

calexico

Catering Menu

BUILD YOUR OWN TACO BAR

\$15 per person

20 person minimum

YOUR CHOICE OF FILLINGS:

PULLED PORK

slow-cooked chipotle pork

POLLO VERDE

shredded chicken in a tomatillo sauce

GRINGO BEEF

ancho-cumin ground beef

GRILLED TOFU

tofu marinated in chiptole sauce

EL VEGGIE

roasted mushrooms, fava beans & caramelized onions

(can NOT be modified)

POLLO ASADO

chicken marinated in our house spice blend

CARNE ASADA

hanger steak marinated in our house spice blend

every Build Your Own Taco Bar will include:

- **MEXICAN RICE** • **BLACK BEANS**
- **FLOUR TORTILLAS** • **SHREDDED LETTUCE**
- **CHIPOTLE "CRACK" SAUCE** • **SOUR CREAM**
- **JACK CHEESE** • **COTIJA CHEESE** • **PICO DE GALLO**
- **JALAPENOS** • **PICKLED RED ONIONS**
- **RED & GREEN SALSA** • **CHIPS** • **MEXICAN PICKLES**

BURRITO BOX

served with housemade chips & salsa

10 Burritos \$120

mexican rice

black beans

jack & cheddar cheese

pico de gallo

plus the following fillings:

(no substitutions)

PULLED PORK

slow-cooked chipotle pork

pickled red onions

sour cream

GRINGO BEEF

ancho-cumin ground beef

sour cream

BEAN

seasoned black beans

guacamole

cotija cheese

chipotle "crack" sauce

VEGAN BEAN

seasoned black beans

guacamole

POLLO ASADO

marinated chicken

avocado sauce

CARNE ASADA

marinated hanger steak

avocado sauce

EXTRAS

add any of the following items to your orders:

CHIPS & GUACAMOLE

(feeds approx. 10 people)

fresh housemade guacamole & chips **\$40**

ELOTE (20 pieces)

grilled corn on the cob, cotija cheese,
lime mayo & chili powder **\$50**

GREEN SALAD

(feeds approx. 10 people)

fresh greens with grilled corn, cucumbers,
avocado, tomatoes, radishes
& avocado-lime vinaigrette **\$30**



CHICKEN ENCHILADAS (20 pieces)

slow-cooked chicken, bacon & jalapenos
with jack cheese & sour cream
in a red chile sauce **\$50**

VEGETABLE ENCHILADAS (20 pieces)

grilled corn, squash & leeks with
jack cheese & sour cream
in a tangy tomatillo sauce **\$50**