

Catering Menu



Priced for 20 servings

Appetizers

chips not included sold separately

- *Guacamole*** - \$30 - Avocado, onion, cilantro, tomato and fresh lime juice with a touch of jalapeno.
- *Pico de Gallo*** - \$25 - Diced tomato, onion, cilantro, fresh lime juice and a touch of jalapeno.
- *Cactus Salad*** - \$25 - Grilled cactus, mixed with diced tomato, onion cilantro, fresh lime juice with a touch of jalapeno
- *Salsa*** - \$20- roasted tomatoes, seasoned and blended. Homemade. Contains onion & cilantro. Little spice.
- *Salad*** - \$30- Iceberg lettuce, tomato, green pepper, cucumber and radish.
- *Chips*** - \$12- fresh corn chips

Sides

Homemade sauce

<i>Roja (mild)</i>	<i>Verde (medium)</i>
<i>Picante (hot)</i>	<i>Habanero (ex-hot)</i>
4oz \$2.25	8oz \$4.25 16oz \$8

- Arroz** - \$25 - Homemade Mexican Rice w/peas carrots, and corn
- Beans** - \$20- Homemade refried beans either pinto OR black.
- Tortillas** - Corn tortillas (20) \$3.50
Flour Tortillas (20) \$4.50
- Sour Cream** - \$7.50
- Cheese** - shredded monterey \$8
- Lettuce** - Iceberg \$8
- Tomato** - \$8

Tacos

Your choice of filling plus onion, cilantro, tortillas and limes packaged separately
except fish & shrimp & vegetarian tacos
\$50-\$60 price varies on filling.

Main

- Quesadillas** - flour tortillas filled w/cheese
No meat.....\$35.....with filling \$45
- Mini Burritos** flour tortilla filled w/ beans rice and cheese. \$45 w/filling \$55
- Taquitos de Pollo** - \$30- corn tortilla filled w/ shredded chicken rolled then fried
- Flautas** - \$30- corn tortilla filled with potato rolled then fried.
- Tlacoyos** - \$60- Homemade corn thick tortilla patties filled with beans topped with salsa verde, onion cilantro cactus and cheese.
- Bistec a la mexicana** - \$50- Pieces of steak cooked in tomato sauce with a touch of spice with onions, tomatoes, jalapeño and cilantro
- Pork in red or green sauce** - \$50- Chunks of tender pork cooked in your choice of salsa verde or roja.
- Pollo in red or green sauce** - \$50- Shredded chicken cooked in your choice of sauce.
- Carnitas** - \$60- Tender pulled pork chunks.
- Mole Poblano** - \$55- Shredded chicken cooked in homemade mole sauce.
- Guisado de Pollo** - \$50- Shredded chicken cooked in chipotle-tomato sauce with potato, carrot, and green beans.
- Enchiladas** - \$55- Corn tortilla filled with with chicken or beef topped with cheese and sour cream
- Tamales** - \$40- Cornmeal dough steamed filled with your choice of filling chicken, pork, veggie or sweet.

Desserts/Drinks

- Flan** - \$35 - Caramel custard
- Tres Leches cake** - \$50 -Spongecake dipped in three milks filled with peaches
- Churros** - \$30- fried dough topped with sugar cinnamon and honey
- Fresh Fruit** - \$35- In-season fruit
- Agua Frescas** - \$8.50- one gallon of either jamaica, tamarind or horchata.

If you have any questions or would like to place a order please email or call us @
cocinamexicanacatering02@gmail.com

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