

# WINTER CATERING

Trays are ideal for 12 to 18 persons

## — TACO —

- Carnitas** *Slow cooked pork with caramelized orange peel, with side garnishes: fresh jalapeno, sliced radishes, queso fresco, sliced lettuce, sliced red bell pepper, pickled jalapeno, cilantro, white onion, salsa verde, lime wedges.* \$90.00
- Pollo** *Chicken breast from Goffle Road Poultry Farms marinated in lime juice and prepared with our housemade spice rub, with side garnishes: fresh jalapeno, sliced radishes, queso fresco, sliced lettuce, sliced red bell pepper, pickled jalapeno, cilantro, white onion, pico de gallo, lime wedges.* \$90.00
- Hongos** *Fresh cremini mushrooms sauteed in herbs and spices, with side garnishes: fresh jalapeno, sliced radishes, queso fresco, sliced lettuce, sliced red bell pepper, pickled jalapeno, cilantro, white onion, salsa verde, lime wedges.* \$90.00
- Chorizo** *Housemade in Mexican way, freshly ground pork seasoned with ancho-guajillo-chipotle blend, with spicy black beans, with side garnishes: fresh jalapeno, sliced radishes, queso fresco, sliced lettuce, sliced red bell pepper, pickled jalapeno, cilantro, white onion, chipotle crema, lime wedges.* \$90.00
- Carne Asada** *Skirt steak prepared with our housemade spice rub, with side garnishes: fresh jalapeno, sliced radishes, queso fresco, sliced lettuce, sliced red bell pepper, pickled jalapeno, cilantro, white onion, salsa verde, lime wedges.* \$125.00
- Calabaza** *Zucchini, with roasted poblano, tomatoes and corn, prepared with crema Mexicana, with side garnishes: fresh jalapeno, sliced radishes, queso fresco, sliced lettuce, sliced red bell pepper, pickled jalapeno, cilantro, white onion, lime wedges.* \$90.00
- Nopalitos** *Tender cactus, with roasted poblano and caramelized onion, with side garnishes: fresh jalapeno, sliced radishes, queso fresco, sliced lettuce, sliced red bell pepper, pickled jalapeno, cilantro, white onion, pico de gallo, lime wedges.* \$90.00

## — ENCHILADA, CHILAQUILES—

- Enchilada de pollo** *Chicken breast from Goffle Road Poultry Farms marinated in lime juice and prepared with our housemade spice rub, wrapped in corn tortillas, and baked with Chihuahua cheese and your choice of salsa verde or salsa de chipotle; finished with queso cotija and a tiny bit of crema Mexicana.* \$90.00
- Enchilada Roja** *Shredded chicken enchilada with salsa guajillo, queso cotija, and white onion garnish.* \$90.00
- Vegan Enchilada** *With kale, winter squash and salsa de chile ancho.* \$90.00
- Chilaquiles de pollo** *Grilled chicken, corn chips, queso Chihuahua, cotija, with salsa verde or spicy salsa chipotle* \$90.00
- Chilaquiles de huevos** *Fried egg, corn chips, queso Chihuahua, cotija, with salsa verde or spicy salsa chipotle* \$90.00

## — MAIN —

- Carnitas arbol** *Pork slow cooked with Mexican Coke and fresh orange juice, served with polenta and a pan sauce containing chile arbol and tomatillos.* \$160.00
- Mole poblano** *Chicken breast from Goffle Road Poultry Farms, pan seared and roasted; with a mole sauce containing pumpkin seeds, sesame seeds, sweet plantains, raisins, dried ancho and guajillo chiles, and a hint of Mexican chocolate.* \$160.00
- Chuleta** *Pork ribeye with chipotle-honey glaze.* \$160.00
- Pollo pibil** *Goffle Road Farms chicken cooked in banana leaves with fresh citrus juices and housemade achiote paste.* \$160.00
- Lamb adobo** *American lamb cooked for many hours with Mexican spices and Mexican beer.* \$190.00

## — SIDE—

- Brown rice and black beans** \$30.00
- Roasted beet salad** *with spiced Marcona almonds* \$60.00
- Mixed salad** *with sliced red bell pepper, red onion and avocado, and a honey-lime vinaigrette.* \$50.00
- Maduros** *fried sweet plantains with our "No Me Digas!" sauce* \$50.00
- Albondigas** *spicy meatball soup* \$60.00
- Guacamole; salsa de chile arbol; smoked cashew salsa** *with corn chips* \$70.00
- Sweet

## — SWEET— (ALL DESSERTS MADE IN HOUSE USING THE FINEST INGREDIENTS)

- Chocolate layer cake with two chiles** \$45.00
- Chocolate pie with chile ancho** \$35.00
- Maduros bread pudding with rum caramel sauce** \$40.00

## TAQUERÍA AUTÉNTICA

Taquería Auténtica/Catering • 1035 Broad Street . . . Bloomfield, New Jersey 07003 • 973 320 4157

*Orders must be confirmed 72 hours before the event.*