



CATERING MENU

BLUE TACO uses only the best quality products on the market and takes pride in serving the best ingredients available to our customers.

SMALL BITES

	<u>Per Dozen</u>
Mini tacos *	\$18 - \$21
Mini quesadillas *	\$18 - \$21
Mini Mexican pizzas *	\$18 - \$21
Mini flautas *	\$18 - \$21
Mini tamales *	\$18 - \$21
Mini empanadas *	\$18 - \$21
Garlic herbed skirt steak on a crostini w/salsa verde & crema ...	\$21
Shrimp tostadas	\$21
Fiesta crab crisps	\$21
Poblano peppers and cactus sautéed in lime sauce on endive ..	\$18
Mushrooms stuffed w/seasoned beef & gruyere	\$18

* Available in beef, chicken or vegetarian

SAUCES & DIPS

	<u>Quart</u>	<u>Pint</u>	<u>½ Pint</u>
Ceviche	\$36	\$18	\$9
Almond Cilantro Dip	\$28	\$14	\$7
Guacamole	\$28	\$14	\$7
Cilantro & Artichoke Dip	\$28	\$14	\$7
Pimento Queso Dip	\$28	\$14	\$7
Fresh Tomato Salsa	\$20	\$10	\$5
Fresh Fruit Salsa	\$20	\$10	\$5
Avocado Sauce	\$20	\$10	\$5
Salsa Verde	\$20	\$10	\$5

MAIN DISHES

Enchiladas *; Verde, Rojas or Mole	\$11.95 - \$14.95 lb.
Tacos *	\$11.95 - \$14.95 lb.
Tortilla casserole *; Verde or Rojas	\$11.95 - \$14.95 lb.

* Available in beef, chicken or vegetarian

SIDE DISHES

Roasted Mexican vegetables in green sesame pipan	\$9.95 lb.
Browned vermicelli w/roasted tomato, zucchini, & aged cheese	\$9.95 lb.
Black bean corn medley	\$9.95 lb.
Chile-glazed sweet potatoes w/cinnamon	\$9.95 lb.
Classic Mexican pot beans	\$6.95 lb.
Classic Mexican refried beans w/garlic & onions	\$6.95 lb.
Red tomato rice	\$6.95 lb.
Black bean rice	\$6.95 lb.

SOUPS

Chipotle chicken soup	\$12 qt.
Tortilla soup (chicken or vegetarian)	\$12 qt.
Mexican-style sweet roasted garlic soup	\$12 qt.
Red-chile beef soup	\$12 qt.
Roasted tomato soup	\$12 qt.
Mushroom-cactus soup	\$12 qt.
Golden squash blossom crema	\$12 qt.

NOTES:

A non-refundable deposit of 40% is required on all orders. Cancellations or rescheduling must be made a week prior to event date. If staff is required the fee is \$35 (an hour) per server and \$45 (an hour) per cook (minimum 5 hour guarantee). Staff payment is due at end of event.

Breakfast, dessert and cheese platter options are available upon request.

BLUE TACO LLC
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