THE STABLES - FONDA LA CATRINA

CATERING MENU

Small Bites - Late Night Bites - Passable

Totopos, Salsa, & Guacamole

House made tortilla & Salsa / Guacamole (V, g)

$3 / serving

add **Salsa** +$3 / serving
add **Guacamole** +$7 / serving

Montaditos

$4 / serving (1 per serving)

served with lemon wedges

Cucumber (v) - Crostini with goat cheese, olive oil, & cucumber
Radish (v) - Crostini with goat cheese, olive oil, & radish
Sardine +$2 **-** Crostini with fresh herb salsa verde, red pepper, & sardine

Tacos Dorados

Three crisp fried tacos, Mexican cream, queso fresco, lettuce, & pico

$10 / serving (3 per serving)

Chicken Tinga
Chorizo
Potato & Cheese (v)

Tamalitos (g)

$8 / serving (1 per serving)

Sauce them up: Salsa Verde or Roja or Mole, recommendations below

pork - with Salsa Verde
chicken - with Mole
rajas (v) tomato, poblano, onion **-** with Salsa Verde
Served with black beans, cilantro, onion, cream and queso fresco

Esquites

$7 / serving (2 people per serving)

Served with chips

corn, gueso fresco, mayo, chile, & lime

Tortitas

Small slider with filling of choice

$7 / slider

Pollo con Mole (contains peanuts)
Cochinita Pibil

Toritos

Stuffed bacon wrapped jalapenos

$7 / serving (2 per serving)

Stuffed with **requeson queso** and ranchera salsa (g)
Stuffed with **Gulf of Mexico prawns,** goat cheese and ranchera salsa +$3

Ceviche de pescado (g)

$16 / serving (2 people per serving)

serving spoon rental required +$1

Pacific rockfish, lime, onion, cilantro, serrano chile, pineapple, cucumber, tomato, avocado, house-made chip toppers

Tostaditas

Market Price / serving (1 per serving)

Gulf of Mexico wild prawn - pickled onion and avocado mousse
Ahi tuna - chipotle cream, serrano peppers, Ahi tuna slices, fried leeks, avocado slices

Gorditas De Chicharron

Corn masa pocket filled with chicharron en salsa verde, crema, queso fresco, lettuce

$6 / serving

Burritos

10" flour tortilla, rice, pinto beans, lettuce, pickled jalapenos, cheese, pico de gallo, Mexican sour cream, and filling.

$17 / burrito

Add Guacamole +$1

Puerco en Salsa Verde
Chicken Tinga
Poblano co Queso (v)

Dinner - Lunch - Buffet - Family Style

Taco Bar (20 - 150 ppl)

Includes - chips & salsa, rice & beans, hand-pressed corn tortillas, 2-3 taco fillings, and taco toppings: limes, cilantro, onions, queso fresco, salsa verde, and salsa roja

$30 / person

For parties up to 50 choose up to 2 options | For parties over 50 choose up to 3 options

Taco Filling Options:

Carne Asada | Chorizo | Cochinita Pibil | Chicken Tinga
Mushroom | Poblano | Cauliflower al Pastor | Placeros

Bean Choice:

Black or Pinto Beans

Additional Taco Bar Sides

Guacamole $7 / serving
Esquites $6 / serving
See soups and salads below

Taqueria (50 - 200 ppl)

Includes - corn tortillas, 2-3 taco fillings, and taco toppings: limes, cilantro, onions, queso fresco, salsa verde, and salsa roja

$100 / hr with $600 minimum

For parties up to 50 choose up to 2 options | For parties over 50 choose up to 3 options

Taco Filling Options:

Carne Asada | Chorizo | Cochinita Pibil | Chicken Tinga
Mushroom | Poblano | Cauliflower al Pastor | Placeros

Service Options:

Hosted, Taco Bar Style, "Cash", Taqueria + Buffet
Ask your event manager for details

Burritos

10" flour tortilla, rice, pinto beans, lettuce, pickled jalapenos, cheese, pico de gallo, Mexican sour cream, and filling.

$17 / burrito

Add Guacamole +$1

Puerco en Salsa Verde
Chicken Tinga
Poblano co Queso (v)

Specialty Items

Includes the taco bar

One Specialty Item $40 / person
Two Specialty Items $45 / person

Enchiladas - Choice of red or green salsa
Pozole Rojo - Pork and hominy soup with guajilo, cabbage, oregano, radishes, cilantro, & tortillas
Puerco en Salsa Verde - Pork shoulder braised in salsa verde

Tacos al Pastor

Pork shoulder marinated in annatto, orange juice, pineapple and spices, roasted on a rotisserie. Served with traditional taco toppings and house made salsas.

$30 / person (30 person minimum)

Add specialty items - priced as above

Tortas

Mexican grilled sandwich

$16 / sandwich

Cochinita Pibil
Carne Asada
Avocado queso fresca (v)

Sopas Y Ensaladas

Cactus Salad - Roasted cactus, pico de gallo. queso fresco, olive oil — $8 / serving

Classic Cesar Salad - Romain lettuce, cesar dressing, croutons, parmesan cheese, and anchovies. (Enquire about protein additions) — $11 / serving

Ensalada de la Casa - Mix greens, avocado, boiled eggs, balsamic vinaigrette — $10 / serving

Pozole - Pork and hominy soup with guajillo, cabbage, oregano, radishes, cilantro, tortillas (minimum 5 servings per order) — $11 / serving

Tortilla Soup - tomato & pasilla chicken broth, fried tortilla strips, shredded chicken thigh, cheese, avocado, Mexican cream (minimum 5 servings per order) — $10 / serving

Beverage Catering

Agua Fresca - Fresh fruit Agua Fresca (variety of flavors)	$150 / 5 gallons
Horchata - Fonda House Horchata	$150 / 5 gallons
Keg of Margarita - Fonda La Catrina house recipe - no mix, made fresh!	$450 / 1/6 Keg
Keg of Modelo Especial	$250 / 1/4 Keg
Keg of Georgetown Brewing Beer	Market Rate

Beverage Packages

VALID FOR 3 HOURS - ADDITIONAL HOURS AVAILABLE FOR PURCHASE

Mimosa Bar - Cava sparkling wine, orange juice, & grapefruit juice	$35 / person
Coffee & Tea Service - Brewed coffee, hot water, tea options, cream, and sugar	$6 / person
NA Package - variety of can sodas, assorted Jarritos, soda water, Mexican coke, Shirley temples, & NA margaritas	$15 / person
Beer/Wine Package - red blend, white blend, Cava sparkling wine, Rainier, Tecate, & NA options above	$30 / person
Well Package - well vodka, well gin, well tequila, well whiskey, well rum, triple sec, basic mixers, beer & wine above, & NA options above	$35 / person

Breakfast - Brunch - Desserts

Torrejas Con Piloncillo

Macrina cinnamon swirl brioche, french toast style, powder sugar, strawberries, piloncillo syrup

$10 / serving

Huevos Rancheros

Scrambled eggs, corn tortillas, & salsa roja. Black beans & roasted potatoes on side

$10 / serving

Huevos Benedictinos

Poached eggs on english muffins, chipotle-hollandaise, avacado

$14 / serving

Bacon
Chorizo
Spinach

Seasonal Fruit Tray

Fresh seasonal fruit, cut and arranged on platter - minimum 10 serving order

$7 / serving

Assorted Desserts

includes - Mexican pastries, house-made flan bites, tres leches bites, & assorted fruit

$20 / serving

Flan

Full Size $7/ person
Bite Size $4 / bite

Tres Leches

Full Size $9/ person
Bite Size $6 / bite
Full Cake Market Rate

Paletas

$6 / bar

Served by passing

Mexican Assorted ice-cream bars

Pastries

$5 / person

Assorted Mexican pastries - minimum 10 person order

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22% Service Charge and sales tax apply for in-house catering at The Stables (100% of the service goes to the staff preparing and serving for the event)

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15% Service Charge and sales tax apply for Catering Pick Up (10% goes directly to the staff - 5% for food packaging cost)

The Stables x Fonda La Catrina Catering

Our menu pricing is subject to change based on market conditions, catering style, guest count, and any custom requests, or service. We will work with you to create a menu that suits your event & budget