

# COCINA MEXICANA CATERING MENU

Menu is for 20 servings

**Mexican Rice** \$ 25.00

**Beans.** \$20.00

Homemade vegetarian refried Pinto or refried Black.

**Guacamole** \$30.00

Homemade Avocado dip.

**Pico de Gallo** \$20.00

Diced tomatoes, onions, cilantro, lime juice and a touch of jalapeños.

**Cactus Salad Side** \$20.00

Diced tomatoes, cactus radishes, onions, lime cilantro and a touch of jalapeños.

**Quesadillas** \$35.00. **With meat** \$45.00

Flour tortilla filled with melted cheese, and your choice of either shredded chicken, ground beef, chorizo or veggies.

**Salad** \$30.00

Lettuce, tomatoes, green peppers, cucumber and radish.

**Tacos** \$50.00

Authentic Mexican tacos made with soft corn tortillas and your choice of filling.( prices may increase depending on meat)

**Fish Tacos** \$60.00

Fried tilapia on a flour tortilla topped with purple cabbage and sour cream.

**Mini Burritos** \$42.00. **Mini Burritos with Meat** \$50.00

Soft flour tortilla filled with rice, beans, cheese and your choice of meat.

**Taquitos de pollo** \$ 30.00

Rolled and fried chicken mini tacos.

**Flautas** \$30.00

Rolled and fried potato tacos.

**Tlacoyos** \$55.00

Homemade thick tortillas filled with beans, topped with green sauce, cactus onions, cilantro and cheese.

**Enchiladas** \$55.00

Corn tortilla filled with either, Chicken, beef or cheese topped with sauce, cheese , sour cream.

**Bistec a la Mexicana** \$48.00

Pieces of steak cooked with onions, tomatoes, jalapeño and cilantro.

**Pork in Green or Red sauce** \$45.00

Stew mede with tender chunks of pork in red or green sauce and cactus.

**Pollo en Salsa Verde** \$45.00

Shredded chicken cooked in green sauce with lima beans, zucchini, green beans and cactus.

**Carnitas** \$50.00

Tender chunks of pork cooked Mexican style.

**Mole Poblano** \$55.00

Shredded chicken in red Mole sauce.

**Guisado de Pollo** \$45.00

Shredded chicken cooked in tomato/chipotle sauce with potatoes, carrots and green beans.

**Tamales** \$35.00

Chicken, pork, veggie or sweet.

**Flan** \$35.00

Mexican caramel custard.

**Fresh Fruit** \$30.00

**Choco-Flan** \$35.00

Half layer of chocolate cake topped with flan.

**Tres Leches Cake** \$48.00

Three milk cake filled with peaches.

**Agua Fresca** \$7.50

Gallon of flavored water, choice from either Jamaica, Tamarindo, and horchata.