

S O C A L O



QUICK CATERING & DELIVERY



1920 Santa Monica Blvd. Santa Monica, CA 90404
310.451.1655 | socalo.com

STARTERS & SIDES

Serves up to 10 guests

GUACAMOLE, CHIPS & SALSAS **V V+ N**

salsa macha & salsa quemada \$35

CRISPY CHICKEN TACOS

mexican cheeses, fresca and quemada salsas \$20

HANGER STEAK SKEWERS **GF**

chimichurri \$30

SALMON SKEWERS

citrus ponzu, orange salsa \$25

BAJA CEVICHE **GFA**

sustainable fish, avocado,
lime, jalapeño aioli \$40

CORN ESQUITE **GF V V+***

chipotle aioli, socalo spice mix,
lime, cotija cheese \$30

CRISPY CAULIFLOWER **N**

spicy aioli, tajin, lime, peanuts \$40

ORGANIC RICE **GF V V+***

\$24

ORGANIC RED BEANS **GF V V+***

cotija cheese \$24

SMOKY ROASTED CAULIFLOWER **GF V V+***

chipotle garlic mojo, cotija cheese \$24

SAUTÉED MARKET VEGGIES **GF V V+***

seasonal market vegetables \$24



SALADS

Serves up to 10 guests as a side.

BABY GEM TJ CAESAR **GFA V V+***

slow roasted tomato, creamy garlic dressing,
queso enchilado, pickled chile, croutons \$45

MEXICANA CHOPPED KALE **GFA V V+ N**

quinoa, chickpeas, avocado, spiced almonds & pepitas,
pomegranate seeds, red wine agave vinaigrette \$45

SOCALO MIXED GREEN SALAD **GF V+***

spiced pepitas, cucumber, tomatoes,
pickled onions, red wine vinaigrette \$35



BUILD YOUR OWN TACO BAR GFA V++

Serves 10 guests, 2 tacos per person \$150
corn tortillas, organic beans, red rice, chips,
salsa quemada, salsa fresca, cabbage slaw, crema,
corn relish, mexican cheeses, onions & cilantro

CHOOSE TWO: grilled steak, citrus chicken,
jackfruit tinga, or farmers market vegetables



BURRITO FIESTA PLATTER

10 mix & match burritos, cut in half.
Served with tortilla chips and quemada salsa \$90

SOCALO BURRITO

griddled cheese, refried beans, guacamole,
mexican slaw, salsa fresca, bbq potato chips.
CHOICE OF: grilled steak or citrus chicken

VEGETARIAN BURRITO v

jackfruit tinga, refried beans, griddled cheese,
mexican coleslaw, guacamole, crispy potatoes

VEGAN PICADILLO BURRITO v+

Impossible picadillo, refried beans, guacamole,
mexican coleslaw, crispy potatoes

SANDWICH PLATTERS

10 mix & match sandwiches, cut in half.
Served with Socalo spiced potato chips \$90

STEAK TORTA

hanger steak, bean puree, griddled cheese,
mustard aioli, lettuce, tomatoes, telera roll

CHICKEN, BACON & AVOCADO TORTA

oaxacan cheese, jalapeño aioli, telera roll

GRILLED VEGGIE SANDWICH v++

farmers market vegetables, slow cooked tomato,
spinach, mexican cheeses, chipotle aioli,
country bread

ENTREE PLATTER

Serves 10 guests \$125

GRILLED SALMON PLATTER GF

10 pieces of grilled sustainable salmon, mixed
greens, cucumber, cherry tomato, farro, salsa verde

DESSERTS

FRESH FRUIT PLATTER GF V V+

seasonal fresh fruit \$20

BROWNIE BITES N

serves 10 \$20

GUAVA CHEESE EMPANADITAS

serves 10 \$20

GF gluten free **GFA** gluten free available **V** vegetarian
V+ vegan **V++** can be made vegan **N** contains nuts

Please advise us of any food allergies; not all ingredients
are listed. Thoroughly cooking food of animal origin such
as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces
the risk of foodborne illness.

COCKTAILS

750 ml Bottle, serves 6 4oz cocktails \$40

32oz Small Growler, serves 8 4oz cocktails \$55

64 oz Large Growler, serves 16 4oz cocktails \$105

Margarita de la Casa

plata tequila, combier, lime

Paloma

plata tequila, aperol, grapefruit, lime

Chinola Margarita

plata tequila, passion fruit puree,
fresh mint, lime, tajin

Diego & I

mezcal, aperol, fresh citrus,
mango guajillo shrub

El Picante

plata tequila, fresno chile, cilantro,
lime, smoked tajin

Life's a Pêche

wódka, peach liqueur, honey,
orange juice

Jamaica Gimlet

gin, lime, hibiscus coulis

Cosmopolita

plata tequila, cointreau,
cranberry purée, lime juice

NON-ALCOHOLIC DRINKS

DAILY AGUA FRESCA

\$20 / half-gallon, ten 6 oz servings

HOUSE-MADE LEMONADE

\$20 / half-gallon, ten 6 oz servings

WHALEBIRD KOMBUCHA

\$16 / bottle \$22 / sm growler \$42 / lg growler

VIRGIN COCKTAILS

\$22 / bottle \$31 / sm growler \$57 / lg growler

ICED GREEN OR BLACK TEAS \$3 each

MEXICAN COKE \$3 each

TOPO CHICO \$3 each

BEERTAILS & BEER

32 oz Small Growler, serves 4 8oz drinks

64 oz Large Growler, serves 8 8oz drinks

Socalo Radler

dos equis lager, house grapefruit soda
\$20 / sm growler \$35 / lg growler

Michelada

dos equis, tomato citrus mix, clam juice, tajin rim
\$20 / sm growler \$39 / lg growler

Cerveza Loba Lobita Light Lager

\$18 / sm growler \$31 / lg growler

Baja Brewing Co. Cabotella Blonde Ale

\$19.50 / sm growler \$34 / lg growler

Baja Brewing Co. Escorpion Negro Ale

\$19.50 / sm growler \$34 / lg growler

Cerveceria Insurgente Juan Cordero Pale Ale

\$19.50 / sm growler \$34 / lg growler

Baja Brewing Co. Por Favor IPA

\$21 / sm growler \$37 / lg growler

Cerveceria Wendlandt Mexi Hazy IPA

\$21 / sm growler \$37 / lg growler

Cerveza Loba Paraiso Guava Gose

\$21 / sm growler \$37 / lg growler

2 Towns Ciderhouse Prickly Pearadise Cider

\$19.50 / sm growler \$34 / lg growler

Santa Monica Brew Works Citrus Witbier

\$19.50 / sm growler \$34 / lg growler

Dos Equis Lager

\$17.50 / sm growler \$30 / lg growler

*growlers include \$3 deposit per bottle

SUSTAINABILITY

Socalo serves conscientiously sourced, seasonal SoCal Mexican fare including organic rice, beans, and corn tortillas, sustainable seafood, and antibiotic/hormone-free meats and poultry. A 2% charge is added by the restaurant to all checks to help offer healthcare benefits to our employees.

ORDERING INFORMATION

Socalo Quick Catering is perfect for meetings, office lunches, holiday parties and celebrations of all types. Socalo Quick Catering is served in disposable party platters and available for drop off delivery or pickup.

We ask that you please provide 48 hours notice to ensure availability and prompt delivery. Same day orders may be limited, but we will make every effort to accommodate your request. Call 310.451.1655 to place your order.

EXTRAS

Delivery fee within three miles: \$20

Compostable plateware: \$0.20 each
6-inch or 10-inch plates

Single-serving compostable utensil sets: \$ 0.30 each

Disposable Warming Station: \$12
Includes one wire chafing and two sternos

PRIVATE PARTIES AT SOCALO

Our Santa Monica restaurant offers semi-private and private dining spaces, long communal tables along the ceiling-to-floor windows in the main dining room, and two spacious outdoor patios.

Whether you're toasting to a holiday, birthday, rehearsal dinner, family reunion or work gathering, we can help customize any special event. All you need is a reason to celebrate!

For more information please visit Socalo.com or call 310.451.1655 to speak with the manager on-site.

