

Catering Menu

Prices listed expire 03/31/2023

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

– Thank you El Comalito



Appetizers & Sides

| | Lg | Sm |
|--|--------------|--------------|
| Totopos (Daily Homemade Fried Corn Tortilla Chips) served with salsa | \$25 | \$15 |
| Fried Plantains Fresh fried sweet vegetable | \$60 | \$30 |
| Fried Yuca Root (Cassava) Traditional Salvadoran antojito or street food | \$90 | \$45 |
| with Chicharrones (Fried pork belly or rinds) | \$120 | \$68 |
| Tamal Homemade pocket of Corn Dough | \$3.99 ea. | |
| <ul style="list-style-type: none"> Spicy Chicken 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 | \$22 (32 oz) | \$11 (16 oz) |
| Pickled Jalapeños 🌶️ | \$10 (32 oz) | \$5 (16 oz) |
| Homemade Seasoned Sour Cream | \$18 (32 oz) | \$9 (16 oz) |
| Fresh Pico de Gallo Tomato, onion, lime, cilantro, jalapeño, salt | \$18 (32 oz) | \$9 (16 oz) |
| Homemade Refried Pinto Beans (Vegetarian) | \$60 | \$30 |
| Black Beans (Vegetarian) | \$60 | \$30 |
| Spanish (Vegetarian) Rice | \$60 | \$30 |
| Yellow (Chicken Stock) Rice | \$60 | \$30 |
| Tortillas (3 flour or 3 corn) | \$1 | N/A |
| Curtido (Salvadoran Coleslaw) | \$12 (32 oz) | \$ 6 (16 oz) |
| Grilled Vegetables Onion, Peppers, Mushroom, Broccoli | \$84 | \$42 |

Salad

| | Lg | Sm |
|---|-------|------|
| House Salad Fresh lettuce, tomato, onions, carrots, olives, cucumbers | \$60 | \$30 |
| Avocado on house salad | \$95 | \$52 |
| Grilled Chicken on house salad | \$95 | \$52 |
| Avocado & Grilled Chicken Salad with chipotle ranch dressing | \$130 | \$64 |
| Dressings: Italian, Ranch, Balsamic Vinaigrette, Chipotle Ranch | | |

Fresh Juices

| | | |
|---------------------|----------------------------------|---|
| Lemonade (Limonada) | Passion Fruit (Parcha, Maracuya) | \$32 per gallon |
| Hibiscus (Jamaica) | | Horchata (Milk, sugar, morro seed, rice - may contain nuts) |

Quesadillas 12" flour tortilla filled with cheese

| | | | |
|------------------------|--------|-----------------------------|---------|
| Cheese | \$7.50 | Carne Asada (Grilled Steak) | \$10.00 |
| Pulled Grilled Chicken | \$8.50 | Spinach | \$8.50 |

Please visit our website <https://elcomalitorestaurantbar.com/catering> to download the most current pricing

Platillos Mexicanos y Salvadoreños

| | Lg | Sm |
|---|-----------|-----------|
| Pollo a la Plancha Grilled chicken breast | \$120 | \$60 |
| Pollo En Mole Poblano Grilled chicken breast in mole sauce (may contain nuts) | \$144 | \$72 |
| Pollo Encebollado Grilled chicken breast w/caramelized onions | \$144 | \$72 |
| Bistec Encebollado steak w/caramelized onions | \$168 | \$84 |
| Bistec a la Mexicana steak w/grilled onions, jalapeños and tomatoes 🌶 | \$168 | \$84 |
| Camarones a la Mexicana Grilled shrimp with onions, tomatoes, jalapeños 🌶 | \$240 | \$120 |
| Carne Asada Grilled Steak | \$192 | \$96 |
| Carne Guisada stewed beef w/ potato, carrots with a tomato sauce | \$180 | \$90 |
| Pollo Guisado stewed chicken w/ potato, carrots with a tomato sauce | \$168 | \$84 |

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:

- Cheese \$3.50
- Pulled Grilled Chicken \$3.50
- Spinach \$3.50
- Carne Asada (Grilled Steak) \$4.25
- Carnitas \$5.25
- Puerco \$5.25
- Chorizo \$5.25
- Grilled Shrimp \$6.25

Choose Salsa/Sauce:

- Ranchero Salsa (Mild)
- Tomatillo Verde Salsa (Medium)
- Chipotle Salsa (Hot) 🌶
- Green Chile Habanero Salsa (X 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

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|--|--------|
| Enchilada Roja: Filled with Chicken covered with Creamy Chipotle Salsa | \$6.25 |
| Enchilada Suiza: Filled with Chicken covered with Creamy Green Salsa | \$6.25 |
| Enmoladas De Pollo: Filled with Chicken covered with mole sauce | \$6.25 |

TacosGluten Free (Single Taco – minimum qty 6 each style)**

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

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|---|--------|
| Pollo (Grilled Chicken) | \$3.25 |
| Rice and Bean with lettuce, pico de gallo and avocado | \$3.50 |
| Picadillo (Ground Beef) | \$3.50 |
| Carne Asada (Grilled Steak) | \$3.75 |
| Chorizo (Homemade Sausage) | \$3.50 |
| Puerco (Pulled Pork) | \$3.50 |
| Carnitas (Fried Pork) | \$3.50 |
| Al Pastor (Grilled Marinated Pork) | \$3.50 |
| Camarones (Shrimp) | \$4.75 |
| Lengua (Cow Tongue) | \$6.25 |
| Tacos Dorado Stuffed with Chicken or Potato | \$3.25 |
| Lightly fried taquitos (rolled taco) fresh lettuce, homemade seasoned sour cream and queso fresco | |
| Birria (Traditional Mexican Stewed Shredded Beef) | \$5.00 |
| Crispy corn tortillas stuffed with stewed beef (Birria), melted cheese, fresh onion, cilantro served with broth | |

Fish Tacos (Single Corn Taco)

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|---|--------|
| Catfish (Breaded Catfish) | \$5.00 |
| With fresh lettuce, pico de gallo and creamy chipotle sauce | |