



\*Prices may vary due to market fluctuations. Please inquire for the most current menu & pricing at the time of estimate.

## CATERING MENU

All catering orders that are under 40 people must have 48 hours notice. If the order is for more than 40 people, we must have a minimum of 1 weeks notice.

Payment: an invoice will be emailed upon confirmation of order & we request a 50% deposit at that time. Cancellation must be made 4 days prior to event date or the 50% deposit will be forfeited. Payment by cash, check or credit card. Pricing does not include gratuity.

Catering trays typically serve 12 - 15 people unless otherwise noted.

Pick up times are typically 10AM-4PM; flexible upon request.

### Breakfast & Lunch items served all day.

Price \*

#### BREAKFAST

FRITTATA: farmers market eggs and cream are the base for this savory and creamy egg custard dish (Options: onion/bacon, kale/onion/cheese, OR cheese/heirloom tomato).	\$60.00
FRITTATA: farmers market eggs and cream are the base for this savory and creamy egg custard dish (cheese only).	\$55.00
LADY C EGGCHILADA: farmers market eggs, pickled peppers, cheese and organic corn tortillas are layered to create the Lady C (side of yogurt, salsa, cotija).	\$60.00
RAINBOW TATERS w/ Southwest Spices: rainbow potatoes are mixed with olive oil and roasted with our house Southwestern spice mix.	\$45.00
RAINBOW TATERS Nachos Style: roasted Southwest potatoes covered in cheese, shaved onion and bacon.	\$55.00
FRUIT TRAY: honeydew melon topped with seasonal farmers market fruit.	\$50.00
BAGEL BOARD (per dozen): a mix of plain, jalapeño-cheese and everything bagels with our whipped cream cheese, pimento and veggies (onions, heirloom tomatoes, cucumber and avocado).	\$80.00
BAGELS w/ CREAM CHEESE (per dozen): a mix of plain, jalapeño-cheese and everything bagels with our whipped cream cheese.	\$48.00
NEW MEXICAN BLUE CORNBREAD: our signature blue cornbread served with honey butter and jam. Typically cut into 8 pieces per tray but can cut into 16 small pieces or 32 bite sized pieces.	\$60.00
GF BEET CAKE: beet cake (similar to carrot cake) is topped with cream cheese frosting and nuts. Typically cut into 8 slices (regular). Can make it 10-12 pieces or leave the bundt cake as is.	\$50.00
CHOCOLATE STOUT CAKE: Stout cake is made with a craft Mexican stout and topped with berries and powdered sugar. Typically cut into 8 slices (regular). Can make it 10-12 pieces or leave the bundt cake as is.	\$50.00



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BREAD PUDDING: Champagne bread baked in a sweet creamy custard. Served with a side of fresh seasonal jam.	\$60.00
Add whipped cream (32 oz)	\$10.00
Add side pecan butter (8 oz)	\$10.00
PASTRIES (20 mini assorted): a mix of mini plain and chocolate croissants, blueberry muffins and fruit danishes. Served with seasonal jam.	\$60.00
PASTRIES (Vegan, 6 assorted): a mix of regular sized plain croissants, monkey bread, and GF/V blueberry muffin. Served with seasonal jam	\$35.00
SUGAR COOKIES (per dozen): w/ royal icing	\$42.00
COOKIES (per dozen): Choose from chocolate chip, double chocolate chip, oatmeal raisin, or a mix of all three	\$39.00
COOKIES, MINI (per dozen): Choose from chocolate chip, double chocolate chip, oatmeal raisin, or a mix of all three	\$18.00

### LUNCH

CHEESE BOARDS: 3-4 cheese selections, dried fruit, nuts, jam, olives/pickles, vegetables, herbs/flowers.	
\$12/person for a board (10 person serving tray). ****setup fee for large parties	\$120.00
\$14/person in individual cups (minimum order: 15 person).	\$210.00
PIMENTO TRAY: 16 oz scoop of house pimento (medium spice), veggies & a 16 oz of pickles/olive mix. Includes crackers	\$45.00
SANDWICHES (\$11/person): Choose from egg salad, la Llorona (pork or vegan), tuna, pimento, BLTA, or hummus	\$11.00
SALADS: all served with a selection of our house dressings, unless specific dressing is noted (approx. 10-12 servings per tray).	
SEASONAL GRAIN SALAD: Scoop of our seasonal grain salad with roasted cabbage and dried fruit on top of greens. Topped with avocado and citrus pepper.	\$60.00
TUNA SALAD: Greens, rainbow carrots, tomato, cucumber, avocado and a heaping scoop of tuna salad.	\$60.00
HOUSE SALAD: cucumber, watermelon radish, rainbow carrots, fruit, pepitas, avocado and cotija.	\$50.00
LENTIL & FETA: Rancho Gordo lentils dressed in olive oil with feta and avocado.	\$60.00



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PURO PINCHE PARRI SALAD (GF): Greens, carrots, cucumber, tomato, cotija cheese, corn chips ***protein sold separately.	\$50.00
*** Adovada: pork or vegan, jackfruit (large deli container)	\$25.00
*** Beans (large deli container)	\$10.00
*** Tuna (large deli container)	\$20.00
ESQUITES ENSALADA: Greens, grilled corn (onion & serranos) spicy vegan mayo, heirloom tomatoes, avocado, queso fresco, corn chips. Dressing on the side: lime wedges & olive oil. ***protein sold separately.	\$60.00
FRITO PIE: Fritos in the bag with house made vegan chili and sides \$10/person (20 person increments).	\$200.00
TACO PACKAGE (serves approx. 15 people): tray each: beans, rice, adovada or vegan adovada (medium spice); 3 packs Kernel of Truth tortillas and sides.	\$220.00
Chicken Molé option	\$200.00
POZOLE: Red (pork) or Green (vegan) options Red pork with fresh boneless pork. Vegan green (as seen in The New Yorker) with heirloom beans. Includes all sides. \$15/person (order in 10 person increments).	\$150.00
ENCHILADAS: Chicken Molé or Vegetarian option (serves 15-20 people). Organic corn tortillas, topped w/ cotija cheese & sesame seeds. Served w/ a side of crema, chopped onions, cilantro & salsa	
Chicken Molé option	\$75.00
Vegetarian Molé option (zuchinni, corn, beans & cheese)	\$60.00
BEANS:	
Cranberry beans and cotija cheese.	\$40.00
Evan's Corona beans: large white corona beans in tomato sauce and feta with herbs.	\$60.00
Marinated Italian beans: extra virgin olive oil with herbs and shaved veggies.	\$50.00
RICE: herbs, peas & carrots	\$40.00
CHIPS & SALSA: salsa roja (medium spice), 32 oz container, & chips	\$22.00
CHIPS & GUACAMOLE: guacamole (32 oz container) & chips	\$30.00



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### **BEVERAGES**

ICED TEA: mango black tea or jamaica/hibiscus tea (all unsweetened): 1 gallon (128 oz)	\$20.00
JUICE: lemonade, orange juice: 1 gallon (128 oz)	\$20.00
TEA w/ LEMONADE: jamaica-palmer, arnold-palmer: 1 gallon (128 oz)	\$25.00
AQUA FRESCA, seasonal (please ask for availability): 1 gallon (128 oz)	\$25.00
SANGRIA: 1 gallon (128 oz)	\$40.00
CAFE de OLLA, iced: 1 gallon (coffee only)	\$20.00
CAFE de OLLA, hot: 128 oz (with 8 oz cups and all sides)	\$38.00
CAFE de OLLA, hot: 5 gallon (with 100 - 8 oz cups and all sides)	\$95.00
HOT CHOCOLATE: Cultura Chocolate's Mexican Drinking Chocolate mixed w/ Barista Coconut milk. 128 oz (disposable) container & 8 oz paper cups (serves 16 people, approximately)	\$55.00
MIMOSA package: 3 bottles champagne + 1 gallon orange juice	\$55.00
MICHELADA package: 1-32oz bottle of Miche mix, 2-6-pack beer, tan/garnish	\$60.00
add additional 32oz Miche mix bottle w/ garnish (add +\$25)	\$25.00
add additional 6-pack lager (add +\$20)	\$20.00
WINE/BEER: all at store prices, no corkage fee	varies

### **NOTES & OTHER FEES**

We are open to creating a special menu for your event. Please call our store to set up an appointment.

SERVICE FEE, catering service min: 10%

On-site: Set-up & clean up w/ water refills included. Off-site: Load out & set-up.

Additional gratuity appreciated.

DELIVERY FEE, catering off-site: \$15 or 15% for local deliveries (within a 2 mile radius)

SERVICE WARE: World Centric® Round Plates made from bamboo and unbleached plant fiber, plant-based cutlery & World Centric® napkins. \$25 / package (serves 50 people per package)

PAPER CUPS: Eco-conscious 8 oz cups (\$12 / 50 pc. sleeve)

PAPER NAPKINS: World Centric® beverage napkins made from 100% post-consumer waste (PCW) recycled paper (\$5 / 100 pcs)