



OFF PREMISE

FULL SERVICE

Be a guest at your own event! let us do the cooking and serving for your next event. You set the date & time, make your food selection and we do the rest.

Catering fee of 10% (\$25 minimum fee) includes delivery & set- up of food in *chafing dishes. Servers to stay and maintain are available for an additional fee of \$25 per server, per hour

DROP OFF

Let us bring an already prepared meal to your business lunch or celebration.

Catering fee includes charge of 5% (\$15 minimum fee)

PICK UP

You can pick up your order and there is no additional charge

** Disposable chafers provided for an additonal \$7/chafer
Disposable cutlery, napkins, plates and serving spoons \$1.25/person*

BOCADITOS

Enjoy a variety of Small Bites

2 Dozen minimum per item required
Prices are based on 12 pieces (1 dozen) per order

FLAUTAS *lightly fried rolled corn tortilla
stuffed with:*

Beef Barbacoa Shredded braised beef with
rajas & Queso \$25

Tinga de Pollo shredded chicken with Tinga
sauce \$25

DIPS served with housemade tortilla chips

Chips & Salsa \$ 22/quart

Guacamole Traditional \$30

Guacamole de Jaiba jumbo lump crab &
fresh corn \$38

Queso Fundido (served hot) melted cheese,
roasted chiles \$ 50 (20-30p)
*add housemade chorizo \$62 (20-30p)

Black Bean Dip onions, peppers, Oaxaca
cheese, Mexican hummus, flour tortillas \$40
(20-30p)

CROQUETTES

breadcrumbs & fried roll of:

Goat Cheese & Chicken with roasted red
pepper sauce \$25

Maryland Blue Crab with queso and
pico de gallo \$30

QUESADILLAS *grilled flour tortillas
stuffed with 3 cheeses, pico and sour cream:*

Queso \$24

Pollo \$28

Carne Asada \$32

HUARACHES *oblong shaped fried masa
topped with:*

Wild Mushroom 3 cheeses, truffled corn salsa,
huitalacoche \$26

Grilled Chicken Corn, chihuahua cheese, pico
de gallo \$28

EMPANADAS *fried corn masa turnovers
filled with your choice of:*

Empanada de jaiba jumbo lump crab, corn,
truffle oil, pico de gallo \$48

Empanada de Pollo Roasted chicken, rajas &
onions \$36

Empanada de Carne Molida Ground beef,
hard boiled egg & olives \$36

Empanada de Verduras del Mercado seasonal
market vegetables with cotija cheese \$36

SALAD

\$30 (1/2 tray-serves 10-15) \$60 (full tray-serves 20-30)

Chilango Chopped Salad romaine, kale, arugula, fried chickpeas, corn and black bean relish roasted tomato and cumin vinaigrette

TACOS

Warm, corn tortillas with a choice of fillings

Carne Asada con Kimchi grilled marinated skirt steak, kimchi, cotija cheese, citrus aioli, salsa de arbol \$120 (1/2 tray- 30 tacos)

Pork Belly al Pastor crispy fried pork belly, pineapple habanero salsa, salsa de arbol, al pastor aioli, salsa de arbol \$105 (1/2 tray- 30 tacos)

Beef Barbacoa shredded beef, caramelized onions, chile gravy, onions, cilantro, salsa de arbol \$105 (1/2 tray- 30 tacos)

Chicken Tinga shredded chicken, cotija cheese, onion, guajillo chile sauce, salsa de arbol \$105 (1/2 tray- 30 tacos)

Hongos sauteed shiitake mushrooms, squash, onions, chiles, goat cheese, pickled corn relish, salsa verde \$105 (1/2 tray- 30 tacos)

Carnitas (for events w/onsite servers) shredded pork, orange, pickled red onion, habanero salsa \$105 (1/2 tray- 30 tacos)

Baja Fish (for events w/onsite servers) crispy battered white fish, chipotle crema, shredded cabbage, pico de gallo, salsa mexicana \$120 (1/2 tray- 30 tacos)

ENTREES

Pesto Crusted Salmon onion, pine nut, raisin & spinach saute with spanish rice \$160 (1/2 tray)

Paella Mexicana mussels, clams, shrimp, crab, chorizo, with saffron rice \$160 (1/2 tray)

Lomo Saltado carne asada, onions, tomatoes, fried potatoes with spanish rice \$140 (1/2 tray)

Short Rib Mole Chichilo braised short ribs, chichilo mole, sweet mashed potatoes, sauteed spinach \$140 (1/2 tray)

Camarones en Crema de Chipotle pan seared shrimp, chipotle cream sauce with spanish rice \$160

Chicken enchiladas corn tortillas, shredded chicken, guajillo sauce, Mexican cheese, crema \$80
(1/2 tray- 20 enchiladas)

Enchiladas Vegetarianas, corn tortillas, grilled vegetable medley, roasted tomato guajillo sauce,
cotija cheese, crema \$80 (1/2 tray- 20 enchiladas)

ALA CARTE

Salsa \$18/ quart

Guacamole \$26/quart

Sour Cream \$12/quart

Tortillas(soft corn or flour) \$9/dozen

Mexican Rice \$20/half tray, \$38/full tray

Black or Drunken Pinto Beans \$20/half tray, \$38/full tray