# **Catering Menu**

# April 2024 Prices listed expire 12/31/2024

El Comalito catering is A la Carte, sides are not provided unless ordered.

Estimated servings: Lg 30 - 35 persons, Sm 15 - 20.

Catering does not provide flatware and silverware.

Market Price for seafood will be determined at the time of the order estimate. Please allow El Comalito time to calculate your order estimates and please try to respond quickly for planning purposes. To ensure our ability to accommodate your order, please request catering orders at least 3 days in advance. Prices include Credit Card charges, Cash discount available – Thank you El Comalito



Appetizers & Sides	Lg	Sm
Totopos (Daily Homemade Fried Corn Tortilla Chips) served with salsa	\$28	\$17
Fried Plantains Fresh fried sweet vegetable	\$66	\$33
Fried Yuca Root (Cassava) Traditional Salvadoran antojito or street food	\$99	\$50
with Chicharrones (Fried pork belly or rinds)	\$132	\$75
Tamal Homemade pocket of Corn Dough	\$4.29 ea.	

- Spicy Chicken 5 Tamal: Stuffed with spicy pulled chicken and wrapped in plantain leaves
- Salvadoran Chicken Tamal: Stuffed with pulled chicken, vegetables and wrapped in plantain leaves
- Tamal de Puerco: Stuffed with pork, verde tomatillo salsa and wrapped in a corn husk
- Tamal de Raja 🧷 : Stuffed with onion, peppers, tomato, jalapeños, Oaxacan cheese and wrapped in a corn husk

	Fresh Guacamole Avocado, lime, onion, tomato, cilantro, salt	\$24 (32 oz)	\$12 (16 oz)
	Pickled Jalapeños 步	\$11 (32 oz)	\$5.50 (16 oz)
	Homemade Seasoned Sour Cream	\$20 (32 oz)	\$10 (16 oz)
	Fresh Pico de Gallo Tomato, onion, lime, cilantro, jalapeño, salt	\$20 (32 oz)	\$10 (16 oz)
	Homemade Refried Pinto Beans (Vegetarian)	\$66	\$33
	Black Beans (Vegetarian)	\$66	\$33
	Spanish (Vegetarian) Rice	\$66	\$33
	Yellow (Chicken Stock) Rice	\$66	\$33
	Tortillas (3 flour or 3 corn)	\$1.09	N/A
	Curtido (Salvadoran Coleslaw)	\$13 (32 oz)	\$6.50 (16 oz)
	Grilled Vegetables Onion, Peppers, Mushroom, Broccoli	\$92	\$46
Salad		Lg	Sm
	House Salad Fresh lettuce, tomato, onions, carrots, olives, cucumbers	\$66	\$33
	Avocado on house salad	\$105	\$57
	Grilled Chicken on house salad	\$105	\$57
	Avocado & Grilled Chicken Salad with chipotle ranch dressing	\$143	\$70
	Dressings: Italian, Ranch, Balsamic Vinaigrette, Chipotle Ranch		

Fresh Juices \$35 per gallon

Lemonade (Limonada)

Passion Fruit (Parcha, Maracuya)

Horchata (Milk, sugar, morro seed,

Hibiscus (Jamaica) rice - may contain nuts)

Quesadillas 12" flour tortilla filled with cheese

Cheese	\$8.30	Carne Asada (Grilled Steak)	\$11.00
Pulled Grilled Chicken	\$9.40	Spinach	\$9.40

Platillos Mexicanos y Salvadoreños	Lg	Sm
Pollo a la Plancha Grilled chicken breast	\$132	\$66
Pollo En Mole Poblano Grilled chicken breast in mole sauce (may contain n	uts)\$158	\$79
Pollo Encebollado Grilled chicken breast w/caramelized onions	\$158	\$79
Bistec Encebollado steak w/caramelized onions	\$185	\$92
Bistec a la Mexicana steak w/grilled onions, jalapeños and tomatoes 🧦	\$185	\$92
Camarones a la Mexicana Grilled shrimp with onions, tomatoes, jalapeños	<i></i> ጛ \$264	\$132
Carne Asada Grilled Steak	\$211	\$105
Carne Guisada stewed beef w/ potato, carrots with a tomato sauce	\$198	\$99
Pollo Guisado stewed chicken w/ potato, carrots with a tomato sauce	\$185	\$92

## Burritos (All burritos are available for catering – see menu)

**List Price** 

## Enchiladas\*\* Gluten Free (Single rolled corn tortilla with cheese and filling inside – minimum qty 6 each style)

Choose Filling: Choose Salsa/Sauce:

•	Cheese	\$3.90
•	Pulled Grilled Chicken	\$3.90
•	Spinach	\$3.90
•	Carne Asada (Grilled Steak)	\$4.70
•	Carnitas	\$5.80
•	Puerco	\$5.80
•	Chorizo	\$5.80
•	Grilled Shrimp	\$6.90

- Ranchero Salsa (Mild)
- Tomatillo Verde Salsa (Medium)
- Chipotle Salsa (Hot)
- Mole Sauce (may contain nuts)

## Specialty Enchiladas\*\* Gluten Free (Single rolled corn tortilla with cheese/chicken inside – minimum qty 6 each style)

Served with Fresh Lettuce, Fresh Onions, Cilantro, Avocado, Sour Cream and Queso Fresco

Enchilada Roja: Filled with Chicken covered with Creamy Chipotle Salsa	\$6.90
Enchilada Suiza: Filled with Chicken covered with Creamy Green Salsa	\$6.90
Enmoladas De Pollo: Filled with Chicken covered with mole sauce	\$6.90

#### Tacos\*\*Gluten Free (Single Taco – minimum qty 6 each style)

Soft corn tacos with fresh onion, cilantro, lime, and verde (tomatillo) salsa

Pollo (Grilled Chicken)	\$3.60	
Rice and Bean with lettuce, pico de gallo and avocado	\$3.90	
Picadillo (Ground Beef)	\$3.90	
Carne Asada (Grilled Steak)	\$4.20	
Chorizo (Homemade Sausage)	\$3.90	
Puerco (Pulled Pork)	\$3.90	
Carnitas (Fried Pork)	\$3.90	
Al Pastor (Grilled Marinated Pork)	\$3.90	
Camarones (Shrimp)	\$5.30	
Lengua (Cow Tongue)	\$6.90	
Tacos Dorado Stuffed with Chicken or Potato	\$3.60	
Lightly fried taquitos (rolled taco) fresh lettuce, homemade seasoned sour cream and queso fresco		
Birria (Traditional Mexican Stewed Shredded Beef)	\$5.50	
Crispy corn tortillas stuffed with stewed beef (Birria), melted cheese, fresh onion, cilantro served with broth		

#### Fish Tacos (Single Corn Taco)

Catfish (Breaded Catfish) \$5.50
With fresh lettuce, pico de gallo and creamy chipotle sauce