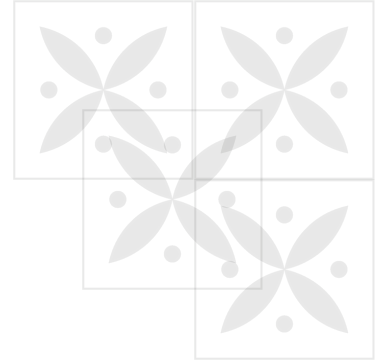




SUCULENTA
c a t e r i n g



Hello

It is an honor to consider SUCULENTA COCINA MEXICANA CUISINE to serve your special event.

I am happy to help you solve your events catering needs.


You can find down below the special menu attached that we have developed for your event where we consider some dish options.

The service we quote is buffet style where we will set up a bar with different dishes for the guests to taste. If you would like table plating service, please let us know.

The menu is specially made for you. If you want to change or add something. Feel free to let us know and we will gladly make the modifications.

The succulenta Cocina Mexicana team greets you.

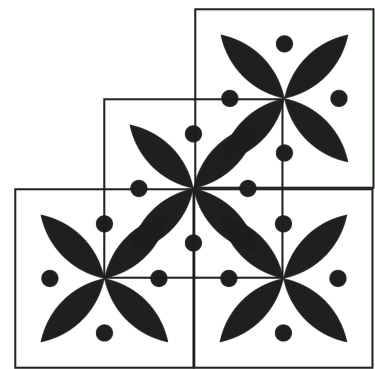
Angie Gonzalez
Manager Sales Catering

 (737) 281-3939

 succulenta_atx

 succulentacocinamexicana.com

 3225 Amy Donovan Plaza, Austin, TX 78758, Estados Unidos





INTERNATIONAL ENTREES MENU

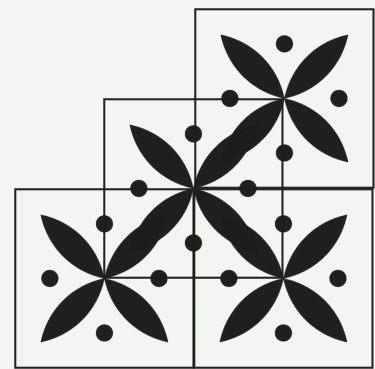
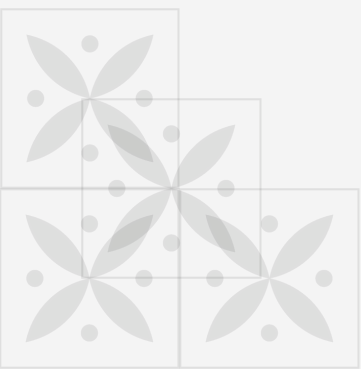


SALADS

Caesar salad	\$4
Red Fruit Salad with Balsamic vinaigrette and palanqueta de cacahuete	\$5
Honey Mustard Salad, Spinach, Walnut, Green Apple, Goat Cheese	\$5

PASTA

Pasta with morels, white truffle oil and Parmigiano Reggiano cheese	\$6
Fettuccine with wood-fired beef ragoût, marrow on the embers, Parmesan Reggiano cheese and basil.	\$7
Mini short rib lasagna with pomodoro sauce and basil.	\$8
Mini lasagna with shrimp with garlic and peppers, in poblano sauce.	\$7





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INTERNATIONAL ENTREES MENU

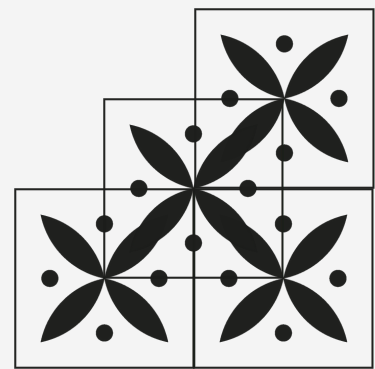
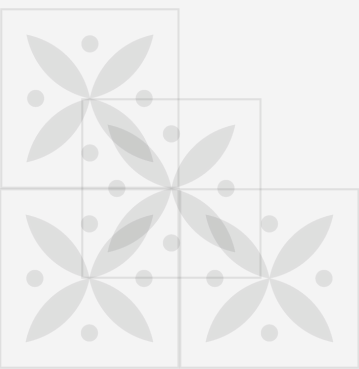


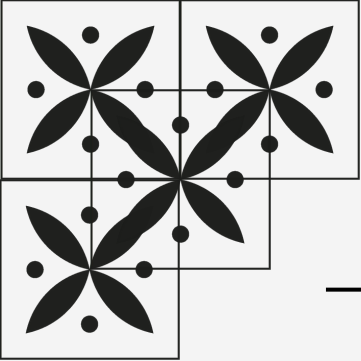
SOUPS

Roasted tomato soup with cenizo goat cheese	\$6
Gratin onion soup with Gruyere cheese and Parmigiano Reggiano	\$8
Clam chowder on rustic bread, smoked potato, mussel, bacon and cheese	\$11
Dry noodles in chicharron sauce	\$6

ENTRIES

Crispy cottage cheese taco with fresh tuna ceviche	\$6
Tuna tartare toast with chipotle mayonnaise and avocado sauce.	\$6
Crab & shrimp croquet, mole coloradito with romeritos and fresh salad with oregano.	\$8
Mini beef tongue tamale with black chichilo sauce, cream, mature cotija cheese, red onion.	\$8
Mini Huarache of pastor, blue corn, raw green sauce, cheese and cream.	\$7
Green octopus ceviche, avocado, cilantro, olive oil and apple	\$9





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RENTAILS

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

www.suculentacocinamexicana.com