



Hi Jam Elena

The proud owner of *E Hijole Tacos & Catering*, a *family-run catering business* that specializes in delivering authentic and high-quality tacos through our taco cart and drop-off catering services. In addition to our signature tacos, we offer a broad range of catering, providing diverse and customizable menus tailored to meet the unique preferences of our clients.

I began continuing education with Mi Casa Resource Center at the age of 19 to enhance my entrepreneurial skills. Seven years ago, my journey with *E Hijole* started as a humble venture driven by passion and a vision to demonstrate self-worth and independence to my daughters.

Now, alongside my husband Frank, I am dedicated to growing the business to leave a legacy for our children and grandchildren. I aim to show them through example that hard work and honest service truly pay off.

My family and I have personally experienced how learning to cook and starting a business can be life changing. It has helped us overcome obstacles and brought true purpose into our lives.

With love Elena



TEAM & EQUIPMENT

Servers*, Chaffing dishes, set up and delivery.

Breakdown and preparation at commissary kitchen. (Included)

Other: Tent*, Catering Table, 1 or 2*, Chaffing, Liners for the Table*, Full Set Up Decoration details*.

Compostable*, disposables*, napkins, flatware, teracup* and trays.



^{*}Varies on the requirements.

^{*}This offer is valid for 15 days.





HOLIDAY MENU

\$40* PER GUEST

MAIN DISHES

Butter & Herb Roasted Turkey | (GF) **Applewood Glazed Ham** | (GF)

SIDES

Mashed Potatoes | (VEG)

Sweet Potatoes | (VEG, GF)

Homemade Stuffing | (V, VEG, GF, DF)

Glazed Carrots | (V, VEG, GF, DF)

Tossed Mixed Greens With Dressing | (V, VEG, GF, DF)

Baked Rolls With Butter | (VEG)

DESSERTS

Chef Choice

Provides service for up to 6 guests, with the option to include additional guests up to a maximum of 25. For larger groups, please contact us.

*Due to rising costs, price will increase soon. We're offering you this special consideration before the change.

VEG: Vegan | GL: Gluten Free | V: Vegetarian | DF: Dairy Free CHAFFING DISHES,, SET UP AND DELIVERY INCLUDED.







OPTION 2

DELECTABLE BLISS

\$22.25 PER GUEST



- •Mexican flat bread with chipotle hummus & roasted corn |Zucchini, bell topped with micro cilantro. (V) (VEG)
- Mexican Style Meatball | 3 to 4 per serving
 Made with crema, tomatillo, garlic and roasted chili.
 (GF) (Veg)
- Mini Beef Tostada shredded beef | 2 bites per serving
 Cooked in garlic and spices garnished with picked
 onion and side of cotija cheese (GF) (DF)
- Pico de gallo | Made with fresh tomatoes. red onion, cilantro and jalapeno topped with freshly squeezed. lime. (V) (VEG) (GF) (DF)
- •Fresh Cucumber & Guacamole with Chips | 4 OZ Made with cucumber, red onion, jalapeño, cilantro, garlic and lime. (GF) (DF) (V) (Veg)







RECOMMENDED FAVORITE ADD



+AGUA FRESCA

NOT INCLUDED | 2.5 PER GUEST

Agua fresca |

Beverage made with fresh fruit.

Choose 2 options from:

HORCHATA

A Delicious blend of Milk, Cinnamon and Rice.

WATERMELON

Made with fresh Watermelon (Sandia).

PINEAPPLE

Made with fresh fruit.

CUCUMBER-LIMON

Made with fresh cucumber & limes.

VEG: Vegan | GF: Gluten Free | V: Vegetarian | DF: Dairy Free



RECOMMENDED FAVORITE ADD





•Elote (aka Mexican street corn) | 4 0Z Grilled in butter and garlic, creamy mayo, lime juice, chili powder and a hint of parmesan cheese. (GF)(V)

> Up to 25 guests for \$88. Additional guests are \$4.50 each.



RECOMMENDED FAVORITE ADD





•Fresh Cucumber & Guacamole with Chips | 4 OZ Made with cucumber, red onion, jalapeño, cilantro, garlic and lime. (GF) (DF) (V) (Veg)

4.50 per guest

VEG: Vegan | GF: Gluten Free | V: Vegetarian | DF: Dairy Free







+DESSERTS NOT INCLUDED

Delicious Mexican Chocolate Brownies |

with a hint of chili powder. (V) 1 per guest. | 4.5 pp

Chia Pudding with Fresh Fruits |

1 per guest. (GF)(DF) | 5 pp

"We are committed to serving you delicious food, prepared with fresh ingredients and love, tailored specially for you."

Elena Martinez, Chef & Founder

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