



CATERING MENU

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

MAINS AND TORTAS			
Adobo Brick Chicken over rice <i>serves 8-10 people</i>	Price	4 Foot Torta (18 pcs): Spicy Chicken Milanese/ Black Garlic Marinated Skirt Steak	Price
	110		100/135
Shrimp & Chorizo over rice <i>serves 8-10 people</i>	110	Grilled Black Garlic Marinated Skirt Steak over rice, <i>serves 8-10 people</i>	185

TACO TRAYS (12 piece) each tray serves 4-6 people	Price	GUACAMOLE, SALSA, SIDES 32 oz serves 6-8 people half tray: 10-15 full tray: 20+	Price
Black Angus Skirt Steak	75	Rice and Beans—half/full tray	30/48
Organic Chicken	65	Mexican Coleslaw—half tray	30
Marinated Shrimp	65	Salsa Roja*—32 oz	25
Carnitas	65	Traditional Guacamole*—32 oz/half tray	36/70
Seasonal Harvest	65	Mango Wasabi Guacamole*—32 oz/half tray	39/72
Grilled Spanish Octopus	75	NACHOS —half tray (6-8 people)/full (10-15 people)	35/50
Baja Style Wild Alaskan Cod	65	SALADS —half tray (6-8 people)	35
Yellowfin Tuna Tartare	65	Baby Kale Salad or Beet Salad	
Crispy Cauliflower	65	* includes freshly made tortilla chips	
Birria	75	HOUSE MADE SANGRIA—CARAFE Red Wine with hibiscus, strawberry, orange 30 White Wine with passion fruit, mango, green apple 30	

PLEASE CALL 845-499-2211
TO PLACE YOUR ORDER

HOUSE MADE DESSERTS			
Coconut Carrot Cake	60	Churros (12 piece)	28
Meyer Lemon Olive Oil Cake	48	dulce de leche or espresso chocolate sauce	
Arroz con tres leches—half tray	45	Seasonal Desserts	Please inquire