



CHEF OWNED AND OPERATED

Catering Menu

Lunch for the Office

Dinner with Friends

Large or Small Events

*We use the highest quality ingredients to create bold, unique flavors.
All items are freshly made in-house and prepared to order.*

TACO TRAYS (12 piece)	Price	GUACAMOLE, SALSA, SIDES	Price
Black Angus Skirt Steak	56	Rice and Beans—half/full tray	25/45
Organic Chicken	54	Mexican Coleslaw—half tray	20
Marinated Shrimp	56	Salsa Roja*—32 oz	18
Carnitas	54	Traditional Guacamole*—32 oz/half tray	32/67
Seasonal Harvest	48	Mango Wasabi Guacamole*—32 oz/half tray	34/70
Grilled Octopus	65	NACHOS —half tray (6-8 ppl)/full (10-15 ppl)	35/50
Baja Style Wild Alaskan Cod	54	SALADS —half tray (6-8 people)	30
Yellowfin Tuna Tartare	56	Baby Kale Salad or Beet Salad	
Crispy Cauliflower	48		
Birria	56		

HOUSE MADE SANGRIA-CARAFE

Red Wine with hibiscus, strawberry, orange	30
White Wine with passion fruit, mango, green apple	30
Three or more carafes to go	25

HOUSE MADE DESSERTS

Oreos—one dozen	16	Seasonal Pies/Cakes	Please inquire
Arroz con tres leches—half tray	35	Churros (12pc)—dulce de leche or espresso chocolate sauce	24

PLEASE CALL 845-499-2211 TO PLACE YOUR ORDER

Sunday, Tuesday, Wednesday, Thursday: 12:00-8:00 pm | Friday & Saturday: 12:00-9:00 pm (Closed Monday)

170 S. Main St., New City, NY | crafttaqueria.com f @