



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.*

<b>TACO TRAYS</b> (12 piece) each tray serves 4-6 people	<b>Price</b>	<b>GUACAMOLE, SALSA, SIDES</b> 32 oz serves 6-8 people   half tray: 10-15   full tray: 20+	<b>Price</b>
Black Angus Skirt Steak	70	Rice and Beans—half/full tray	25/45
Organic Chicken	60	Mexican Coleslaw—half tray	25
Marinated Shrimp	65	Salsa Roja*—32 oz	20
Carnitas	60	Traditional Guacamole*—32 oz/half tray	33/68
Seasonal Harvest	55	Mango Wasabi Guacamole*—32 oz/half tray	35/70
Grilled Octopus	70	<b>NACHOS</b> —half tray (6-8 ppl)/full (10-15 ppl)	35/50
Baja Style Wild Alaskan Cod	60	<b>SALADS</b> —half tray (6-8 people)	30
Yellowfin Tuna Tartare	62	Baby Kale Salad or Beet Salad	
Crispy Cauliflower	55		
Birria	70		

**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

<b>HOUSE MADE DESSERTS</b>			
Oreos—one dozen	16	Seasonal Pies/Cakes	Please inquire
Arroz con tres leches—half tray	40	Churros (12pc)—dulce de leche or espresso chocolate sauce	25

**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 @