

CATERING MENU



BRUNCH \$24pp

TO START

Traditional Guacamole & Salsa Verde

GUESTS HAVE A CHOICE OF 1 BRUNCH ENTRÉE **OR** 3 PIECE TACO OPTION

BRUNCH OPTIONS

Sweet Corn Pancakes

Dulce de Leche, apple, cinnamon raisin butter

Chilaquiles*

Sunny side farm eggs, corn chips, salsa verde, queso fresco, onion

Chorizo Egg & Cheese*

Chorizo patty, sunny side egg, american cheese, guacamole

Oaxacan Hamburguesa (Mexican Hamburger)

Served with cabbage, tomato, onion, roasted chiles, pineapple, Oaxaca cheese, Negra Modelo mustard aioli, freshly baked cemita roll

TACOS

GUESTS WILL HAVE THESE TACO OPTIONS

Taco Carnitas

Roasted pork shoulder, salsa verde, salsa arbol, chopped onion, cilantro

Taco Pollo Asado

Chile marinated roasted chicken, salsa roja, guacamole, chopped onion, cilantro

Tacos Rajas**

Roasted poblanos, potatoes, caramelized onion, sautéed kale, crema, almonds, and lime

Tacos Pescado

Lightly battered local fish, cabbage, avocado, crema, and grapefruit habanero hot sauce

FAMILY STYLE SIDES

Fresh Seasonal Fruit | Rice & Beans

ADD-ONS +\$4pp per item

ADD MAS (add to any package)

Traditional Guacamole	Quesadilla
Mexican Street Corn	chicken, cheese or seasonal vegetable
Rice & Beans	Seasoned Flautas
Fried Plantains	

POSTRE (house made desserts)

Churros	Seasonal Tres Leches
Warm Doughnuts	Seasonal Fresh Fruit

Bring Your Own = No Charge

LUNCH \$24pp

TO START

Traditional Guacamole & Salsa Verde

GUESTS HAVE A CHOICE OF 1 TORTA **OR** 3 PIECE TACO OPTION

TORTA (Mexican Sandwiches)

All served with lettuce, tomato, onion, avocado, Negra Modelo mustard aioli & chipotle puree on fresh Talera roll

Pescado Torta

Local white fish

Pollo Asado Torta

Roasted chicken

Carnitas Torta

Roasted pork belly

TACOS

Taco Carnitas

Roasted pork shoulder, salsa verde, salsa arbol, chopped onion, cilantro

Taco Pollo Asado

Chile marinated roasted chicken, salsa roja, guacamole, chopped onion, cilantro

Tacos Rajas**

Roasted poblanos, potatoes, caramelized onion, sautéed kale, crema, almonds, and lime

Tacos Pescado

Lightly battered local fish, cabbage, avocado, crema, and grapefruit habanero hot sauce

FAMILY STYLE SIDES

Fried Plantains | Rice & Beans

DINNER PARTY \$49pp

TO START

Traditional Guacamole & Salsa Verde
Ensalada Verde

TACOS

CHOOSE 2 TO BE OFFERED DURING THE EVENT

Taco Carnitas

Roasted pork shoulder, salsa verde, salsa arbol, chopped onion, cilantro

Taco Pollo Asado

Chile marinated roasted chicken, salsa roja, guacamole, chopped onion, cilantro

Tacos Rajas**

Roasted poblanos, potatoes, caramelized onion, sautéed kale, crema, almonds, and lime

Tacos Pescado

Lightly battered local fish, cabbage, avocado, crema, and grapefruit habanero hot sauce

ENTREES

GUEST CHOOSES 1 FROM MENU DURING THE EVENT

Pollo Mole Rojo**

Roasted half chicken, sautéed kale, toasted garlic rice, traditional Mole Rojo

Pescado

Seasonal prep & garnish

Oaxacan (Wa-ha-ken) Carne Asada

Marinated skirt steak, sweet plantains, charred scallions & poblanos, avocado, salsa roja, toasted garlic rice, warm tortillas

FAMILY STYLE SIDES

Fried Plantains

Rice & Beans

Warm Tortillas

TACOS AL PASTOR

Chile Marinated Vertical Spit Roasted Pork

Served with onion, cilantro, pineapple, salsa verde & salsa arbol

Tacos al Pastor brings the streets of Mexico City right to your event. Chef carved right off the vertical spit will provide the most unique and delicious experience.

ADD TO ANY PACKAGE

½ Spit \$140

Full Spit \$240

½ SPIT = 30 PIECES

FULL SPIT = 60 PIECES

CATERING MENU



TACO & MARGARITA FIESTA \$49pp

TO START

Traditional Guacamole & Salsa Verde

REFRESCOS

FOR 3 HOURS

Soda, Coffee & Tea

Select Beer

Verde Margaritas

Add Seasonal Flavored Margaritas +\$4pp

Tropical, Strawberry Basil, Blueberry, Blackberry, Strawberry, Pomegranate, Cucumber/Jalapeno, Pineapple Coconut, Spicy, Guava, Watermelon



TACOS

TO CREATE YOUR CUSTOM MENU, CHOOSE 3 TACO OPTIONS

Taco Carnitas

Roasted pork shoulder & pork belly, coriander, cumin, salsa verde, salsa arbol, chopped onion & cilantro

Taco Pollo Asado

Chile marinated roasted chicken, salsa roja, guacamole, onion & cilantro

Tacos Rajas**

Roasted poblanos, potatoes, caramelized onion, sautéed kale, crema, almonds, and lime

Tacos Pescado

Lightly battered local fish, cabbage, avocado, crema, and grapefruit habanero hot sauce

REFRESCOS

SOFT DRINKS \$5pp

Soda
Coffee
Café Bustelo Coffee
Assorted Tea

CHAMPAGNE BRUNCH \$15pp

Champagne
Mimosas
Fresh Fruit Mimosas
Add Sangria + Bloody Marys +\$5
Soft Drinks

BOOZY BRUNCH \$20pp

Champagne
Mimosas
Fresh Fruit Mimosas
Bloody Marys
Red & White Sangria
Soft Drinks

VERDE OPEN BAR \$35pp

Beer
Wine
Mixed Drinks
Mimosas
Red & White Sangria
Verde Margaritas
Soft Drinks

PREMIUM OPEN BAR \$45pp

Beer
Wine
Mixed Drinks
Margaritas
Specialty Cocktails
Soft Drinks



BACKYARD BBQ OAXACAN STYLE \$45pp

AVAILABLE ON-PREMISE OR OFF-PREMISE

Inspired by our travels in Oaxaca and a truly authentic experience. Offer your group an event to always remember! Featuring our #1 all time selling dish "The Oaxacan Market" and served with an array of traditional sides and accoutrement!

TO START

Traditional Guacamole
Tostada Chips + Salsa Verde

FOLLOWED BY FAMILY STYLE SERVING OF

Grilled Skirt Steak
Grilled Marinated Chicken Thighs
Roast Pork Shoulder

SERVED WITH

Ensalada Verde	Roasted Poblanos
Toasted Garlic Rice	Salsa
Frijoles Negros	Avocados, Lime, Onions
Charred Green Onions	Warm Tortillas

COCHINITA PIBIL PIG ROAST

AVAILABLE ON-PREMISE OR OFF-PREMISE

Cochinita Pibil is a dish from the Yucatan peninsula in Mexico where a whole suckling pig is wrapped in banana leaves and roasted over hot coals for hours until succulent and tender. Sharing a whole pig with friends and family is a great way to enjoy holidays & special occasions or just a really fun and different way to enjoy some time together.

INCLUDED

Whole Roasted Pig	Pickled Onions & Chilis
Warm Tortillas	Fresh Cilantro
Assorted Salsas	Toasted Garlic Rice
Ripe Avocados	Black Beans

ADD TO ANY EVENT

10-15 PEOPLE \$360
15-20 PEOPLE \$470
20-30 PEOPLE \$675

ALL PACKAGES ARE QUOTED FOR 3-HOUR EVENTS. Pricing for extra hour available upon request.

We offer a wide variety of Vegan, Vegetarian & Gluten Free options. Weekend Evenings & Holiday peak rates may apply. 20% gratuity & 8.625% NYS Sales Tax not included.

**ITEM CONTAINS NUTS.

* CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.