

Catering Menu

Taco/Fajita Buffet

Meats/Proteins:

- *Chicken Tinga (tomato-chipotle shredded chicken)*
- *Pollo Asado*
- *Carnitas*
- *Adobado (thin sliced pork with garlic-chili-citrus marinade)*
- *al Pastor (chopped pork with pineapple)*
- *Lengua (slow cooked beef tongue with seasonings)*
- *Carne Asada*
- *Seasoned Ground Beef*
- *Soy-rizo (vegetarian chorizo)*

Rices:

- *Spanish Rice*
- *Mexican Rice*
- *TexMex Rice*
- *White Rice*
- *Brown Rice*
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Beans:

- *Black Beans*
- *Pinto Beans*
- *Refried Pinto Beans*

Toppings:

1. Basic Tacos

- *Shredded Lettuce*
- *Diced Tomato*
- *Diced Red Onion*
- *Shredded Cheese Blend*
- *Sour Cream*
- *Pickled Jalapenos*

2. Street Tacos

- *Shredded Cabbage*
- *Minced Red Onion*
- *Chopped Cilantro*
- *Crumbled Queso Fresco*
- *Blistered Jalapeno*
- *Grilled Green Onion*

3. Fajitas

- *Fajita Veggies*
- *Queso Sauce*
- *Pico de Gallo*
- *Guacamole*

Add-ons:

- *Chips & Salsa Bar*
- *Guacamole*

Salsas:

- *Pico de Gallo*
- *Roasted Tomato & Chipotle*
- *Tomatillo*
- *Restaurant-style-Mild/Med/Hot*
- *Mango*
- *Pineapple-Habanero (HOT)*

Available Sides:

- *Cilantro 'Caesar'- chopped romaine with crispy tortilla strips, pepitas, crumbled queso fresco & cilantro-Caesar dressing*
- *Garden Salad- mixed greens or romaine blend, topped with diced tomato, cucumber and shredded carrot and served with chipotle ranch and/or salsa vinaigrette*
- *Mixed Greens- topped with citrus, spicy candied walnut and crumbled cotija cheese with a honey-lime vinaigrette*