

GRANADA

KOSHER CATERING
MEXICAN MENU



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APPETIZERS

PICO DE GALLO SALSA

Famous salsa into the Mexican cuisine with diced tomatoes, onion, slice serrano chili, lime juice and fresh chopped cilantro. Served with corn tortilla chips.

Add diced mangoes.

SPEEDY GONZALES SAUCE

Special red spicy sauce blended with tomato, jalapeno chilis, onion, lemon juice, fresh cilantro served with corn tortilla chips.

Add diced avocado.

GUACAMOLE AND CHIPS

Gently mashed avocado with diced red onion, slice serrano chili, diced red bell pepper, lemon juice, and chopped cilantro.

Served with corn tortilla chips.

LA COSTA CEVICHE

Citrus marinated Salmon fish raw and cooked with lemon juice, diced tomatoes, onion, diced jalapeno, avocado and fresh cilantro.

Served with chips and chipotle garlic aioli.

MINI ROLLED TACOS

Rolled corn tortillas filled with your choice of filling, served with shredded lettuce and sliced radishes, and topped with chipotle garlic aioli and fresh cilantro.

Choice of filling: mashed potatoes, vegetables, or tuna.

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AY YAY YAIH STUFFED MINI PEPPER

Mini bell peppers wrapped in pastrami, filled with sautéed mushrooms, caramelized onion, and caramelized cabbage, then topped with a balsamic pomegranate glaze.

PAPA LOCAS

Seasoned fried and smashed baby potatoes with garlic-green tomato sauce.

MINI TOSTADA

Corn tortillas loaded with your choice of filling, refried black beans, pickled cabbage, and caramelized onions, topped with chipotle garlic aioli and sliced avocado.

Choice of filling: mashed potatoes, vegetables, or tuna.

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SOUPS

TORTILLA SOUP

A traditional tomato-based vegetable broth simmered with diced onion, celery, carrots, ripe tomatoes, black beans, and rice, finished with chopped fresh cilantro and crisp tortilla strips.

ALBONDIGAS SOUP

A classic beef broth simmered with house made beef meatballs, diced potatoes, carrots, and celery, finished with freshly chopped cilantro and onion.

POZOLE SOUP

A tomato-based vegetable broth with tender white hominy, served with crisp tortilla strips, finely shredded cabbage, diced onion, sliced radishes, and dried oregano.

FIDEOS SOUP

A popular Mexican soup featuring a tomato-based vegetable broth simmered with fideo pasta, carrots, celery, onion, and garlic, finished with sliced avocado and freshly chopped cilantro.

FRIJOLES CHARROS SOUP

Slow cooked pinto beans simmered in rich beef broth with sliced beef franks, soy chorizo, onion, and garlic, finished with crisp tortilla strips and fresh cilantro.

Enhance your soup with the addition of shredded chicken or beef

Vegetable broth may be substituted for chicken or beef broth upon request

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SALADS

TOSTADA SALAD

A crisp corn tortilla bowl filled with romaine lettuce, diced tomatoes, corn, black beans, red and green onions, and shredded carrots, tossed with a mild chipotle cilantro dressing.

HIJOLE AVOCADO SALAD

Spring mix greens with fresh ripe avocado, cherry heirloom tomatoes, roasted garbanzo beans, bell peppers, crispy fried red onions, sliced cucumber, and radishes, topped with tortilla strips, sunflower seeds, roasted habanero chili and a green tomatillo lime vinaigrette.

MEXICAN CORN SALAD

Roasted yellow corn tossed with arugula mix, finely chopped cucumber, diced tomatoes, red and green onions, and red bell peppers, finished with cilantro-roasted garlic dressing, fresh cilantro, and Tajin chili seasoning.

HABISCUS QUINOA SALAD

A vibrant quinoa salad with roasted, seasoned quinoa, diced red, yellow, and green bell peppers, heirlooms tomatoes, green onion, roasted corn, pinto beans, mandarin slice, diced mango, diced papaya fresh cilantro, and mint, tossed with sweet hibiscus dressing.

LA PATRIA SALAD

Mixed greens with barley, white and purple cabbage, roasted corn, red onion, black beans, shredded carrots, diced tomatoes, cucumber, pepita seeds, flour tortilla strips, sliced radishes, red onions, toriado serrano chili and avocado cilantro dressing.

Enhance your salad with your choice of grilled chicken breast, premium beef steak, or fresh salmon



La Costa Ceviche

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PASTA

POBLANO PASTA

Hot spaghetti pasta tossed in a house made poblano chili sauce with fresh spinach, roasted zucchini and squash, and blistered cherry tomatoes, finished with toasted sesame seeds, pepitas, and pine nuts.

MEXICO LINDO PASTA

Chilled rigatoni pasta tossed with black beans, roasted corn, diced tomatoes, diced onions, Mexican soy chorizo, and a rich enchilada tomato sauce, finished with fresh cilantro.

VALENCIA PASTA

Hot penne pasta combined with chunky roasted tomatoes, roasted bell peppers, roasted portobello mushrooms, caramelized onions, and oregano infused tomato sauce, topped with sliced avocado and fresh cilantro.

MEXICAN LASAGNA

A layered corn tortilla lasagna with ground beef and onion, corn, black beans, cabbage, shredded carrots, and black olives, baked in a house made tomato enchilada sauce and finished with Pico de Gallo, fresh cilantro, and chives.

LA CONCHITA PASTA

Chilled shell pasta tossed with red and green bell peppers, red onion, roasted corn, black olives, black and pinto beans, and cubed avocado, finished with fresh cilantro and an avocado lime vinaigrette.

PRIMAVERA PASTA

Hot spaghetti pasta tossed with spiral cut zucchini, squash, and carrots, roasted multicolored cauliflower, and soy chorizo in a light tomato sauce.

Enhance your pasta with your choice of chicken breast, fresh salmon, or ground beef

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POULTRY

CHICKEN FAJITAS

Classic Mexican grilled chicken fajitas served with fire grilled bell peppers, onions, and sautéed mushrooms, seasoned with traditional Mexican spices. Accompanied by warm corn tortillas, Mexican chimichurri sauce, grilled green onions, and fresh lime.

CHICKEN TINGA

Tender shredded chicken simmered with white cabbage and caramelized onions in a mildly spiced tomato-oregano sauce, finished with pickled red onions, fresh oregano, and cilantro. Served with crisp corn tostada.

CHICKEN AL ESTOFADO

A delicate slow stewed chicken dish with pineapple slices in an apricot glaze, accented with golden raisins, dried cranberries, and apples. Lightly spiced with cinnamon, cumin, and nutmeg, then finished with toasted almonds and fresh chives.

LUCIA PIBIL CHICKEN

A traditional Yucatecan specialty featuring slow baked chicken breast marinated in a house made annatto-orange sauce with garlic confit and oregano, topped with pickled red onions and fresh cilantro.

ROLLITOS DE POLLO

Thinly rolled chicken stuffed with pastrami, soy chorizo, bell peppers, and portobello mushrooms, topped with house made Casero tomato sauce, toasted sesame seeds, and fresh cilantro and parsley.

CHICKEN ENCHILADAS

Seasoned shredded chicken rolled in corn tortillas and baked in house made tomato enchilada sauce, topped with Pico de Gallo, shredded purple and white cabbage, fresh cilantro, and sliced radishes.

POLLO EN CHOCOLATE SAUCE

A traditional Mexican dish inspired by classic mole. Slow cooked chicken in a rich house made Mexican chili and semi-sweet chocolate sauce, finished with toasted sesame seeds and pickled red onion.

A choice of chicken breast, airline or chicken leg quarter is available for your event.

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MEAT

BEEF FAJITAS

Classic Mexican tender beef tips fajitas served with fire grilled bell peppers, onions, and sautéed mushrooms, seasoned with traditional Mexican spices. Accompanied by warm corn tortillas, Mexican chimichurri sauce, grilled green onions, and fresh lime.

ENCHILADAS DE CARNE

Seasoned shredded beef rolled in corn tortillas and baked in a classic red enchilada sauce, topped with fresh Pico de Gallo, shredded purple and white cabbage, chopped cilantro, and sliced radishes.

PICADILLO BEEF

*Marinated ground beef sautéed with diced potatoes, carrots, peas, and green olives, delicately seasoned with fresh oregano, cilantro, and parsley.
Served with warm corn tortillas.*

ROPA VIEJA BEEF

Tender shredded beef simmered in a smoky chipotle–tomato adobo with finely cut brown onion, bell peppers, garlic, and fresh cilantro, finished with caramelized plantains and a bright mango Pico de Gallo.

LAMB MIXIOTE

*A traditional slow braised lamb stew simmered in a rich Mexican chili tomato sauce with garlic, onions, and potatoes, finished with freshly chopped cilantro.
Served with corn tortillas.*

ROLLITOS DE CARNE ROLLER STEAK

Thinly rolled beef steak stuffed with beef pastrami, grilled mushrooms, roasted bell peppers, and caramelized onions, topped with a tomatillo poblano chili sauce and finished with fresh parsley and cilantro.

AL PASTOR GRILLED STEAK

Grilled steak served with a house made pineapple annatto chili sauce, soy chorizo, and caramelized red onions, garnished with roasted cherry tomatoes, roasted pineapple, and freshly chopped oregano.

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FISH

PESCADO A LA VERACRUZANA

Whole seasoned fish roasted and topped with diced roasted tomatoes, garlic, jalapeño and carrot escabeche, roasted onions, fresh oregano, green olives, and capers, finished in a vibrant tomato escabeche sauce.

ALA NARANJA FISH

Oven roasted fish gently simmered in a fragrant Mexican orange sauce with tender potatoes and garlic confit, finished with roasted orange slices, green onions, and a blend of fresh cilantro and parsley.

TITA MINILLA FISH

*A beloved Mexican coastal preparation of shredded tuna gently cooked in a tomato chipotle sauce with roasted garlic, onion, green olives, bay leaves, and fresh herbs.
Served with crisp corn tostada.*

FISH EN TOMATILLO SAUCE

Crisp fried fish served over fragrant cilantro infused Mexican rice, roasted corn, topped with a tomatillo poblano chili sauce, finished with chopped cilantro, pickled red cabbage, and sliced radishes.

LA COSTA CEVICHE

*Fresh raw fish delicately cured in citrus juice, combined with diced tomatoes, onions, avocado, and fresh cilantro, dressed with a chipotle lime vinaigrette.
Served with corn tostada.*

GOURMET BAJA FISH TACOS

*Classic Baja-style battered fish tacos topped with shredded pickled cabbage, jalapeño and carrot escabeche, sliced radishes, fresh cilantro, and house made chipotle lime aioli.
Served with corn or flour tortillas.*

Chef's selection of fish: salmon, sea bass, halibut, or branzino.

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SIDES

MEXICAN RICE

Long-grain rice cooked with tomato sauce, celery, carrot and onion topped with chopped cilantro

SPANISH CILANTRO-LIME RICE

Arborio rice cooked with cilantro-tomatillo sauce, roasted corn topped with chopped cilantro.

FRIJOLES DE LA OLLA

Slow-cooked pinto beans in water, onion, jalapeno and fresh cilantro and mint.

REFRIED BEANS

Black beans smashed and refried with soy chorizo, onion, roasted garlic, mild chipotle, topped with tortilla strip chips, refried plantain and fresh cilantro.

ESQUITE ROASTED CORN

Sweet yellow corn mixed with chopped red onion, red bell peppers, fresh cilantro and lime-roasted garlic aioli and Tajin chili.

RAJITAS CON CALABAZAS

Poblano chilies striped with yellow and green squash, roasted corn, caramelized onion, tomato sauce topped with fresh cilantro.

CACTUS SALAD

Traditional cactus salad with arugula green, diced tomato, red onion, diced jalapeno and fresh cilantro served with lemon-cilantro vinaigrette.

*“En cada olla que hierve, México respira: maíz que recuerda,
chiles que despiertan, y un fuego que nunca olvida”*

*In every pot that simmers, the spirit of Mexico endures—
heritage corn, vibrant chiles, and a timeless flame that keeps
tradition alive.*



Pescado a la Veracruzana