

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 needed)

BREAKFAST BURRITOS

available until noon everyday	Chico	Grande
Suadero 🌮	\$9.00	\$13.00
eggs, beef brisket confit, tomato, onions, crispy potatoes, Jack & Cheddar, cilantro		
Pollo 🌮	\$9.00	\$13.00
eggs, chicken, tomato, onions, crispy potatoes, Jack & Cheddar, cilantro		
Chorizo 🌮	\$9.00	\$13.00
eggs, house made chorizo, caramelized onions, crispy potatoes, Jack & Cheddar, cilantro		
Veggie 🌮	\$9.00	\$13.00
eggs, roasted peppers, crispy potatoes, yams, corn, Jack & Cheddar, cilantro		

ENSALADA

Picarita Salad	\$85
artisan mix, grilled corn, poblano peppers, cherry tomatoes, red bell peppers, avocado, cumin, black beans, lime and cilantro dressing, topped with tortilla strips	
Corn Cactus Side Salad	\$95
grilled corn, red bell pepper, chile pasilla, green onion, cilantro, black beans, nopales	

ENCHILADAS

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

BUTTERNUT SQUASH	\$85
(12) corn tortillas filled with kabocha & butternut squash, topped with butternut squash sauce, sour cream, queso fresco, pomegranate & cilantro	

POLLO MOLE ENCHILADAS	\$85
(12) corn tortillas filled with shredded chicken, topped with mole sauce, sour cream & sesame seeds	

QUESADILLAS

whole quesadilla serves 3-4 people
Add chicken for \$10

Quesadilla 🌮	\$25
flour tortilla with Monterey Jack & Cheddar cheese	
Mangodilla 🌮	\$30
flour tortilla with Monterey Jack and Cheddar cheese, mango, 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 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	\$120
chile rubbed chicken, onions, cilantro, avocado salsa	

Carnitas	\$120
pork confit, cilantro, onion, cascabel chile salsa, avocado salsa	

Suadero	\$120
beef brisket confit, onions, cilantro, avocado salsa	

FISH

Baja 🌮	\$145
panko breaded cod, Chipotle mayo, pico de gallo, avocado, red cabbage	

Camarones	\$145
shrimp cooked in a chili garlic butter, red cabbage, cilantro, topped with avocado crema	

VEGETARIAN

Boniato	\$115
sautéed yams, onions, corn, roasted peppers, cotija cheese, avocado crema, cilantro	

SIDES

Serves 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

Mango Chipotle Alitas (30pieces) \$70
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 \$33
freshly chopped tomatoes, onion, garlic, & cilantro

House Salsas (16oz) \$9.50 ea
Verde (mild), Chipotle (sweet & smoky), or Diablico (Spicy)

Tortilla Chips (2lbs) \$8.50

POSTRES

serves 6-8 people per order

Key Lime Pie 🍋 \$30
Orange Flan \$30

CATERING SUPPLIES

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

TO-GO COCKTAILS

Lima Margarita 8oz. Can \$14.50
Pueblo Viejo Blanco Tequila, triple sec, lime, simple syrup

Prickly Pear Margarita \$14.50
Pueblo Viejo Blanco Tequila, lime, prickly pear, simple syrup

Paloma Margarita 14.50
Pueblo Viejo Blanco Tequila, grapefruit liqueur, lime, grapefruit, simple syrup

Wild Flower Margarita 14.50
Los Vecinos Mezcal, Pueblo Viejo Blanco Tequila, ginger liqueur, hibiscus, lime, simple syrup

HOUSEMADE BEBIDAS

Limonada (96oz) \$44
Hibiscus (96oz) \$44
Horchata (96oz) \$65
Drip Coffee (96oz) \$40
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

*\$50 Delivery option available within 2 miles of Café with 48 hour notice. Anything further will have an upcharge.

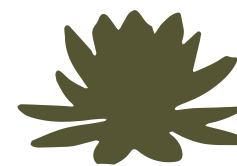
*\$450 delivery minimum (before taxes & service fee)
*(October-April)



*\$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

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aguaverdecafe.com