



*Arnaldo Richards*

# PICOS

ESTD *SEVEN REGIONS* 1984  
OF MEXICAN CUISINE

OFF SITE CATERING



## BRINGING THE FLAVORS OF PICOS TO YOU

*For over 40 years, Picos has been a trusted name in authentic Mexican cuisine, known not only for the excellence of our restaurant but also for our exceptional offsite catering services. From intimate gatherings to large-scale events, we specialize in creating unforgettable culinary experiences wherever you are.*

*Whether you're envisioning a traditional Mexican buffet, a sizzling fajita feast, our signature pastor trompo cart, or a completely custom-tailored menu, our team is here to bring your vision to life. In addition to our Mexican specialties, we proudly offer diverse menus inspired by global cuisines—always crafted with the same passion and attention to detail that defines Picos.*

*No celebration is complete without our famous Picos Margaritas—let us bring the fiesta to you!*

*The following pages feature a selection of our curated menu ideas designed to inspire your event. These are just starting points—we're happy to customize any offering to suit your tastes, needs, and guest experience.*

*For inquiries and bookings, please contact:*

**CLAUDIA RICHARDS**

*Catering Director*

*[claudia@picos.net](mailto:claudia@picos.net)*



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## OFF-SITE CATERING

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### FAJITA FEAST MENU

ALL FAJITA FEASTS INCLUDE: BEEF + CHICKEN FAJITAS, RAJAS (GRILLED ONIONS + POBLANO PEPPERS), CHILE CON QUESO, TORTILLAS, GUACAMOLE, PICO DE GALLO, RED + GREEN SALSAS, CORN TORTILLA CHIPS, MEXICAN RICE AND YOUR CHOICE OF FRIJOLES CHARROS, REFRIED PINTO OR BLACK BEANS

	PER GUEST
BEEF + CHICKEN	
30 - 50 PEOPLE	32
60 - 100 PEOPLE	28
FAJITA FEAST ADD-ONS	
GRILLED SHRIMP BROCHETTE	8
GRILLED QUAIL	12
PORK RIBS	10
CARNITAS	10
GRILLED SAUSAGE	8
GRILLED SEASONAL VEGETABLES	6

### CATERING + DELIVERY SERVICES

DELIVERY ONLY	50
INCLUDES: DELIVERY AND SET UP, DISPOSABLE PLATES, FLATWARE + NAPKINS	
DELIVERY + SET UP	200
INCLUDES: STAINLESS STEEL CHAFING DISHES, SERVING BOWLS, SERVING UTENSILS, DISPOSABLE PLATES, NAPKINS + FLATWARE	
FULL SERVICE CATERING	
30 - 50 GUESTS	300
60 - 100 GUESTS	450

INCLUDES ALL NECESSARY EQUIPMENT, SERVING UTENSILS, CHAFING DISHES, SKIRTED SERVING TABLES, SERVING BOWLS, DISPOSABLE PLATES, NAPKINS, FLATWARE AND NECESSARY SERVERS FOR 4 HOURS OF SERVICE (2 HOURS OF SERVICE + 2 HOURS OF SET UP/BREAK DOWN)

\*EACH ADDITIONAL HOUR OF SERVICE IS \$25/SERVER

\*CERAMIC PLATES, STAINLESS FLATWARE, CLOTH NAPKINS + GLASSWARE SERVICE AVAILABLE



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## OFF-SITE CATERING

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### ADDITIONAL SERVICES + CHARGES

GRILLING ON SITE 175  
INCLUDES ALL NECESSARY CULINARY STAFF + EQUIPMENT

#### RECOMMENDED ADD ONS

ENCHILADAS (CHICKEN, CHEESE OR BEEF) 36 PER DZ  
TAMALES NORTEÑOS (PORK, CHICKEN, BEEF, BLACK BEAN, VEGGIE) 28 PER DZ  
COCKTAIL EMPANADAS (BEEF, CHICKEN, VEGGIE) POBLANO/CILANTRO DRESSING 30 PER DZ  
SPINACH QUESADILLAS (EACH HAS 6 PORTIONS) POBLANO/CILANTRO DRESSING 5 EACH  
TRES LECHES CAKE (VANILLA OR CHOCOLATE) 6 PER GUEST

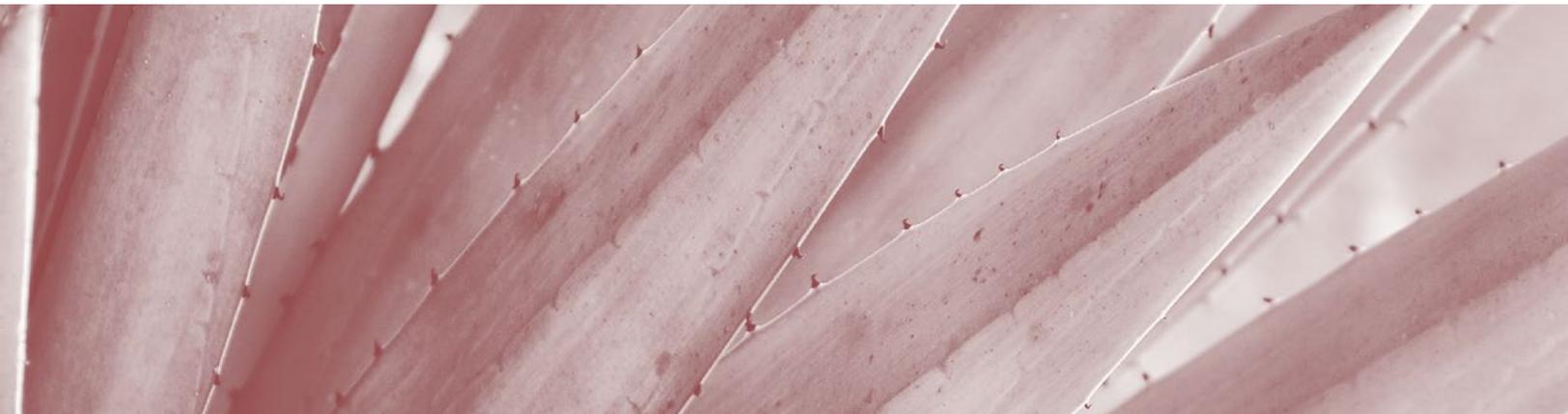
#### BEVERAGE SERVICE

FROZEN MARGARITAS (NO FROZEN DRINK MACHINE NEEDED) 85 PER GALLON  
MARGARITA ON THE ROCKS 99 PER GALLON  
IMPORTED BEER (BOTTLES) 48 12PK  
SOFT DRINK SERVICE (INCLUDES ICED TEA, LEMONADE + SOFT DRINKS) 4 PER GUEST  
AGUAS FRESCAS SERVICE (INCLUDES JAMAICA, TAMARINDO + HORCHATA) 6 PER GUEST

*INTERESTED IN ELEVATING YOUR BAR SERVICE? INQUIRE ABOUT OUR SPECIALTY COCKTAILS TAILORED TO YOUR EVENT. OUR BAR PROUDLY OFFERS THE LARGEST ARRAY OF AGAVE SPIRITS IN THE NATION.*

STAFF SERVICES 25 PER HOUR  
SERVER (FOUR HOUR MINIMUM) 35 PER HOUR  
WAITSTAFF (FOUR HOUR MINIMUM) 45 PER HOUR  
BARTENDER (FOUR HOURS MINIMUM)

*\*20% GRATUITY IS ADDED ON ALL FOOD + BEVERAGE FOR FULL-SERVICE CATERING\**



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## OFF-SITE CATERING

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### TACOS AL PASTOR CART SERVICE

BRING THE FLAVOR AND FLAIR OF MEXICO TO YOUR EVENT

*Our offsite catering pastor cart is more than just a meal—it's a show-stopping experience. We bring our signature mobile trompo cart directly to your event, where the vibrant sights, sounds, and aromas of sizzling pork al pastor create an unforgettable atmosphere. Carved fresh to order, each taco is a celebration of tradition and flavor, served hot off the spit. Perfect for weddings, corporate events, private parties, and more—this interactive setup adds a festive, authentic touch your guests won't forget.*

AL PASTOR (YOUR CHOICE OF PORK, BEEF OR BOTH):

ALL SERVED ON A DOUBLE CORN TORTILLA

SERVED WITH

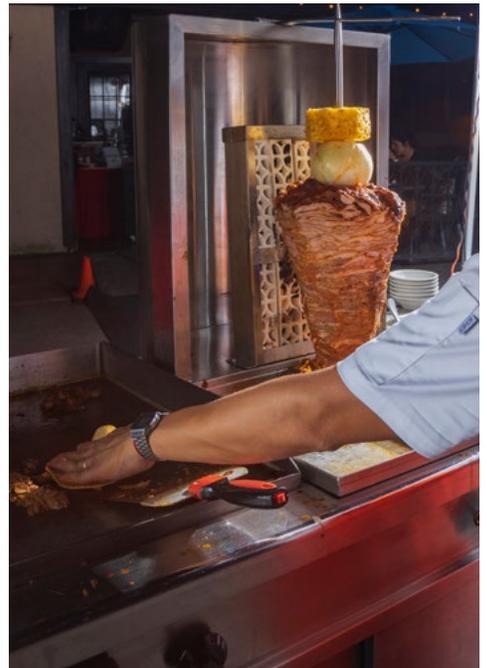
GRILLED PINEAPPLE, CHOPPED ONIONS, CHOPPED CILANTRO + CUT LIMES

SALSA VERDE & SALSA DE CHILE DE ARBOL

*PRICES DO NOT INCLUDE GRATUITY OR SALES TAX (IF APPLICABLE)*

*PRICES ARE QUOTED FOR 4 HOURS OF SERVICE THAT INCLUDES  
2 HOUR OF SET UP AND BREAKDOWN*

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EACH ADDITIONAL HOUR WILL BE CHARGED AT \$25 PER HOUR PER SERVER.*



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## OFF-SITE CATERING

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### TAQUIZA

#### TAQUIZA FEAST BUFFET MINIMUM OF 30 GUEST

ALL TAQUIZA FEASTS INCLUDE: YOUR CHOICE OF 3 PROTEINS, GUACAMOLE, PICO DE GALLO, MARINATED RED ONIONS, CACTUS PAD SALAD (NOPALITOS), CHILE DE ARBOL, RED AND GREEN SALSAS, MEXICAN RICE AND YOUR CHOICE OF FRIJOLES CHARROS, REFRIED PINTOS OR BLACK BEANS, CRISPY CORN CHIPS AND CORN AND FLOUR TORTILLAS.

#### PROTEINS (CHOOSE 3)

CHICHARRON EN SALSA VERDE  
DE BISTEC  
ALAMBRE DE RES  
CHILORIO

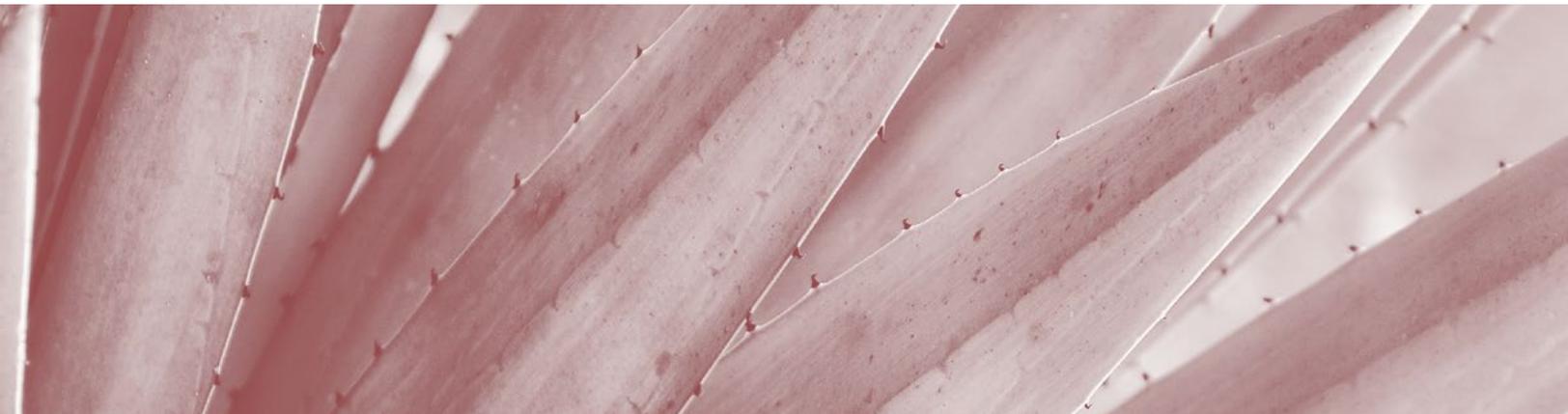
COCHINITA PIBIL  
TINGA DE POLLO  
CARNITAS  
PASTOR

### FEAST BUFFET

#### ANTOJITOS MEXICANOS FEAST BUFFET MINIMUM OF 30 GUEST

ANTOJITOS MEXICANOS FEASTS INCLUDE: GUACAMOLE, CHILE DE ARBOL, RED AND GREEN SALSAS, FRIJOLES CHARROS, , CRISPY CORN TOTOPO CHIPS.

DOBLADITAS CHILORIO, RAJAS CON QUESO, CHAMPIÑONES Y HUITLACOCHÉ  
GORDITAS CHICHARRON, TINGA DE POLLO  
SALBUTES YUCATECOS DE COCHINITA PIBIL  
PELLISCADAS BEANS, SALSA MARTAJADA VERDE, QUESO FRESCO, CREMA MEXICANA, CHICHARRON, ONION, CILANTRO  
TAQUITOS BEEF AND CHICKEN GREEN SALSA, QUESO PANELA, CREMA MEXICANA  
TOSTADAS BEAN, PULLED CHICKEN, LETTUCE, CREMA MEXICANA, QUESO FRESCO



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## OFF-SITE CATERING

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### BOTANAS ALA CARTE

#### CAMARONES ADOBADOS

GRILLED BACON WRAPPED SHRIMP BASTED WITH ADOBO SAUCE

#### LOUISIANA STYLE BOILED GULF SHRIMP WITH REMOULADE

TAIL ON JUMBO GULF BOILED SHRIMP WRAPPED AROUND A MANZANILLA OLIVE SERVED WITH A CAJUN REMOULADE

#### LOUISIANA STYLE MINI CRAB CAKES

BITE SIZE LOUISIANA CRAB CAKES SERVED WITH CREAMY CHILPOTLE SAUCE

#### YUCATAN SALBUTES

COCKTAIL GRILLED CORN CAKES TOPPED WITH CARIBBEAN PULLED PORK, REFRIED BLACK BEANS, AVOCADO + PICKLED RED ONIONS

#### MINI BEEF AND CHICKEN KEBOB

SERVED WITH ROASTED RED BELL PEPPER CHILPOTLE SAUCE

#### SPINACH QUESADILLAS

FLOUR TORTILLAS FILLED WITH CHIHUAHUA, COTIJA CHEESE, FRESH SAUTÉED SPINACH + TOASTED ALMONDS SERVED WITH POBLANO CILANTRO DRESSING

#### SEAFOOD QUESADILLAS

FLOUR TORTILLAS FILLED WITH CHIHUAHUA & COTIJA CHEESE AND SAUTÉED SHRIMP AND LUMP CRAB MEAT SERVED WITH POBLANO CILANTRO DRESSING

#### CHIPOTLE SMOKED SALMON QUESADILLAS

FLOUR TORTILLAS FILLED WITH CHIHUAHUA & COTIJA CHEESE AND CHIPOTLE SMOKED SALMON SERVED WITH CREAMY CHILPOTLE SAUCE

#### SHRIMP CEVICHE TOSTADAS

LIME MARINATED SHRIMP WITH TOMATOES, ONIONS, SERRANO PEPPER AND CILANTRO SERVED ON TOP OF A ROUND CORN CHIP TOPPED WITH AVOCADO CHUNKS

#### SHRIMP AND CREAM CHEESE STUFFED JALAPENOS

SHRIMP & CREAM CHEESE STUFFED JALAPENOS SERVED WITH CREAMY CHILPOTLE SAUCE

#### ASSORTED EMPANADAS ARGENTINAS

BEEF, CHICKEN OR VEGETARIAN EMPANADAS SERVED WITH POBLANO CILANTRO DRESSING

#### MINI ASSORTED FLAUTAS

FILLED WITH BEEF, CHICKEN OR POTATOES AND CHEESE SERVED WITH ALL THE TRIMMINGS

#### VEGETABLE CRUDITÉS

PRESENTED IN WICKER BASKET SERVED WITH A CREAMY DILL DIPPING SAUCE

#### CARIBBEAN RICE SALAD

MADE WITH WILD AND LONG GRAIN RICE WITH FINELY DICED VEGETABLES, CURRANTS, CRANBERRIES, ROASTED PEANUTS AND PINE NUTS

#### FRESH FRUIT KEBOBS

PRESENTED IN A WICKER BASKET SERVED WITH A RASPBERRY CREAM DIP

#### PLANTAIN CHIPS, CHIMICHURRI AND CUBAN MOJO SAUCE

#### BLACK ANGUS GRILLED BEEF TENDERLOIN SLIDERS

TABLE CARVED AND SERVED IN BRIOCHE BUNS WITH, CHIMICHURRI, MUSTARD AND HORSERADISH SAUCE