Catering Menu

**TACO BAR**

Build your own tacos with a choice of fillings:

**PULLED PORK**
slow-cooked chipotle pork

**POLLO VERDE**
shredded chicken in a tomatillo sauce

**GRINGO BEEF**
ancho-cumin ground beef

**GRILLED TOFU**
tofu marinated in chipotle sauce

**EL VEGGIE**
roasted mushrooms, fava beans & caramelized onions (can NOT be modified)

**POLLO ASADO**
marinated grilled chicken

**CARNE ASADA**
marinated grilled steak

*every Taco Bar includes:*
- flour tortillas
- shredded lettuce
- mexican rice
- black beans
- our special sauce
- sour cream
- pico de gallo
- jack cheese
- cotija cheese
- pickled jalapenos
- pickled red onions
- crispy tortilla strips
- tortilla chips
- red & green salsa

$15 per person • 20 person minimum

**BURRITO BOX**

- soft flour tortilla, mexican rice, black beans jack & cheddar cheese (no substitutions)

**PULLED PORK**
slow-cooked chipotle pork, pico de gallo, pickled red onions, sour cream

**GRINGO BEEF**
ancho-cumin ground beef, pico de gallo, sour cream

**BEAN**
guacamole, pico de gallo, cotija cheese, our special sauce

**VEGAN BEAN**
guacamole, pico de gallo

**POLLO ASADO**
marinated grilled chicken, pico de gallo, sour cream

**CARNE ASADA**
marinated grilled steak, chili crema, crispy tortilla strips

**SHRIMP**
grilled shrimp, black bean & corn salsa, creamy slaw, chipotle vinaigrette

*every burrito box comes with house-made chips & salsa*

10 Burritos • $120

**Add-Ons**

**CHIPS & GUACAMOLE**
approx. 10 servings • $40

**ELOTE**
grilled corn on the cob, cotija cheese, lime mayo & chili powder
20 pieces • $50

**GREEN SALAD**
fresh greens with grilled corn, cucumbers, avocado, tomatoes, radishes & avocado-lime vinaigrette
approx. 10 servings • $40

**CHICKEN ENCHILADAS**
slow-cooked chicken, bacon & jalapenos with jack cheese & sour cream in a red chile sauce
20 pieces • $50

**VEGETABLE ENCHILADAS**
grilled corn, squash & leeks with jack cheese & sour cream in a tangy tomatillo sauce
20 pieces • $50