



# CATERING MENU

## ROADSIDE TACO BAR

Served with mixed cheese, roma tomato and leaf lettuce.  
Choice of homemade corn, flour or hard shell yellow corn tortillas.  
Priced per taco.

<b>SALSA VERDE PULLED CHICKEN</b> .....	6.00
<b>SANTA FE GRILLED CHICKEN</b> .....	6.00
<b>HICKORY SMOKED PULLED PORK</b> .....	6.00
<b>GROUND BEEF</b> .....	6.00
<b>CARNE ASADA</b> .....	8.00
<b>SANTA FE SHRIMP</b> .....	7.00
<b>VEGGIE</b> .....	5.00

## FAJITA BAR

Served with mixed cheese, roma tomato and sour cream.  
Choice of homemade corn, flour or hard shell yellow corn tortillas.  
Priced per Fajita.

<b>CARNE ASADA</b> .....	9.00
<b>GRILLED CHICKEN</b> .....	7.50
<b>SANTA FE SHRIMP</b> .....	8.50
<b>VEGGIE</b> .....	5.50

## WRAPS

<b>BAJA CHICKEN</b> .....	11.00
Santa fe chicken breast, crispy bacon, avocado, mixed cheese, green onion, leaf lettuce & salsa fresca. Served with green chile ranch.	
<b>ISLAND SHRIMP</b> .....	13.00
Jerk Spiced Shrimp, avocado, pineapple salsa fresca, black bean puree, monterey jack, green onion & leaf lettuce Served with chipotle aioli*.	
<b>VEGGIE WRAP</b> .....	11.00
Roasted red pepper, roasted corn, salsa fresca, mushrooms, caramelized onion, black bean puree, monterey jack, spinach and avocado. Served with ginger wasabi.	

## POCO MAS

<b>MEXICAN RICE</b> .....	24.00
<b>REFRIED BEANS</b> .....	28.00
<b>BLACK BEANS</b> .....	28.00
<b>FRUIT PLATTER</b> .....	60.00
<b>½ EARS MEXICAN STREET CORN</b> .....	2.25

## BREAKFAST BURRITOS

<b>SAUSAGE, EGG AND CHEESE</b> .....	5.50
<b>BACON, EGG AND CHEESE</b> .....	5.50
<b>EGG AND CHEESE</b> .....	4.50
<b>VEGGIE</b> .....	5.50

\*These items may be cooked to order. Consumer Advisory: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## CHIPS AND DIPS

All orders are one-quart sized.

<b>BAJA SALSA</b> .....	16.00
Served with yellow corn tortilla chips	
<b>FRESH GUACAMOLE</b> .....	32.00
Made fresh daily with hass avocados, yellow onion, roma tomato and cilantro	
<b>QUESO BLANCO</b> .....	32.00
A blend of Mexican cheese and chiles	
<b>ELOTE DIP</b> .....	25.00
Mexican street corn with black beans, red onions and serrano peppers. Topped with cotija and cilantro	

## ENCHILADAS

Served on corn tortillas.  
Priced per eight Enchiladas.

### TRADITIONAL

Served with mixed cheese, green onion and rancheros sauce.

<b>SALSA VERDE PULLED CHICKEN</b> .....	56.00
<b>GRILLED CHICKEN</b> .....	60.00
<b>GROUND BEEF</b> .....	56.00
<b>CARNE ASADA</b> .....	88.00
<b>CHEESE</b> .....	45.00

### VEGETARIAN

Served with sauteed vegetables, mixed cheese, green onion and rancheros sauce

<b>VEGGIE</b> .....	50.00
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## ROLLS

Priced per Roll

<b>STETSON</b> .....	1.75
Achiote marinated chicken breast, roma tomato, guacamole, shaved red cabbage and monterey jack. Served with chipotle aioli*.	
<b>BLACK AND BLEU</b> .....	2.50
Blackened carne asada, roma tomato, caramelized red onion, leaf lettuce, gorgonzola and monterey jack. Served with horseradish sour cream.	
<b>HAPPY VEGETABLE</b> .....	1.50
Fresh spinach, avocado, roasted red pepper, red onion, broccoli, zucchini, squash, snow peas and black bean puree. Served with ginger wasabi.	
<b>CABO</b> .....	2.00
Blackened santa fe shrimp, roma tomato, roasted red pepper, avocado and mixed cheese. Served with chipotle aioli* and baja bbq sauce.	
<b>SANTA FE TUNA</b> .....	2.25
Yellowfin tuna*, spinach, black bean puree, roasted red pepper, monterey jack. Served with ginger wasabi.	

## SMALL BITES

<b>BBQ BACON WRAPPED SHRIMP</b> .....	2.50
Black tiger shrimp basted with baja bbq sauce and wrapped in hickory smoked bacon. Topped with cotija cheese and green onion	
<b>HICKORY SMOKED PULLED PORK SLIDERS</b> .....	4.50
Low country cole slaw and bread and butter pickles	