

BARRIO CATERING MENU

All orders need to be placed 24 hours in advance or by Friday for Monday orders.

SALSAS, DIPS, AND CHIPS

Medium bowl serves up to 15 / Large bowl serves up to 25

Housemade Salsas: Choose from: fresh tomato, jalapeno, roasted tomatillo or fire roasted tomato-habanero served with tortilla chips . \$20/\$30

Guacamole Made-to-Order: Fresh tomatoes served with tortilla chips . \$42/\$65

Jalapeno Bean Dip: White bean, jalapeño and garlic served with tortilla chips . \$20/\$30

Sikil Pak: Pumpkin seed hummus served on plantain chips . \$22/\$34

Salsa & Dip Sampler: Choice of salsa, guacamole and jalapeño bean dip served with tortilla chips . \$32/\$44

Tortilla Chips . \$8/\$14

SMALL BITES

Priced per the dozen

Pork Taquitos: Guacamole, crema, escabeche slaw and fire roasted tomato-habanero salsa . \$24

Chicken Wings: Dry rubbed or 'special heat' habanero with buttermilk cilantro dressing . \$18

Flank Steak Skewers: Citrus marinade . \$49

Black Bean & Guacamole Tostaditas: served on round tortilla chips . \$36

SALADS

Medium bowl serves up to 15 / Large bowl serves up to 25

Barrio Chopped: Romaine, red cabbage, pickled red onions, avocado, corn, tomatoes, queso cotija, pumpkin seeds, buttermilk-cilantro dressing . \$75/\$95

Goat Cheese & Bacon: Mixed greens, cucumber, avocado, corn, tomatoes, red onion, chipotle dusted tortilla strips and fresno vinaigrette . \$75/\$95

SIDES

Medium serves up to 15 / Large serves up to 25

Spiced Chile Beans: Cilantro and cotija cheese (vegetarian) . \$24/\$48

Frijoles Charros: Pinto beans with bacon, garlic and onions . \$30/\$50

Housemade Corn Bread: with honey butter . \$24 per dozen

TACOS, SLIDERS, AND MINI-BURRITOS

Sides available upon request

Tacos are served in individual containers to 'create your own' tacos with warm flour tortillas.

Sliders are served on a small brioche bun.

Burritos are wrapped in a flour tortilla filled with rice and beans.

1. CHOOSE YOUR STYLE:

Tacos: \$48 dozen

Sliders: \$60 dozen

Mini Burros: \$72 dozen

2. CHOOSE YOUR FILLINGS:

Pork Shoulder al Pastor: Caramelized pineapple, shaved red onion, cilantro

Grilled Flank Steak*: Oaxaca cheese, radish, onion-poblano rajas, cilantro, tomato-habanero salsa

Tinga de Pollo: Chipotle braised pulled chicken, escabeche slaw, avocado salsa and cotija cheese

Chipotle BBQ Pork: Shredded pork, escabeche slaw and crema

(Vegetarian option available upon request)

ENCHILADAS AND CHILAQUILES

Enchiladas are filled and baked in corn tortillas and served in foil containers.

Chilaquiles 'a traditional mexican dish', corn chips are sauteed and served with filling and scrambled eggs in foil container.

1. CHOOSE YOUR STYLE:

Enchiladas or Chilaquiles: \$72 (serves 12 people)

2. CHOOSE YOUR FILLING:

Chicken Verde: Chipotle braised chicken, jack cheese and oaxaca cheese, tomatillo salsa, onion-red pepper rajas

Guajillo Pork: Shredded pork, golden raisins, almonds, jack cheese, onion-poblano rajas, guajillo-tomato sauce

Seasonal Vegetable: poblano-onion rajas, jack, oaxaca and cotija cheese, and tomatillo crema

DESSERT

Smoked Salt Caramels: \$18 dozen