shrimp)

Stack of warm corn (or flour) tortillas with your choice of filling

Tortas - \$30 for 4 tortas (\$36 for fish or shrimp) (12 servings)

Mexican Po-Boys on toasted French bread with refried beans, crema Mexicana, avocado, cabbage, tomato, onion, jalapeño and filling of your choice

Quesadillas - \$30 for 3 quesadillas (\$36 for fish or shrimp) (12 servings)

Large flour tortilla, melted white cheese, your choice of filling

Taco, Torta & Quesadilla

### Fillings

- Cochinita Pibil (seasoned pork)
- Carne Asada (grilled steak)
- Tinga (chipotle chicken)
- Grilled Seasonal Veggies
- Pescado (grilled fish)
- Camarón (grilled shrimp)

## SIDES

Crema - \$5 for ½ pint (4 servings) – Mexican sour cream

Mexican Rice - \$8 for 1 quart (4 servings)

Frijoles (refried black beans) - \$8 for 1 quart (4 servings)

## DESSERTS

Tres Leches - \$50 for 1 pan (15 pieces)

Latin-American cake made with evaporated milk, condensed milk, and heavy cream

Fried Plantains - \$24 for 6 orders (30 pieces) - Served with Crema Mexicana, cinnamon & agave

## SODAS

Refrescos Especiales - \$3 each

Topo Chico, Coca Mexicana

Refrescos en Lata - \$1 each

Ginger Beer, Diet Coke, Squirt

## PLATES, UTENSILS & NAPKINS

\$15 for 12 people (\$1.25/person)

## DELIVERY

\$10 for up to 5 miles