



# SUCULENTA

c a t e r i n g

Catering

Pick up

Delivery



 SUCULENTA\_ATX

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

 SUCULENTA\_ATX

# TACOS SPECIALTIES

**Pre-rolled & ready to enjoy!**  
**Served with your choice of tortilla, queso & salsa**

## AVAILABLE IN QUANTITIES OF:

20 Tacos	\$99
50 Tacos	\$225
100 Tacos	\$399

### STEP 1    STEP 2    STEP 3

Choose up to two tacos specialties options:    Choose one tortilla 6" option:    Choose one cheese option:

- |                 |                  |                   |
|-----------------|------------------|-------------------|
| - Fajita Beef   | - Flour tortilla | - Shredded queso  |
| - Chamorro      | - Corn tortilla  | - No queso/Cheese |
| - Pastor        |                  |                   |
| - Carnitas      |                  |                   |
| - Birria beef   |                  |                   |
| - Chicken tinga |                  |                   |

## VEGAN FRIENDLY PLANT - BASED

Our Option Vegan Friendly is amazing

- Cauliflower with vegan mayo of Jalapeño Toreados.
- Vegan Chorizo Textured soja.
- Fajita beef Plant - Based.
- Pastor beef Plant - Based.

You can choose this protein from any option on the menu.

## BUILD YOUR OWN TACO BAR

Let your guests build their tacos with our Build-Your-Own Taco Bar options. First, choose the level of customization that is right for your group, from our three build options: Single, Double, and Triple. Then, just pick what is on the menu and tell us how many people you are feeding, from 10-200 people. (Serves about two (2) tacos per person)

### STEP 1 | CHOOSE YOUR BUILD

First, choose the level of customization that is right for your group from our three build options: Single, Double, and Triple.

#### SINGLE | \$12.95/Person

This option helps keep it simple, yet delicious. The Single has all the essentials to create delicious tacos

#### INCLUDES

- 1 Base
- 1 Protein
- 1 Topping
- 1 Tortilla
- 1 Salsa

#### DOUBLE | \$13.95/Person

Want a little more options? The Double offers all the options from the Single, plus a few more options.

#### INCLUDES

- 2 Bases
- 2 Proteins
- 2 Toppings
- 2 Tortillas
- 2 Salsas

#### TRIPLE | \$15.95/Person

Want all the options? The Triple gives you three proteins and all the extra options you may need.

#### INCLUDES

- 3 Bases
- 3 Proteins
- 3 Toppings
- 2 Tortillas
- 3 Salsas

### STEP 2 | CREATE YOUR MENU

Next, build your menu, select your bases, proteins, toppings, tortillas, and salsas.

<b>BASE</b>	<b>PROTEINS</b>	<b>TOPPING</b>	<b>TORTILLA</b>	<b>SALSA</b>
Spanish Rice Refried Beans Black Beans	Pork Carnitas Chicken Fajita Beef Fajita Chamorro Al Pastor Birria <b>Vegan friendly</b>	Sweet Corn. Ajillo Mushrooms Pico De Gallo Raw Jalapeño Lettuce Shredded Cheese	Corn Tortillas Flour Tortillas	Avocado Sauce Tomatillo Sauce Habanero Sauce Mayo chipotle Vegan mayo jalapeño

#### ALL BUILDS INCLUDE:

- Plates • Forks • Napkins • Serving Utensils

## SIDES

### SWEET CORN & CHIPS

Our award winning esquite (16 oz), with homemade tortilla chips. (Serves approx. 5)  
**\$25**

### GUACAMOLE & CHIPS

Fresh guacamole (16oz) topped with pico de gallo, with homemade tortilla chips. (Serves approx. 5)  
**\$25**

### SALSA & CHIPS

Our Roasted Red Salsa (16 oz), with homemade tortilla chips. (Serves approx. 5)  
**\$15**

## CORN & MEAT

LET YOUR GUESTS ENJOY OUR FAMOUS CORN & MEAT AS A SNACK!

Fresh sweet corn, with your choice of protein, topped with shredded cheese, pico de gallo, and our classic queso.  
*(Approx. 10 snack size servings)*

**PORK CARNITAS \$90**

**CHICKEN TINGA \$90**

**BEEF FAJITA \$110**

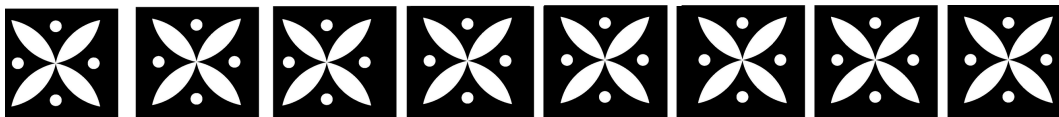
**VEGAN FRIENDLY PLANT-BASED \$110**

## SALAD

Lettuce, black beans, grilled corn, pico de gallo, and jalapeño ranch dressing on the side. (Approx. 6-8 servings)

**No Protein | \$50**  
**With Grilled Chicken | \$70**





# BUILD YOUR OWN CHILAQUILES BAR

Let your guests build their chilaquiles with our Build-Your-Own chilaquiles Bar options. First, choose the level of customization that is right for your group, from our three build options: Single, Double, and Triple. Then, just pick what is on the menu and tell us how many people you are feeding, from 10-200 people.

# CATERING MENU



## STEP 1 | CHOOSE YOUR BUILD

First, choose the level of customization that is right for your group from our three build options: Single, Double, and Triple.

### SINGLE | \$14.95/Person

This option helps keep it simple, yet delicious. The Single has all the essentials to create delicious chilaquiles.

#### INCLUDES

- 1 Base
- 1 Protein
- 1 Topping
- 1 Tortilla
- 1 Salsa

### DOUBLE | \$15.95/Person

Want a little more options? The Double offers all the options from the Single, plus a few more options.

#### INCLUDES

- 2 Bases
- 2 Proteins
- 2 Toppings
- 2 Tortillas
- 2 Salsas

### TRIPLE | \$16.95/Person

Want all the options? The Triple gives you three proteins and all the extra options you may need.

#### INCLUDES

- 3 Bases
- 3 Proteins
- 3 Toppings
- 2 Tortillas
- 3 Salsas

## STEP 2 | CREATE YOUR MENU

Next, build your menu, select your bases, proteins, toppings, tortillas, and salsas.

### CHILAQUILES SAUCE

- Green Sauce
- Red Sauce
- Habanero Sauce
- Mole Sauce
- Pasilla Sauce

### PROTEINS

- Pork Carnitas
- Chicken Fajita
- Beef Fajita
- Chamorro
- Al Pastor
- Birria

#### VEGAN OPTIONS

- Pastor Plant-Based
- Fajita Plant-Based
- Vegan Chorizo
- Cauliflower jalapeño

### TOPPING

- Sweet Corn.
- Ajillo Mushrooms
- Pico De Gallo
- Raw Jalapeño
- Lettuce
- Shredded Cheese
- Cotija Mexican Cheese

### SIDES

- Spanish Rice
- Refried Beans
- Black Beans

## SIDES

### SWEET CORN & CHIPS

Our award winning esquite (16 oz), with homemade tortilla chips. (Serves approx. 5)  
**\$25**

### GUACAMOLE & CHIPS

Fresh guacamole (16oz) topped with pico de gallo, with homemade tortilla chips. (Serves approx. 5)  
**\$25**

### SALSA & CHIPS

Our Roasted Red Salsa (16 oz), with homemade tortilla chips. (Serves approx. 5)  
**\$15**

## CORN & MEAT

LET YOUR GUESTS ENJOY OUR FAMOUS CORN & MEAT AS A SNACK!

Fresh sweet corn, with your choice of protein, topped with shredded cheese, pico de gallo, and our classic queso. (Approx. 10 snack size servings)

### PORK CARNITAS \$90

### CHICKEN TINGA \$90

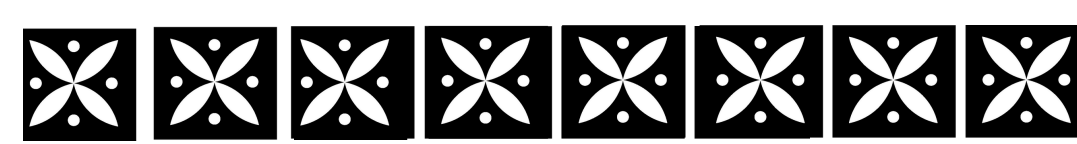
### BEEF FAJITA \$110

### VEGAN FRIENDLY PLANT-BASED \$110

## ALL BUILDS INCLUDE:

- Plates • Forks • Napkins • Serving Utensils





# BUILD YOUR OWN MEXICAN FEST

## MENU

Let your guests build their chilaquiles with our Build-Your-Own Mexican Fest Bar options. First, choose the level of customization that is right for your group, from our three build options: Single, Double, and Triple. Then, just pick what is on the menu and tell us how many people you are feeding, from 10-200 people. (Serves about one (1) Mexican Fest per person)

### PORK

- Al pastor
- Carnitas
- Cochinita Pibil
- Pork pasilla Chili
- Asado de Puerco
- Chamorro adobado (Pork Hock)
- Chicharron prensado salsa verde
- Chicharron prensado en salsa Roja
- Chicharron en salsa morita

### CHICKEN

- Chicken Fajita
- Chicken Shredded Mole
- Chicken Shredded Tinga
- Chicken Beer Roast
- Chicken Roast
- Chicken Poblano Sauce
- Chicken Chipotle Sauce

### BEEF

- Beef Fajita
- Beef a la Mexicana.
- Beef Shredded guajillo Sauce.
- Beef green sauce.
- Beef Morita chili.
- Beef & Cactus Pasilla Chili Sauce.

### VEGGIES AND VEGAN OPTIONS

- Nopales(cactus) pasilla chili sauce.
- Poblano with sour cream and corn.
- Sweet Corn.
- Squads & Sweet corn chipotle sauce.
- Cauliflower mole sauce.

### STEP 1 | CHOOSE YOUR BUILD

First, choose the level of customization that is right for your group from our three build options: Single, Double, and Triple.

#### SINGLE | \$16.95/Person

This option helps keep it simple, yet delicious. The Single has all the essentials to create delicious tacos

#### INCLUDES

- 1 Base
- 1 Protein
- 1 Topping
- 1 Salsa

#### DOUBLE | \$17.95/Person

Want a little more options? The Double offers all the options from the Single, plus a few more options.

#### INCLUDES

- 2 Bases
- 2 Proteins
- 2 Toppings
- 2 Salsas

#### TRIPLE | \$18.95/Person

Want all the options? The Triple gives you three proteins and all the extra options you may need.

#### INCLUDES

- 3 Bases
- 3 Proteins
- 3 Toppings
- 3 Salsas

### STEP 2 | CREATE YOUR MENU

Next, build your menu, select your bases, proteins, toppings, tortillas, and salsas.

#### BASE

- Spanish Rice
- Refried Beans
- Black Beans

#### PROTEINS

- Pork
- Beef
- Chicken
- Veggies
- Vegan

#### TOPPING

- Pico De Gallo
- Raw Jalapeño
- Lettuce
- Shredded Cheese
- Cotija Mexican Cheese
- Cucumber & Red onion

#### SALSAS

- Avocado Sauce
- Tomatillo Sauce
- Habanero Sauce
- Mayo chipotle
- Vegan mayo jalapeño

## ALL EXPERIENCE

If your party is 100 - 500 people, ALL EXPERIENCE is a better option.

### ALL EXPERIENCE \$25.99 Person

Want all the options? The all experience gives you ten proteins and all the extra options you may need.

#### INCLUDES

- 3 Bases
- 10 Proteins
- 6 Toppings
- 5 Salsas
- Guacamole
- Chips



## SIDES

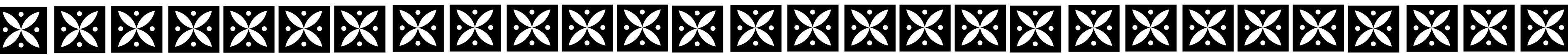
### GUACAMOLE & CHIPS

Fresh guacamole (16oz) topped with pico de gallo, with homemade tortilla chips. (Serves approx. 5)

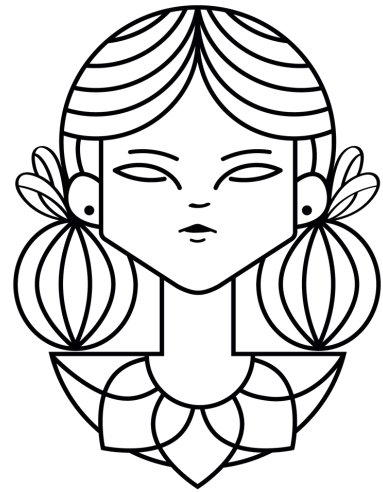
**\$25**

### ALL BUILDS INCLUDE:

- Tortillas • Plates • Forks • Napkins • Serving Utensils







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## DESSERT

**GUAVA CHEESECAKE** \$ 8.99  
Homemade guava cheesecake with caramelized pine nuts (1 serving)

**JERICALLA** \$ 5.99  
Homemade mexican flan (1 serving)

**ARROZ CON LECHE** \$ 4.99  
Mexican variation of rice pudding that is sweetened with condensed milk and topped with cinnamon (1 serving)

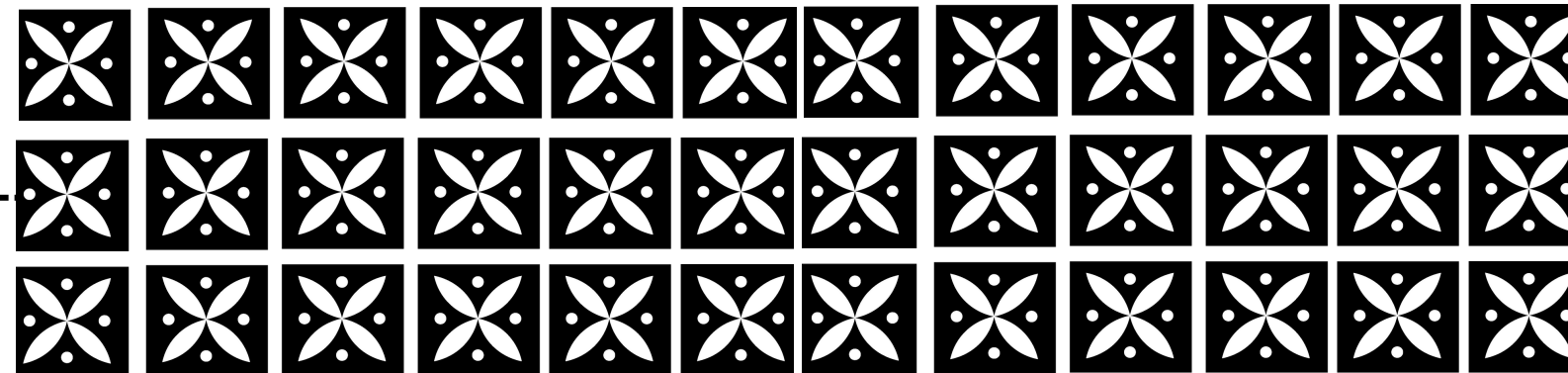
**CHURROS BITES** \$ 35.00  
Churros bites tossed in sugar with our homemade chocolate dipping sauce on the side. (Approx. 7 servings)

## SOFT DRINKS

**AGUA FRESCA** \$35/Gal  
Hibiscus, Mandarin, Lime,  
Tamarindo, Mazapan (Peanut)

**PREHISPANIC BEVERAGE** \$35/Gal  
Pozol  
Corn & chocolate  
Corn & Peanuts

**HORCHATA** \$35/Gal



## CATERING MENU

### WE HAVE JUST WHAT YOU NEED TO MAKE YOUR EVENT HIT!

Our catering menu has a variety of options to meet any needs, while also being affordable. We strive to have delicious, quality food, tied in with great service and easy ordering. Let us cater you next event.

**DELIVERY** | Delivery requires a \$150 minimum order. 10% of subtotal will be added to orders as a delivery fee, \$30 minimum.

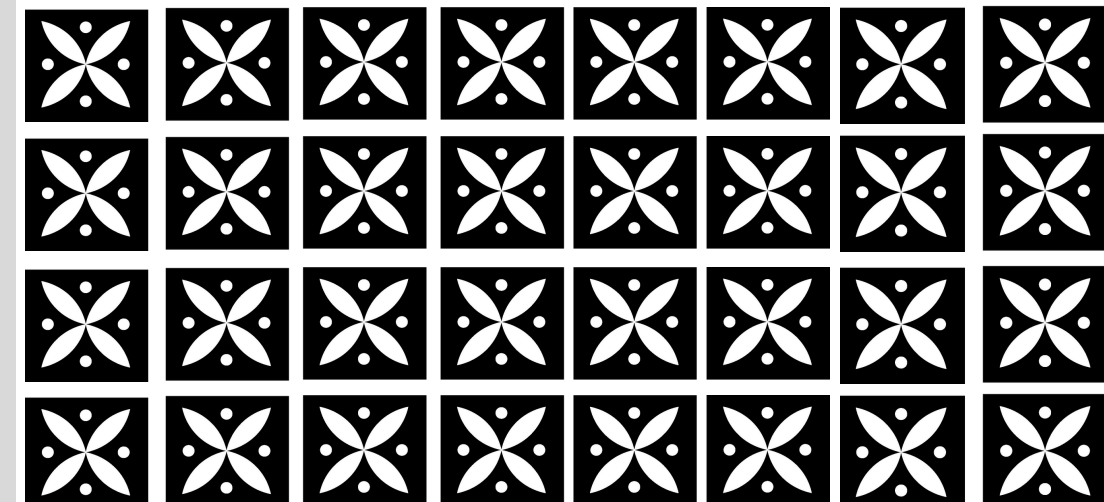
Cancellations are subject to a charge, up to full price of order, if cancelled under 24 hours prior. We appreciate a minimum 48-hour advance notice for all orders.

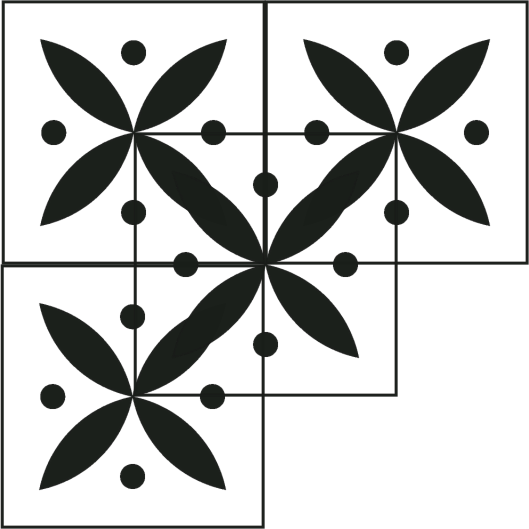
**ORDER** | Order online at [suculentacocinamexicana.com/catering](https://suculentacocinamexicana.com/catering)

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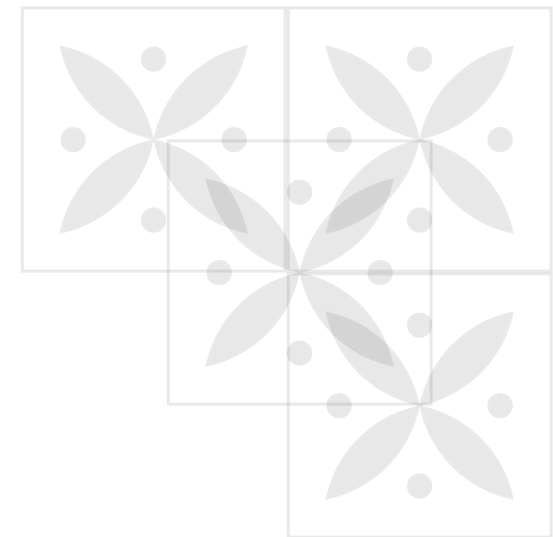
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## RENTALS

Rentals available upon request

## LABOR

Professional Staff Members Delivery/Drop off  
TABC Certified Bartenders  
(if available)

## OTHER FEES

Service Fee percentaje depending on event type/Location

Wedding fees 21-23% fee  
Non-wedding 15-21% fee

Delivery fee/Drop off  
Gratuities for your staff members

## MEAL STYLES

Buffet, Station, Plated, Family Style.

## SERVICE MEAL SPECIAL

Chef Private

Tours (between 5 to 10 course & pairing)  
Tour of Mexico-Tour of Italy-Tour of Spain-  
Tour of Grece-Tour of France

We love to personalize your event and always have staff available. Lines, initial quotes are prepared like this, unless you require other specifications.



FOR MORE INFORMATION PLEASE CONTACT US AT

[catering@suculentacocinamexicana.com](mailto:catering@suculentacocinamexicana.com)

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