



CATERING MENU

Half Tray: 25–30 servings | Full Tray: 50–60 servings
Sides: 8 oz (4–6 people) • 16 oz (8–10 people) • 32 oz (16–20 people)

APPETIZERS

Item	Half Tray	Full Tray
Esquites	\$92	\$170
Nachos	\$50	\$90
Add Chicken	\$100	\$190
Add Asada	\$140	\$250
Ceviche	\$160	\$250

SIDES

Item	8 oz	16 oz	32 oz
Guacamole	\$10	\$16	\$28
Sour Cream	\$4	\$7	\$12
Salsa Roja	\$6	\$8	\$14
Salsa Verde	\$6	\$8	\$14
Habanero	\$7	\$12	\$18
Pico de Gallo	\$6	\$12	\$14
Suiza Sauce	\$8	\$12	\$20
Mole Sauce	\$10	\$16	\$24
Pasilla Sauce	\$10	\$18	\$22

ENTRÉES

Item	Half Tray	Full Tray
Chile Verde	\$98	\$195
Birria	\$145	\$290
Carnitas	\$125	\$240
Chicken Tinga	\$100	\$180
Steak Ranchero	\$150	\$290
Chicken Fajitas	\$150	\$250
Asada Fajitas	\$170	\$330
Combo Fajitas	\$230	\$430
Rice	\$35	\$60
Beans	\$35	\$60

BY THE DOZEN

Item	Price
Enchiladas Suizas	\$48
Chile Relleno	\$75
Birria Empanadas	\$60
Tamales	\$60
Tacos	\$45
Quesabirrias	\$70
Flautas	\$30
Tortillas (12)	\$10

DESSERTS

Item	Price
Churros (Dozen)	\$12
Apple Empanadas (Dozen)	\$48