



# THE HATCH

CANTINA

ON SITE EVENT BROCHURE



# H·A·T·C·H CANTINA



206-485-7190



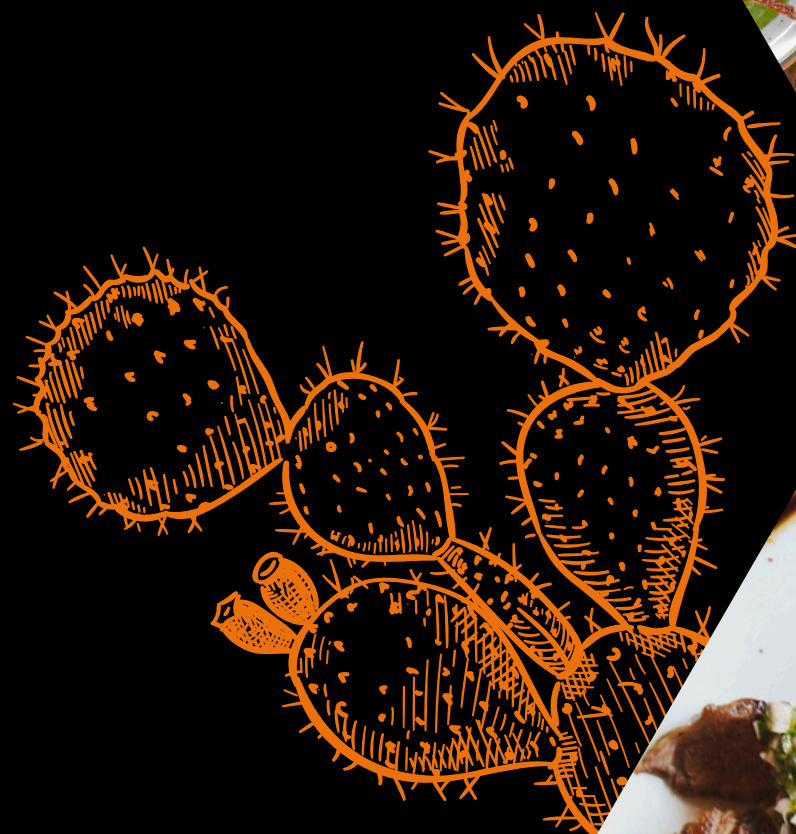
200 Bell St. Seattle, WA 98121



[www.hatchcantina.com](http://www.hatchcantina.com)



[Jason@hatchcantina.com](mailto:Jason@hatchcantina.com)







Thank you for considering the Hatch Cantina for your events!

We provide a unique menu with plenty of options for any occasion or dietary restriction.

With three dining rooms, a full bar and kitchen, we are ready to provide a great experience for you and your guests.

If you're looking for something specific and don't see it listed in this brochure, feel free to ask.

Email us at:

[Jason@hatchcantina.com](mailto:Jason@hatchcantina.com)







# ROOM RENTALS AND TO-GO CATERING

We can provide a variety of options depending on what you're looking for. We have multiple dining rooms for a total capacity of 150 people available to rent out for events. We can set up for buffets, plated dinners, cocktail hours, open bar, passed appetizers or whatever the occasion suits.

We also provide to-go catering services that can include equipment rentals for a buffet set-up, staffing events and delivery options. Rentals and Minimums Depend on the day & time booked.

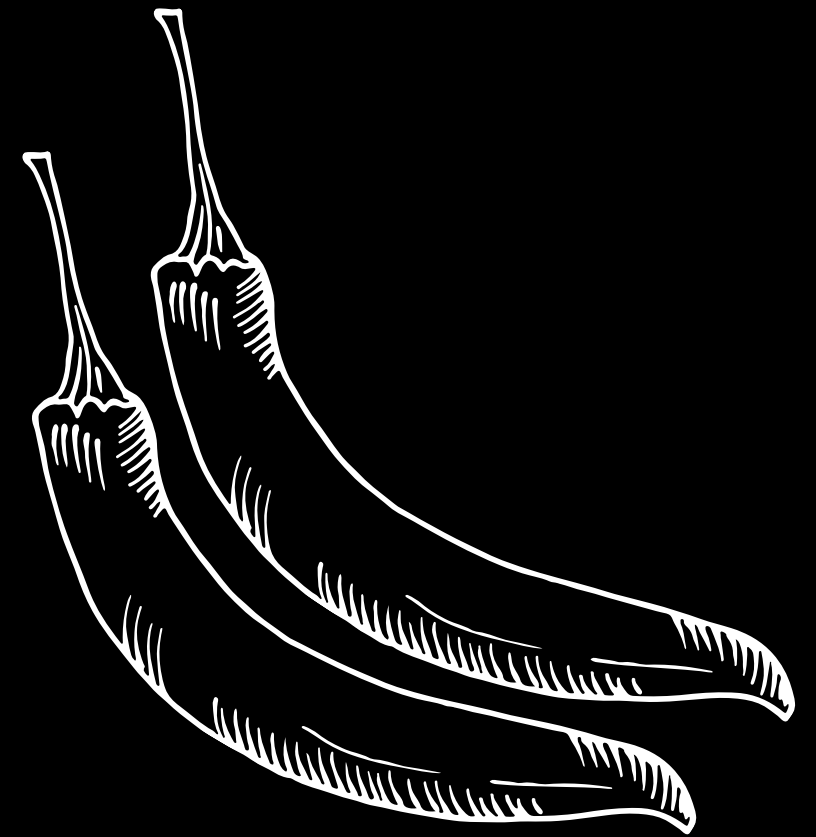






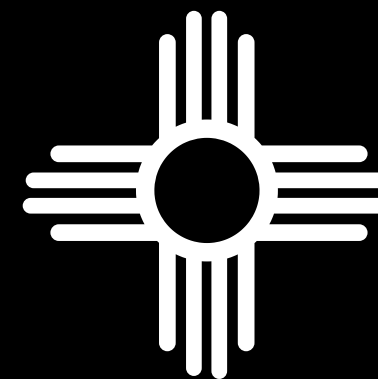
# FOOD PACKAGES

ALL START WITH THE BASIC TACO BAR AS THE  
BACKBONE OF PARTY DINNING EXPIRANCE



FROM THERE, YOU CAN TAILOR YOUR PACKAGE TO YOUR LIKING VIA THE PACKAGE  
ADD-ONS.

YOUR PARTY PLANNER WILL REVIEW AND FEEL FREE TO ASK ANY QUESTIONS.





# FOOD PACKAGE: THE BASIC BAR

- CHIPS AND SALSA, QUESO AND GUACAMOLE
- TACO BAR WITH TWO OPTIONS

\$30 PER PERSON





## TACO BAR

Served as a self served buffet, or for a service fee, a staffed station where tacos are built to order.

Taco Bar options:

- Chicken Tinga
- Carnitas
- Colliflower Al Pastor
- Beef in Chili Colorado (+\$2)

Comes with rice, beans, tortillas, house made hot sauces, onions and cilantro to dress up the tacos.

- Add and additional protein
  - Add beef 7
  - Add chicken 5
  - Add Colliflower 5
  - Add carnitas 5





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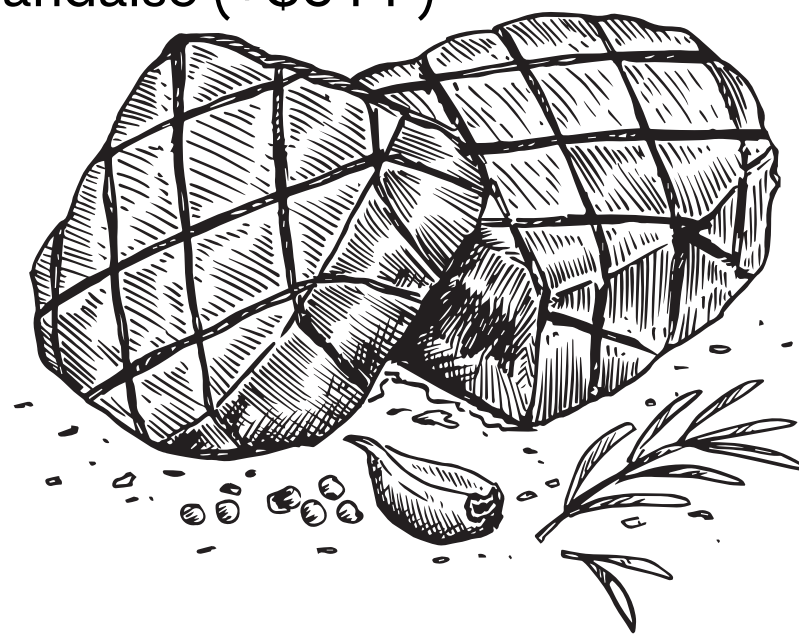
# CARVING STATIONS

ONLY AVAILABLE IN HOUSE

Carved and served to order

Package addition +15 per head

- Chili spiced roast chicken with hatch chili chimichurri
- Red chili and cheese stuffed pork loin with prickly pear mustard
- Salmon with mesquite rub, New Mexico chili and lemon infused olive oil (+\$3 PP)
- Prime rib with gravy Colorado and ancho hollandaise (+\$5 PP)



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PACKAGES

- Toast with prickly pear vinaigrette, pepitas, pickled onions and jalapenos.



# MORE FOOD PACKAGES ADDITIONS



- **Crudities Plater** + \$3 PP

Seasonal Vegetables with assorted dipping sauces

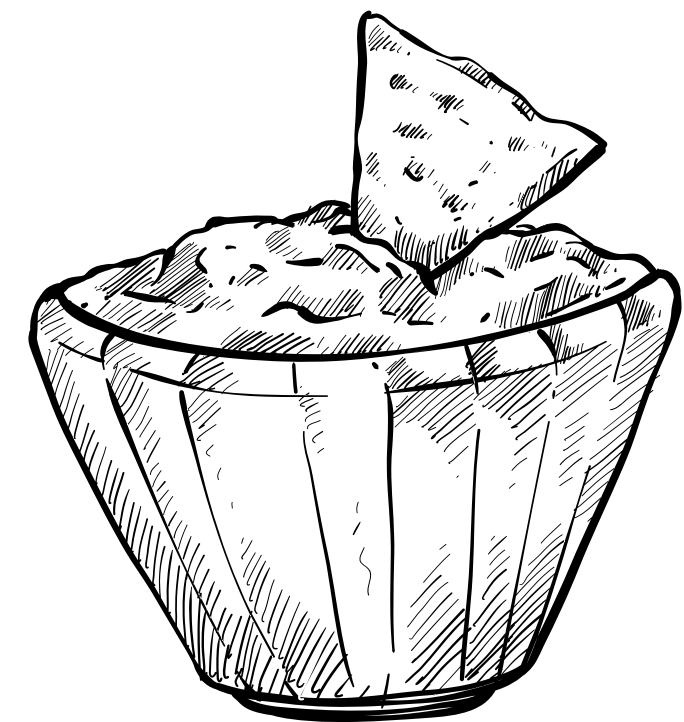
- **Popcorn Chicken** + \$4 PP

Gluten-free crispy chicken with red chili ranch dipping sauce

- **Seasonal Fruit & Dips** + \$5 PP

- **Quesadilla** + \$4 PP

Jack and cotija cheese on the inside and more cheese on the outside with hatch corn salsa in the middle.





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# ENCHILADA BUFFET

## PACKAGE ADDITION

White corn tortillas smothered in our signature red or green sauces (or both!) Stacked New Mexican style.

Feeds 8 people

- Cheese 85
- Chicken Tinga 100
- Carnitas 100
- Colliflower Al Pastor 100
- Beef in Chili Colorado 135



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# PEACH BBQ PORK RIBS

- Served with house pickles and extra BBQ sauce.
- Half Rack 30
- Full Rack 60





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## SIDES

- Priced per person
- Jicama slaw + \$4 PP
- Seasonal roasted veg + \$4 PP



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# SWEETS

## Priced per person

- Mexican Choc. Brownies + 4 PP
- Sopapillas + 4 PP  
With honey
- Cheesecake Floutas with  
seasonal compote + 6 PP







**ASK ABOUT CREATING A MENU FOR YOUR EVENT WITH  
SOME OF OUR SIGNATURE MENU ITEMS.**

Pre-fix menus available  
Specialty Items by request  
Only available for in house events

