

**FONDA LA CATRINA TO-GO**  
**&**  
**THE STABLES CATERING MENU**

*Food orders must be finalized 4-week prior to the event, all orders placed 4-week prior to the event are final.*

## Small Bites/Passed

**Montaditos: choose 1 option or a variety - \$4 / bite**

- Crostini with goat cheese, olive oil, cucumber or radish
- Crostini with fresh herb salsa verde, red pepper, and sardine **+\$3**
  - Served with lemon wedges

**Toritos: \$8 / person**

- Bacon wrapped jalapenos stuffed with wild Gulf of Mexico prawns, goat cheese and ranchera salsa **+3 / person**
- Bacon wrapped jalapenos stuffed with requeson queso and ranchera salsa

**Tamalitos: choose 1 option or variety - \$8 / Tamalito**

- Pork
- Chicken
- Rajas

**Sauce them up - salsa verde or roja +\$2 or Mole +\$3**

**Tacos Dorados: choose 1 option or a variety - \$9 / serving**

three crisp fried tacos, Mexican cream, queso fresco, cilantro, lettuce, onion & tomato

- chicken tinga
- Chorizo
- potato & cheese (V)

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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)

# Dinner/Lunch

*Please enquire with your event planner If you are interested in a sit down family style meal for your event!*

## **Taqueria or Buffet 20-150 people**

### **LA CATRINA TACO BAR and BUFFET CATERING OPTIONS**

**TACO FILLING OPTIONS: For parties up to 50 choose up to 2 options | For parties over 50 choose up to 3 options - \$30 per person**

- Carne Asada
- Chorizo
- Cochinita Pibil
- Chicken Tinga
- Mushroom
- Poblano
- Cauliflower al pastor
- Placeros - potatoes, peppers, onions

#### **TOPPING BAR INCLUDES THE FOLLOWING:**

- Rice and whole beans – choice of pinto or black
- Salsa verde
- Queso fresco
- Chips & Salsa
- Onions
- Cilantro
- Limes

#### **Additional Taco Bar Sides:**

- Guacamole - **\$8/person**
- Esquites - **\$6/person**

#### **CHOICE OF SPECIALTY ITEMS – Includes the taco bar**

- Puerco en Salsa Verde – Pork shoulder braised in salsa verde.
- Chicken Enchiladas – choice of red or green salsa.
- Pozole Rojo

**One Specialty Item \$40.00/person**

**Two Specialty Items \$45.00/person**

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**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.

**Tacos al Pastor: \$30.00/person**

**Add specialty items – priced as above.**

## **BURRITOS:**

**12" flour tortilla, rice, pinto beans, lettuce, pickled jalapenos, guacamole, cheese, pico de gallo, Mexican sour cream, and your choice of filling. \$17 / burrito**

- **Puerco en Salsa Verde**
- **Chicken Tinga**
- **Poblano con Queso (vegetarian)**
- **Poblano (vegan | no cheese)**

## **SALADS:**

**Cactus Salad: \$8 / person**

Roasted cactus, pico de gallo, queso fresco, olive oil

**Classic Cesar Salad: \$11 / person**

Romaine lettuce, cesar dressing, croutons, parmesan cheese and anchovies

- Enquire about protein additions

**Ensalada de la Casa: \$10 / person**

Mix greens, avocado, boiled eggs, balsamic vinaigrette

## **SOUP:**

**Pozole: \$11 / serving (minimum 5 servings order)**

Pork and hominy soup with guajillo, cabbage, oregano, radishes, cilantro, tortillas

## **Late Night Snacks**

**Tamalitos: choose 1 option or variety - \$8 / Tamalito**

- **Pork**
- **Chicken**

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- Rajas

**Sauce them up - salsa verde or roja +2 or Mole +3**

**Totopos Con Salsa: \$6 / person**

Tortilla chips & salsa

**Add guacamole +\$8 / person**

**Ceviche de pescado\* \$16 / person**

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

**Cactus Salad: \$8 / person**

Roasted cactus, pico de gallo, queso fresco, olive oil

**Montaditos: choose 1 option or a variety - \$4 / person**

- Crostini with goat cheese, olive oil, cucumber or radish
- Crostini with fresh herb salsa verde, red pepper, and sardine +\$3
  - Served with lemon wedges

**Tacos Dorados: choose 1 option or a variety - \$9 / serving**

three crisp fried tacos, Mexican cream, queso fresco, cilantro, lettuce, onion & tomato

- chicken tinga
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# Dessert

**Flan: \$7 / person**

**Tres leches: \$9 / person**

**Paletas: assorted fruit ice-cream bars - \$6 / bar**

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# Brunch/Breakfast

## **Torrijas Con Piloncillo: \$10 / person**

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

## **Pastries: \$5 / person**

Assorted Mexican pastries - minimum 10 person order

## **Seasonal Fruit Tray: \$7 / person**

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

## **Huevos Rancheros: \$10 / person**

Scrambled eggs, corn tortillas, salsa roja or verde

Served with side of black beans & roasted potatoes

## **Huevos Benedictinos: choose one type - \$14 / person**

Poached eggs on english muffins, chipotle-hollandaise, avocado, potatoes

- Bacon
- Chorizo
- Spinach

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