



PRIVATE PARTY EVENT MENU

Winter 2024

TACO BAR

choice of protein*, all-natural white corn tortillas, limes, diced white onions, cilantro, pico de gallo, taqueria salsa, cotija, avocado salsa, crema – \$14/person (3 tacos ea)

CHICKEN TINGA chipotle-braised chicken breast

AL PASTOR marinated pork

KALE AND MUSHROOM spicy kale and sautéed mushrooms ☁

CARNE ASADA grilled marinated steak
(+\$2 per person)

**For groups of 20 or less, select 2 proteins.
For groups larger than 20, select up to 3.*

ENCHILADAS

cheese or chicken, local white corn tortillas in a verde tomatillo-cream or New Mexico chile sauce, topped with house-made queso, onion, cilantro, cotija, cilantro oil.

CHICKEN – \$48 half pan / \$96 full pan

CHEESE – \$42 half pan / \$90 full pan (v)

SALADS

HOUSE SALAD mixed greens, shaved cucumber, carrot, cherry and grape tomatoes, honey-lime-serrano vinaigrette – +\$3/person (v)

CHOPPED SALAD

Seasonal mixed greens, avocado, sliced radish, queso fresco, grilled corn, pico de gallo, black beans, house-made tortilla strips, Mexican oregano vinaigrette – +\$4/person (v)

SEASONAL SALAD

made from fresh and seasonal ingredients – +\$4/person

SIDES

RICE + BLACK BEANS – +\$2/person ☁

SALSA TRIO tomato jalapeño salsa, tomatillo salsa, served with chips – +\$2/person ☁

GUACAMOLE fresh avocado, cilantro, lime, onion, tomato, serrano chile, served with chips – +\$3/person ☁

JALAPEÑO QUESO house-made queso, jalapeño, served with chips – +\$3/person (v)

GRILLED CORN sliced off the cob with crema, lime, cotija, chile pequin – +\$3/person (v)

CHURROS – +\$2/person (v)

(v) vegetarian ☁ vegan

All catering orders are subject to sales tax and a 23% service charge.