



CATERING PARTY PACKAGES

SERVED IN ALUMINUM PANS. SERVING UTENSILS INCLUDED. PLATES & SERVICWARE \$2 PER PERSON

TACO BAR

\$20 /person | choose 1 main + 2 sides
\$22 /person | choose 2 mains + 2 sides
\$24 /person | choose 3 mains + 2 sides
\$26 /person | choose 3 mains + 3 sides

served buffet style

includes corn and flour tortillas and toppings

MAINS

GRILLED CHICKEN ASADO *gf df*

SKIRT STEAK *gf df*

PORK AL PASTOR *gf df*

FABLE ASADO *gf veg df*
plant based meat

MOLE NEGRO CON CALABAZA
+\$4/person *veg df*

TOPPING

PICO DE GALLO

CABBAGE SLAW

CILANTRO

COTIJA

SOUR CREAM

HOT SAUCE

ENCHILADAS

CHEESE ENCHILADAS *veg*
\$35 | pan of 12 enchiladas

CHICKEN ENCHILADAS
\$46 | pan of 12 enchiladas

choice of: chile verde, chile rojo, or christmas

SIDES

CHARRO BEANS *gf veg df*

CENTOR RICE *gf veg df*
roasted garlic puree &
traditional spanish rice salsa

SEASONAL GRILLED

VEGETABLES *gf veg df*

STREET CORN *gf veg*

chipotle aioli,
cotija, cilantro

ADD-ONS

ADD CHIPS *gf veg df* \$2/
person

SALSA FRESCA *gf veg df*
\$2.50/person

SALSA TRIO *gf veg df*
\$5/person
salsa fresca, spicy avocado
verde, apricot habanero

GUACAMOLE *gf veg df* \$5/
person

SIMPLE GREEN SALAD
gf veg df \$5/person
greens, tomato, cucumber,
red onion, toasted
corriander vinaigrette

SEASONAL SALAD \$7/person

DESSERTS

CHURROS \$4/person
cinnamon, sugar,
chile, cajeta

ASSORTED DESSERT PLATTER
\$8/person
chef's selection of
seasonal treats

*gluten-free/dairy free
desserts available by request*

*10% service charge added
to all catering orders
Ask about our delivery options!*