

FONDA LA CATRINA TO-GO
&
THE STABLES CATERING MENU

Food orders must be finalized 1-week prior to the event, all orders placed 1-week prior to the event are final.

Small Bites/Passed

Montaditos: choose 1 option or a variety - \$3 / bite

- Crostini with goat cheese, olive oil, cucumber or radish
- Crostini with fresh herb salsa verde, red pepper, and sardine **+\$2**
 - Served with lemon wedges

Toritos: \$7 / person

- Bacon wrapped jalapenos stuffed with wild Gulf of Mexico prawns, goat cheese and ranchera salsa **+2 / person**
- Bacon wrapped jalapenos stuffed with requeson queso and ranchera salsa

Tamalitos: choose 1 option or variety - \$7 / person

- Pork
- Chicken
- Rajas

Sauce them up - salsa verde or roja +\$1 or Mole +\$2

Dinner/Lunch

Please enquire with your event planning 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: choose up to 3 options - \$25 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 - **\$7/person**
- Esquites - **\$5/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.
- Tamales: chicken tinga, chorizo, poblano chile & tomato.
- Pozole Rojo

One Specialty Item \$35.00/person

Two Specialty Items \$40.00/person

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: \$25.00/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. \$15 / burrito

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

SALADS:

Cactus Salad: \$7 / person

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

Classic Cesar Salad: \$10 / person

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

- Enquire about protein additions

Ensalada de la Casa: \$9 / person

Mix greens, avocado, boiled eggs, balsamic vinaigrette

SOUP:

Pozole: \$10 / 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 / person

- Pork
- Chicken
- Rajas

Sauce them up - salsa verde or roja +1 or Mole +2

Totopos Con Salsa: \$5 / person

Tortilla chips & salsa

Add guacamole +\$7 / person

Ceviche de pescado* \$15 / person

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

Cactus Salad: \$7 / person

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

Montaditos: choose 1 option or a variety - \$7 / person

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

Dessert

Flan: \$6 / person

Tres leches: \$8 / person

Paletas: assorted fruit ice-cream bars - **\$5 / bar**

Brunch/Breakfast

Torreas 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

**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)**

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