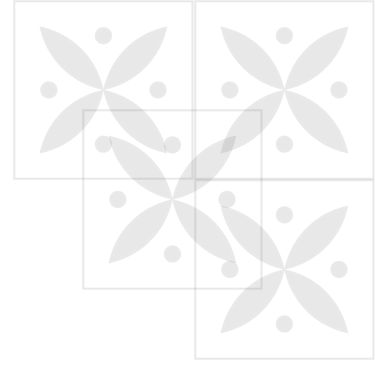




SUCULENTA
c a t e r i n g



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.

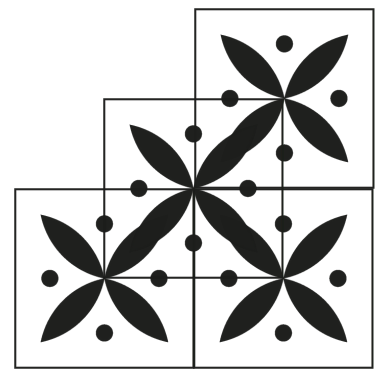
Angie Gonzalez
Manager Sales Catering

 (737) 281-3939

 succulenta_atx

 succulentacocinamexicana.com

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

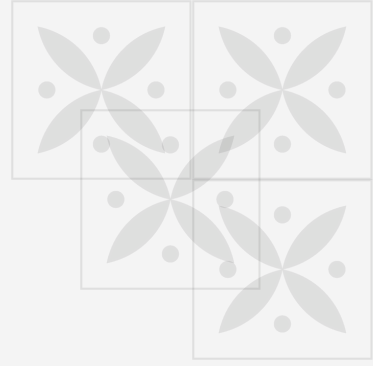




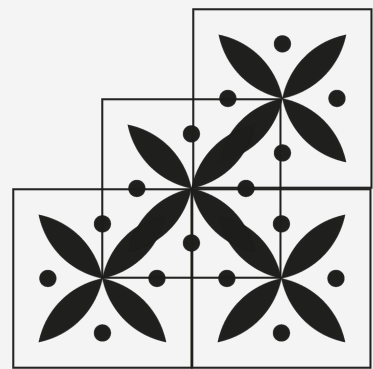
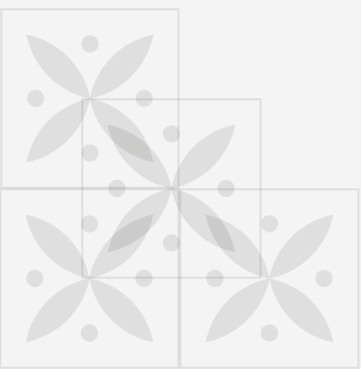
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MEXICAN PLATES

MENU



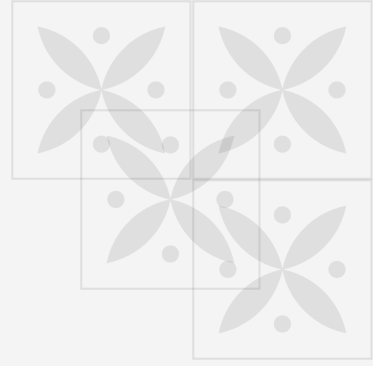
Chicken breast with plantain mole and ancho chili, and mashed sweet potato with guava.	\$17
Short rib in its juice, cincho cheese, green mole, mashed plantain.	\$35
Chillied pork loin with esquites puree and roasted sweet pear.	\$19
Baby back ribs with tamarind and chipotle honey, roasted potatoes in yellow lemon, pepper and rosemary.	\$21
Pork loin, in tropical hibiscus, pineapple and chili sauce, with cold lentil and plantain salad.	\$18
Fish fillet with esquites, epazote, pumpkin flower, fresh cheese and habanero mayonnaise.	\$23
Beef fillet in red mole, broccolini with black garlic and macha sauce.	\$33
Chile Nogada. (Subject to season)	\$19
Chicharrón lasagna in green sauce, chipotle chili, fresh cheese.	\$16





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INTERNATIONAL PLATES MENU



PROTEINS

Chicken stuffed with cheese in mushroom sauce	\$17
Chicken wrapped in bacon and stuffed with gravy sauce	\$17
Chicken picatta in chipotle cream sauce	\$17
Beef schnitzels in 3 pepper	\$25
Beef schnitzels in gravy	\$25
Pork in tamarind and chipotle sauce.	\$18

CARBOHYDRATES

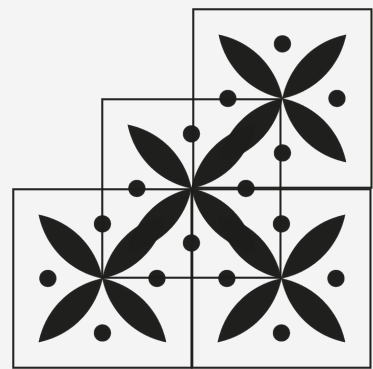
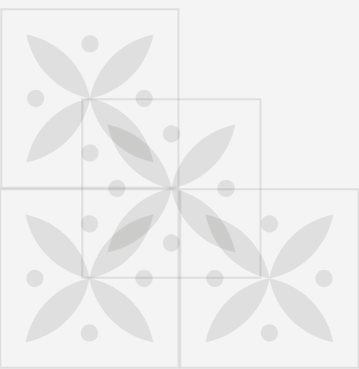
Fusilli, Linguine, Fettuccine in 4 cheese sauce	\$15
Alfredo, Funghi, Bolognesa, Pomodoro, Arrabiata.	
Risotto in shitake mushroom sauce	\$18
Shrimp lasagna in bechamel sauce.	\$18
Lasagna Bolognese.	\$16

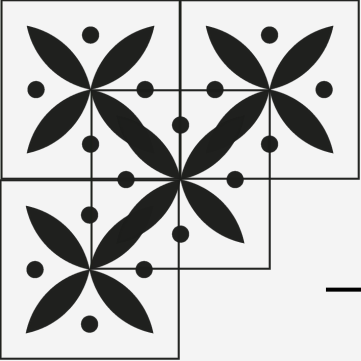
SALADS

Red fruit salad with walnuts and balsamic vinaigrette.	\$4.25
Spinach Salad with Apple, walnut, goat cheese and honey mustard dressing.	\$4.25

VEGETABLES

Asparagus with garlic	\$3.75
Butter broccoli	\$3.25
Roasted peppers	\$3.25





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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