

# CATERING MENU

We offer two types of catering options:

## BOX LUNCHES

Just order off our regular to-go menu!  
(48hr notice needed)

## BUFFET STYLE

Choose from our Catering Menu. We are happy to help with quantities, suggestions, & how to make your event easy!  
(48hr notice required)

# BREAKFAST BURRITOS

available until noon everyday

|   | Chico  | Grande  |
|---|--------|---------|
| <b>Suadero</b> 🌮  | \$8.50 | \$12.50 |
| eggs, beef brisket confit, tomato, onions, crispy potatoes, jack & cheddar, cilantro    |        |         |
| <b>Pollo</b> 🌮  | \$8.50 | \$12.50 |
| eggs, chicken, tomato, onions, crispy potatoes, jack & cheddar, cilantro                |        |         |
| <b>Chorizo</b> 🌮  | \$8.50 | \$12.50 |
| eggs, house made chorizo, caramelized onions, crispy potatoes, jack & cheddar, cilantro |        |         |
| <b>Veggie</b> 🌮   | \$8.50 | \$12.50 |
| eggs, roasted peppers, crispy potatoes, yams, corn, jack & cheddar, cilantro            |        |         |

# ENSALADA

## Picarita Salad

romaine lettuce, grilled corn, poblano peppers, red bell peppers, avocado, cumin, black beans, lime & cilantro dressing, topped with tortilla strips

\$80

# ENCHILADAS

(12) enchiladas per order. Our normal serving size is 3 enchiladas per person. Serves 4-6 people

**BUTTERNUT SQUASH** \$75  
three corn tortillas filled with kabocha & butternut squash, topped with butternut squash sauce, sour cream, queso fresco, pomegranate & cilantro

**MOLE AMARILLO** \$75  
three corn tortillas filled with yellow mole, braised pork, recado negro, hoja santa chimichurri

# QUESADILLAS

whole quesadilla serves 3-4 people

Add chicken for \$10  
**Quesadilla** 🌮 \$23  
flour tortilla with monterey jack & cheddar cheese

**Mangodilla** 🌮 \$29  
quesadilla with mango, roasted poblanos & green onions

# TAMALES

*ONLY AVAILABLE OCTOBER-APRIL*

served in corn husks  
minimum order is 3 dozen & please order 48hr in advance

**Three dozen of Tamales** \$210  
choose from cheese, yam, chicken, or pork

Contains Gluten 🌮

Please note that any fried items are fried with shared oils.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

# TACOS

## Build Your Own Tacos

20 Tacos per order. Our normal serving size is 3 tacos per person (for smaller orders, use to-go menu).

## MEATS

**Pollo** \$110  
chile rubbed chicken, onions, cilantro, avocado salsa

**Carnitas** \$110  
pork confit, cilantro, onion, cascabel chile salsa, avocado salsa

**Suadero** \$110  
beef brisket confit, onions, cilantro, tomatillo-avocado salsa de molcajete

## FISH

**Baja** 🌮 \$135  
panko breaded cod, Chipotle mayo, pico de gallo, avocado, red cabbage

**Camarones** \$135  
shrimp cooked in a chili-garlic butter, red cabbage, cilantro, topped with avocado crema

## VEGETARIAN

**Boniato** \$105  
sautéed yams, onions, corn, roasted peppers, cotija cheese, avocado crema, cilantro

# SIDES

served in half pans, 32 oz servings (6-8 people)

**Green Rice** \$36  
**Whole Black Beans** \$36  
**Whole Pinto Beans** \$36

# APERITIVOS

**Taquitos de Pollo** \$4 ea  
crispy corn tortilla filled with chicken; served with sour cream, lettuce, cherry tomatoes

**Mango Chipotle Alitas** (30pieces) \$65  
mango-chipotle glazed chicken wings, sweet pickled cucumbers, mint Ranch

# CHIPS AND DIPS

**Guacamole** (serves 8-12 people) \$75  
avocado, onion, garlic, cilantro, serrano peppers, fresh lime juice

**Pico de Gallo** \$30  
freshly chopped tomatoes, onion, garlic, & cilantro

**House Salsas** (16oz) \$9.50 ea  
verde (mild), chipotle (sweet & smoky), or diablito (spicy)

**Tortilla Chips** (2lbs) \$8.5

# POSTRES

serves 6-8 people per order

**Key Lime Pie** 🍷 \$30

# CATERING SUPPLIES

We offer catering supplies, such as chaffing pans, sternos, cutlery, plates, cups & serving utensils. Please, inquire with our catering coordinator for pricing.

# TO-GO COCKTAILS

**Margarita Lima** 8oz. Can \$14  
Pueblo Viejo Blanco tequila, fresh lime, triple sec

**Prickly Pear Margarita** \$14  
Pueblo Viejo Blanco tequila, fresh lime, prickly pear

**Paloma** \$14  
Pueblo Viejo Blanco, fresh grapefruit & lime juice, grapefruit liqueur

# HOUSEMADE BEBIDAS

**Limonada** (96oz) \$39  
**Hibiscus** (96oz) \$39  
**Horchata** (96oz) \$60  
**Drip Coffee** (96oz) \$35  
with cream, sugars upon request

# SODAS (12OZ)

**Coke, Diet Coke, Sprite** 3.50  
**Mexican Coke Bottle** 4.50  
**Jarritos Mineral sparkling water** 4.50  
**Jarritos Mandarin or Piña Bottle** 4.50  
**San Pellegrino Can** (Blood Orange or Lemon) 4.00  
**Bottled Water** 2.50

\*\$45 Delivery option available within 2 miles of Café with a week's notice. Anything further will have an upcharge.

\*\$450 delivery minimum (before taxes & service fee)  
\*(October-April)

\*\$650 delivery minimum (before taxes & service fee)  
\*(May-September & Husky Games)

\*Service Charge of 15% for all pick up & delivery orders  
(100% of service charge is retained by the house)

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



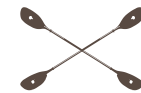
**AGUA  
VERDE  
CAFÉ  
SEATTLE**

# 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  
Service charge added to ALL orders



Place orders through:  
[events@aguaverdecafe.com](mailto:events@aguaverdecafe.com)

1303 NE Boat Street Seattle WA, 98105  
[aguaverdecafe.com](http://aguaverdecafe.com)