

CATERING PACKAGES

TACO PLATTERS FOR LUNCH & DINNER

All taco platters are made to feed 2-3 tacos per person and include corn tortillas, 2 fresh salsas, pickled onions & jalapenos, as well as onion, cilantro, and lime wedges for garnish

BÁSICO- \$12 per person

-Choose 2 fillings

MEDIANO - \$16 per person

-Choose 2 fillings

-Choose 2 sides

PRINCIPAL - \$19 Per Person

-Choose 2 fillings

-Choose 2 sides

-Choose one salad

SÚPER- \$23 Per Person

-Choose 2 fillings

-Choose 2 sides

-Choose one salad

-Choose 2 appetizers

ADD-ONS

TACO FILLINGS

\$75 for half-pan/\$140 whole-pan

SIDES

\$30 for half-pan/ \$55 whole-pan

APPETIZERS

\$45 Half Pan (30 pcs) /\$85 Full Pan (60 pcs)

SALADS (INDIVIDUALLY PRICED-SEE BELOW)

CHIPS AND SALSA

\$35 for small (2 quarts)

\$65 for large (4 quarts)

CHIPS AND GUACAMOLE

\$85 small (3 quarts)

\$170 large (6 quarts)

TACO FILLINGS

CHICKEN TINGA — Braised chicken in a sauce of stewed tomatoes and chipotle peppers; served w/ avocado + homemade queso fresco

AL PASTOR- Thinly shaved adobo marinated pork served w/ fresh pineapple on the side

SEASONAL VEGETABLE- Ask what's on the menu this season (vegan)

MUSHROOM — Sautéed mushrooms with herbs and caramelized onions; served w/ homemade queso fresco on the side

***GARLIC SHRIMP**- Pan-seared shrimp served with tangy green cabbage slaw and chipotle aioli on the side
(*add \$1.99 per person)

***LAMB BARBACOA**- Slow-cooked lamb, steamed in banana + avocado leaves
(*add \$1.99 per person)

***SHAVED STEAK** — Thin-sliced strip steak marinated in citrus, garlic and fresh herbs
(*add \$1.99 per person)

HOMEMADE CHORIZO —Homemade crumbled Mexican pork sausage

CABEZA — Slow-cooked beef cheek with red cabbage on the side

***LENGUA** — Braised beef tongue
(*add \$1.99 per person)

SIDES (ALL SIDES ARE VEGAN AND GLUTEN FREE)

BLACK BEANS-Simmered w/ garlic and herbs

HERBED YELLOW RICE- Cooked with fresh herbs and sweet peas

FRIED PLANTAINS (MADUROS)- Fried sweet plantains

GREEN CABBAGE SLAW- Cilantro and lime

APPETIZERS

ESQUITES (VEGETARIAN) — Roasted corn salad w/ queso fresco, lime juice, crema, and chile powder (30-3 oz cups per half pan)

MUSHROOM AND HERB QUESADILLA (VEGETARIAN) —crunchy corn tortillas filled w/ a blend of mushrooms, fresh herbs, & Queso Oaxaca (*a semi-hard white Mexican cheese) [40 pcs per half pan]

TOSTONES-Twice Fried Green plantains served w/ aji verde dipping sauce.

SALADS

HOUSE SALAD — *Mixed greens, cucumber, carrots, tomatoes, radishes, red cabbage, served with jalapeno lime dressing on the side*

(\$30 Small (feeds 20-25))

(\$55 Large (feeds 40-50))

WATERMELON JICAMA SALAD- *Watermelon, crunchy jicama, carrot, cucumber, radishes, arugula, and mint tossed in lime juice and olive oil.*

(\$40 Small (feeds 20-25))

(\$75 Large (feeds 40-50))

SIGNATURE SALAD (+ 0.75/ PERSON) *Mixed greens, cucumbers, cherry tomatoes, red onions, red cabbage, pumpkin seeds, topped with avocado, and homemade queso fresco. Served with jalapeno lime dressing on the side.*

(\$45 Small (feeds 20-25))

(\$85 Large (feeds 40-50))

BEVERAGES

ASSORTED CANNED SODA AND BOTTLED WATER-\$1.50/ person

Choose from: Coke, Diet Coke, Sprite, Fanta, Dr. Pepper.

AGUAS FRESCAS-(*Beverages Made from fruit, grains, or flowers blended w/ water and sugar*)

Small: \$40 (20-30 10oz servings)

Large: \$75 (40-50 10oz serving)

FLAVORS:

-TAMARIND:

Made from tamarind (a pod-like tropical fruit). Sweet, sour, delicious, and popular all over Latin America

-JAMAICA:

Sweetened hibiscus iced-tea (Jamaica in Spanish)

-HORCHATA:

Sweetened rice drink w/ cinnamon.

COFFEE/HOT TEA (includes creamers, sweeteners, etc):

Small: \$40 (20-30 10oz servings)

Large: \$75 (40-50 10oz serving)

UTENSILS, PAPER PRODUCTS ETC.

\$0.65 per person: Disposable utensils, compostable plates, napkins and tablecloths
We can also rent china, glassware or any other items you may need. Please ask for a quote.

DELIVERY AND SET UP

\$75 base charge (w/in 3 mile radius) of restaurant (114. N. Cayuga St., Ithaca)
+\$6 each additional mile

EQUIPMENT RETURN POLICY

We ask that all equipment be returned within 2 business days to 114 N. Cayuga St.
Ithaca, NY

SERVERS, CHEFS

Servers: \$20/hour

Chefs: \$30/ hour