

CATERING

We offer two types of catering options

BOX LUNCHES

Just order off our lunch to go menu!

(24hr notice needed)

BUFFET STYLE

Choose from Catering Menu and we are happy to help out with quantities for your headcount, suggestions, & how to make your event easy!

Paper plates, napkins, utensils included.

(48hr notice needed)

BREAKFAST BURRITOS

available before 11am

Chorizo	\$7.50
Eggs, house made chorizo, crispy potatoes, caramelized onions, queso	
Carne Asado	\$7.50
Eggs, beef, tomato, onions, crispy potatoes, avocado salsa, queso	
Pollo Asado	\$7.50
Eggs, chicken with tomato and onions, potatoes, avocado salsa, queso	
Camaron	\$8.50
Eggs, spicy shrimp, diablo sauce, roasted peppers, onions, potatoes	
Veggies	\$7.50
Eggs, roasted peppers, potatoes, yams, corn, queso	

FRUIT AND PASTRIES

Fruit Platter	\$40
Mini Scones	\$40/doz
Muffins	\$48/doz

ENSALADAS

sized for approx. 12 side salad portions

Naranjas y Almendras	\$60
organic greens, oranges, almonds, jicama & red onion w/ house-made prickly pear vinaigrette	
Caesar	\$60
romaine lettuce, garlic croutons, parmesan cheese, Caesar dressing	

TACOS

BUILD YOUR OWN TACOS

20 Tacos Per Order. Our normal serving size is 3 tacos per person or 6-7 people per order. (for smaller orders, use to go menu) House salsas included with all taco orders

MEATS

Pollo	\$70
chile rubbed chicken, onions, cilantro, radish, avocado crema	
Traditional Carnitas	\$60
shredded pork, cilantro, onion, cascabel chile salsa, avocado salsa	
Carne	\$70
grilled steak, onions, cilantro, radish, avocado salsa	

FISH

Bacalao	\$70
fried cod in spiced beer batter, red cabbage, creamy avocado sauce	
Abadejo	\$75
baked cod with lemon pepper, cabbage, avocado crema	
Camarones	\$75
grilled marinated shrimp, pickled cabbage, avocado crema	

VEGETARIAN

Boniato	\$70
sautéed yams, onions, roasted peppers, cotija cheese, creamy avocado sauce	
Hongo	\$70
marinated portabello mushrooms	

FAJITAS

BUILD YOUR OWN FAJITAS

Approximately 20 Fajitas per Order. Served w/ seared onions, bell peppers, your choice of meat

Chicken	\$85
Shrimp	\$95
Steak	\$100

BROCHETAS

SKEWERS

12 skewers per order

Pollo	\$60
achiote rubbed chicken, grilled w/ onion, bell peppers, pineapple	
Carne	\$70
marinated steak, grilled w/ onion, bell peppers, zucchini	

TAMALES

served in corn husks
minimum order is 3 dozen

Three dozen of Tamales	\$150
Choose from Cheese/veggie, Yam, Chicken, or Pork	

SIDES

served in half pans, 10-8 oz servings

Green Rice	\$35
Blended Black Beans	\$35
Whole Pinto Beans	\$35

APERITIVOS

- Jalapeños Poppers** (24) \$40
stuffed with spiced cream cheese
- Veggie Empanadas** \$3.00 ea
filled w/squash, tomato, corn and Oaxaca cheese, served with avocado crem
- Empanadas Fritas** \$3.50 ea
chorizo, potato and Oaxaca cheese, served with avocado crema
- Taquitos** \$2.50 ea
corn tortillas filled w/chicken, served w/ sour cream

QUESADILLAS

(approximately 20 pieces per order)

Add chicken for \$12

Quesadillas \$32
Flour tortillas with melted jack & cheddar cheeses

Mangodillas \$36
Quesadilla with mango, poblanos & scallions

Champinones \$36
Quesadilla with arugula, wild sautéed mushrooms, caramelized onions

CHIPS AND DIPS

Guacamole (party size) \$42
7 scoops of smashed avocado, onion, tomato, cilantro
Single scoop (7 oz) available for \$6

Salsa Mexicana (bowl) \$25
Freshly chopped tomatoes, onion, garlic & cilantro
A pint available for \$6

Salsa Baja de Capas \$45
40 oz layered dip w/ beans, guacamole, sour cream, pico de gallo, cheese, and cilantro; served with chips

Chips & House Salsas \$25
2lb Bag of chips + 3 pints of House Salsas. Diablo (hot + red), Chipotle (medium + sweet), or Verde (mild + green)

A pint of salsa available for \$6 ea

2 lb bag of chips for \$8

POSTRES

- Key Lime Pie \$45/pie
Coconut Flan \$45/large

BEBIDAS

- Limonada \$24/gal
Tamarind \$24/gal
Chica de Pina \$24/gal
Hibiscus \$24/gal
Horchata \$40/gal
Housemade Iced Tea \$20/gal
Coffee \$24/gal
w/cream, sugars

- Sodas (12oz) \$2.75
coke, diet coke, sprite

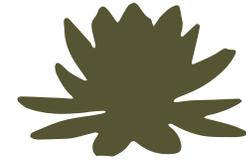


*\$10 Delivery option available w/in 2 miles of Café,
Outside of our 2 mile radius? Just ask!

Mon – Fri, 9am – 6pm (with 24 hr notice).
Other days of week & times we can often help w/ previous notice.

*Service Charge of 15% for all deliveries
*Service Charge of 10% for all pickup orders

**During our busiest time of year, May-August, we may need to adjust pick-up or delivery times to serve you better!



**AGUA
VERDE
CAFÉ
SEATTLE**

CATERING MENU

*Make your special event, reception, family dinner,
university or corporate luncheon easy
with our catering service!*

*We offer Breakfast, Lunch, Dinner,
and Appetizer options*

*Box Lunches and Buffet Style
Special order fee* added to ALL orders*



Place orders from 10am to 4pm (M-F)

206.545.8570

Events@aguaverdecafe.com

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