

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 and we are happy to help out with quantities for your headcount, suggestions, & how to make your event easy!
(48hr notice needed)

BREAKFAST BURRITOS

available until noon everyday

Carne Asada 🌮 **\$11.50**

eggs, grilled steak, tomato, onions, crispy potatoes, queso, cilantro

Pollo 🌮 **\$11.50**

eggs, chicken, tomato, onions, crispy potatoes, queso, cilantro

Chorizo 🌮 **\$11.50**

eggs, house made chorizo, caramelized onions, crispy potatoes, queso, cilantro

Veggie 🌮 **\$11.50**

eggs, roasted peppers, crispy potatoes, yams, corn, queso, cilantro

ENSALADAS

serves 6-8 people per order

Picarita Salad **\$79**

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

ENCHILADAS

(12) enchiladas per order
Serves 4-6 people

Butternut Squash Enchiladas **\$72**

(12) corn tortillas filled with Kabocha & Butternut squash, topped with Butternut squash sauce, sour cream, queso fresco, pomegranate & cilantro

Enfrijoladas con Puerco **\$72**

(12) corn tortillas filled with shredded guajillo-braised pork shoulder, smothered with velvety white bean salsa, cotija, onion & cilantro

QUESADILLAS

whole quesadilla serves 2-3 people
Add chicken for \$10

Quesadillas 🌮 **\$20**

flour tortilla with Monterey jack & cheddar cheese

Mangodillas 🌮 **\$25**

quesadilla with mango, poblanos & green onions

Veggie 🌮 **\$25**

flour tortilla with Monterey jack & Cheddar cheese, mushroom "chorizo", epazote

TAMALES

ONLY AVAILABLE OCTOBER-MAY

served in corn husks

minimum order is 3 dozen & please order 48hr in advance

Three dozen of Tamales **\$185**

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 or 6-8 people per order (for smaller orders, use to-go menu).

MEATS

Pollo **\$105**

chile rubbed chicken, onions, cilantro, avocado salsa

Traditional Carnitas **\$105**

pork confit, cilantro, onion, cascabel chile salsa, avocado salsa

Carne **\$105**

grilled steak, onions, cilantro, avocado salsa

FISH

Baja 🌮 **\$119**

panko breaded cod, chipotle mayo, pico de gallo, avocado, red cabbage

Camarones **\$119**

shrimp cooked in a chili garlic butter, red cabbage, cilantro, topped with avocado crema

VEGETARIAN

Boniato **\$99**

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 \$3 ea
corn tortillas filled with chicken; served with sour cream

CHIPS AND DIPS

Guacamole (serves 8-12 people) \$56
56oz of smashed avocado, onion, tomato, cilantro

Pico de Gallo (32oz) \$30
freshly chopped tomatoes, onion, garlic, & cilantro

House Salsas (16oz) \$8.5
Verde (mild), Chipotle (sweet & smoky), or Diablito (Spicy)

Tortilla Chips (2lbs) \$8.5

FRUIT AND PASTRIES

Mini Scones 🥞 \$48/doz

Fruit Platter (serves 6-8 people) \$56

POSTRES

serves 6-8 people per order

Key Lime Pie 🥧 \$28

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

	8oz. Can	12oz. Can
Margarita Lima	\$13	\$18
Pueblo Viejo Blanco tequila, fresh lime, triple sec		

Prickly Pear Margarita	\$13	\$18
Pueblo Viejo Blanco tequila, fresh lime, prickly pear		

Paloma	\$13	\$18
Pueblo Viejo Blanco, fresh grapefruit & lime juice, grapefruit liqueur		

Wild Flower	\$13	\$18
Pueblo Viejo Blanco tequila, Los Vecinos mezcal, ginger liqueur, hibiscus, fresh lime		

HOUSEMADE BEBIDAS

Limonada (96oz)	\$35
Hibiscus (96oz)	\$35
Horchata (96oz)	\$50
Drip Coffee (96oz)	\$35
with cream, sugars	

SODAS (120Z)

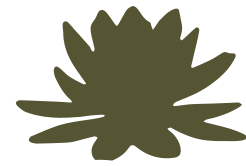
Coke, Diet Coke, Sprite	3.50
Mexican Coke Bottle	4.50
Jarritos Mineral sparkling water	4.50
Jarritos Mandarin or Piña Bottle	4.50
San Pellegrino Can	4.00
Bottled Water	2.50

*\$45 Delivery option available within 2 miles of Café with a week's notice

*\$350 delivery minimum (before taxes & service fee)

*Service Charge of 15% for all pick up & delivery orders

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



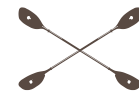
**AGUA
VERDE
CAFÉ
SEATTLE**

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
Service charge added to ALL orders



Place orders through:
Events@aguaverdecafe.com

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aguaverdecafe.com