



CATERING MENU

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720.339.8269



MEETING STYLE BOX LUNCHES

+LUNCH PROTEIN BOWL (16 OZ)

Steak

Chicken

Veggie (served with corn, zucchini, bell peppers, carrots and squash)

Filling

Bean

Rice (VG, GF)

Sides

Salsa Roja (Medium) Red Sauce

Famous Salsa Verde (Spicy) Green Sauce

Pico de Gallo (made with tomato, onion, jalapeno cilantro and lime)

+WRAP (6-9 OZ)

Roasted Turkey Wraps

Lettuce, Cheese, Red Peppers

Veggie Wraps

Cheese, Lettuce, Red Onion, Tomato, Avocado

Sides for Wraps

Carrots, Grapes, Chips



+TORTA (SANDWICH)

Veggie Torta

Roasted Veggies, Cheese, Refried Beans, Avocado on the side.

Steak Torta

Steak, Cheese, Avocado on the side

Chicken Torta

Chicken, Cheese, Avocado on the side

Sides

Chips

(V) vegetarian, (GF) gluten-free (VG) vegan (DF) dairy-free

COMFORT FOOD BUFFETS

+TACO BAR | STANDARD PACKAGE

(2) types of meats of your choice **Carne Asada** (Grilled Beef), **Al Pastor** (Marinated Pork) & **Pollo** (Grilled Chicken Breast) other meats and veggie options also available upon request.

This includes the following: **Mexican style rice, Refried Beans, Salsa Roja, Salsa Verde, fresh limes, radish, cilantro and onion mix.**

THE TACO BAR has a ***minimum charge that feeds 20 Guest.*** **DROP OFF SERVICE** for convenience.





+TACO BAR | UPGRADE PACKAGE

(2) types of meats of your choice ***Carne Asada*** (Grilled Beef), ***Al Pastor*** (Marinated Pork) & ***Pollo*** (Grilled Chicken Breast) other meats and veggie options also available upon request.

This includes the following: **Mexican style rice, Refried Beans, Salsa Roja, Salsa Verde, fresh limes, radish, cilantro and onion mix.**

THE TACO BAR has a *minimum charge that feeds 20 Guest* FOR **CHAFFING DISHES, SET UP AND DELIVERY.**

+TACO BAR | LUXURY PACKAGE

(2) types of meats of your choice:
Carne Asada (Grilled Beef), ***Al Pastor*** (Marinated Pork) & ***Pollo*** (Grilled Chicken Breast) other meats and veggie options also available upon request.

This includes the following: ***Mexican style rice, Refried Beans, Salsa Roja, Salsa Verde, fresh limes, radish, cilantro and onion mix.***

THE TACO BAR *minimum charge feeds 20 Guest.*
We provide **CHAFFING DISHES, TACO CHEF, CATERING TABLE, LINERS FOR THE TABLE, FULL SET UP, AND DELIVERY INCLUDED.**

EXTRA GUEST | TACO BAR PACKAGES.

ON SITE PREPARED GRILLED TACOS

+ TACO CART | ENTERTAINMENT PACKAGE | FOR 50 GUESTS &

CHEF COOKS ON SITE!

(3) types of meats of your choice: Carne Asada (Grilled Beef), Al Pastor, (Marinated Pork) & Pollo (Grilled Chicken Breast) other meats and veggie options also available upon request.

This includes: ***Salsa Roja, Salsa Verde, fresh limes, radish, cilantro and onion mix.***

- Chef Cooking On Site
- 2 o 3 Chef Staff*
- Grill Taco Cart Big and/or Small*
- Tent
- Catering Table, 1 or 2*
- Chaffing
- Liners for the Table
- Decoration details
- Full Set Up
- Transport and pick up fee included

*Varies on the package and party size

+ EXTRA GUEST | TACO CART PACKAGES

+ PASTA BAR

Minimum 20

Pasta Options (1/2 cup serving)

Rigatoni (VG)

Pasta (GF)

Traditional Marinara Sauce (4 oz)

(GF, DF, VG)

Stuffed Pasta (1/2 cup serving)

Butter, Mozzarella, Parmesan Cheese (V)

Sausage with Bell Peppers (GF, DF)

Rustic French Bread (1 slice)

Salad (1/2 of cup)

with Olive Oil Dressing (GF, DF, VG)



BEVERAGES

AGUAS FRESCAS | BEVERAGES MADE WITH FRESH FRUIT

HORCHATA

- 8 oz -

A Delicious blend of Milk, Cinnamon and Rice.

WATERMELON

- 8 oz -

Made with fresh Watermelon (Sandia).

PINAPPLE

- 8 oz -

Made with fresh fruit.

CUCUMBER-LIMON

- 8 oz -

Made with fresh cucumber & limes.

OTHER

Jarritos Soft Drink

Can Soda

Bottle Water

(V) vegetarian, (GF) gluten-free (VG) vegan (DF) dairy-free

DESSERTS

MEXICAN CHOCOLATE BROWNIE

with a hint of chili powder (V) (2 or 3 bites per guest)

CHIA PUDDING WITH FRESH FRUITS

(GF) (DF) (1 per guest)

CHURRO

Dusted with sweet cinnamon sugar, served with chocolate sauce (1 per guest)



APPETIZERS

FRESH CUCUMBER & GUACAMOLE WITH CHIPS (4 oz servings)

CILANTRO LIME SHRIMP (2 skewers per guest) Skewers with a hint of chili powder topped with a roasted tomato (V) (GF) (DF)

GRILLED MEXICAN CORN (6 oz)

Tossed with Mayonnaise, sour cream, fresh lime, parmesan cheese and spices.

WARM NOPALS VEGGIE BOWL (6 oz) Mushroom, caramelized onion and jalapeño topped with pickled onion, (GF) (DF) (V) (VEG)

MEXICAN FLAT BREAD (3 per guest) with Chipotle Hummus & roasted corn, zucchini, bell peppers topped with cilantro (V (VEG)

MEXICAN STYLE MEATBALL (3 to 4 per serving) with crema, tomatillo, garlic & green chili (GF)

MINI BEEF TOSTADA (2 bites per serving) Garnished with red pickle and onion (GF) (DF)

MEDITERRANEAN FLAT BREAD (3 per guest) with hummus & crumbled feta and cherry tomatoes (V)



BREAKFAST

BREAKFAST TACO BAR

(20 guests) per extra guest

Build Your Own

- Corn and flour tortillas
- Cage-free scrambled eggs (GF) (VEG)
- Discada mix made with bacon, chorizo, beef, and lil smokies (GF) (DF)
- Jalapeno bacon or discada (4 oz) (GF) (DF)
- Diced roasted red potatoes (4 oz) (DF) (Veg) (V) (GF)
- Cheese (2 oz)
- Pico de Gallo (2 oz) (DF) (Veg) (V) (GF)

+ BREAKFAST MENU

(Choose 3 Items, minimum 20 guests)

- Yogurt parfait cups with granola (6 oz) (GF) (Veg)
- Bagel and assorted cream cheese (1 Bagel - 2 oz) (Veg)
- Fresh fruit salad (4 oz) (Veg) (GF) (V) (DF)
Assorted mini muffins (1 per person) (Veg)
- Bacon or Sausage (2 slices or 2 links)
Scrambled eggs (4 oz)
- Waffles or Pancakes (1 per person)
Chia Puddings (6 oz)

+ BEVERAGES

(8 oz serving)

- Coffee (Cream & Sugar)
- Orange Juice
- Cranberry with Mint



EXTRAS

CORN CHIPS

- 12 oz -

PICO DE GALLO

- 4 oz -

Authentic Pico de Gallo made with fresh tomatoes, red onion, cilantro, and jalapeno topped off with freshly squeezed limes.

CREAMY JALAPENO SALSA *made with, garlic, onion & jalapenos. (GF) (DF) (V) (VEG)*

CUCUMBER GUACAMOLE

- 4 oz -

Cucumber, red onion, jalapeno, cilantro, fresh garlic and lime.

SALSA VERDE

- 4 oz -

Famous Salsa Verde (spicy) made with roasted Tomatillos, Serrano's and Habanero's, secret spices added for the authentic flavor.

SALSA ROJA

- 4 oz -

Salsa Roja (Medium), Red Sauce made with fresh tomatoes, roasted red chills and secret spices.

SALSA VERDE

- 12 oz -

Famous Salsa Verde (spicy) made with roasted Tomatillos, Serrano's and Habanero's, secret spices added for the authentic flavor.

LIME WEDGES

MIXED FRESH CILANTRO & ONION

FRESH RADISH

- 4 oz -

MEXICAN STYLE RICE

- 32 oz -

Grilled with onion, cilantro & tomato spices. (DF) (V)

REFRIED HOMEMADE PINTO BEANS

- 32 oz-

Authentic Refried Beans made with pinto beans, fresh garlic, and onion, salted then fried in some oil, mashed to a creamy texture. (GF)(DF)(Veg)

CORN TORTILLAS

12 Corn Tortillas.

GLUTEN FREE TORTILLAS

12 Gluten Free Tortillas.

GRILLED MARINATED AL PASTOR

- 24 oz -

Grilled marinated pork made with fresh pineapple, onion and spices.

This item can only be ordered with purchase of a Taco Box.

MARINATED BEEF DISCADA

- 24 oz -

Marinated Beef with Bacon, Chorizo & Lil' Smokies.

This item can only be ordered with purchase of a Taco Box.

(GF) (DF)

GRILLED ASADA / STEAK

- 24 oz -

This item can only be ordered with purchase of a Taco Box.

(GF) (DF)

CHICKEN BREAST

- 24 oz -

Slightly Grilled Chicken Breast diced.

This item can only be ordered with purchase of a Taco Box. (GF) (DF)

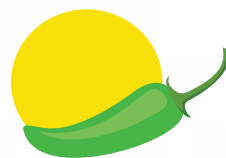
SOUTHWESTERN ROASTED VEGGIE

- 24 oz -

Corn, Zucchini, Squash, Bell Peppers, Carrots.

This item can only be ordered with purchase of a Taco Box. (GF) (DF) (VG) (V)





EHIJOLE
TACOS

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