

catering



cocina mexicana

Half Pan (feeds ~25) / Whole Pan (~50)

Mexican Rice	\$35 / \$70
Cilantro Lime Rice	\$35 / \$70
Black Beans	\$35 / \$70
Guacamole	\$80 / \$160
Mixed Green Salad (half pan ~15 / whole pan ~30)	\$35 / \$70
Kale Salad (half pan ~15 / whole pan ~30)	\$65 / \$130
Pico de Gallo (half pan only)	\$40
Hot Sauce (half pan only)	\$35
Calabacitas	\$60 / \$120
Chipotle Mashed Potatoes	\$60 / \$120

For 20+ Orders

Enchiladas Suizas (chicken or cheese)	\$9/ea
Enchiladas de Mole (chicken or cheese)	\$9/ea
Chile Relleno	\$16/ea
Tacos de Pescado (grilled fish)	\$10/ea
Tacos de Carnitas	\$8/ea
Tacos al Pastor	\$8/ea
Gringas	\$8/ea
Tacos Dorados de Papa	\$6/ea
Tacos de Calabacitas	\$6/ea

*For pick up or delivery only. Tax and delivery charge not included.

Substitutions are politely declined. Please notify your server of any food allergies.

Corporate Executive Chef / Partner Jose Acevedo

601 s. central avenue, los angeles, california 90021 | 213.596.5579 | www.cocinasycalaveras.com

set
lunch



\$28 per person*

APPETIZER (1 for every 4 pp)

Guacamole & Chips
hass avocado, red onions, cilantro,
serranos, tomato, spicy peitas

ENTRÉE (choice of one)

Tacos al Pastor
spit-roasted marinated pork, pineapple, red
onions, cilantro, cilantro lime rice, black beans

Chile Relleno
mexican cheese medley, yellow mole,
mexican rice, grilled corn

Gringas Plate
spit-roasted marinated pork, oaxaca cheese,
onions, cilantro, salsa brava, avocado salsa,
flour tortillas, cilantro lime rice, calabacitas

DESSERT (1 for every 3 pp)

Chef's featured dessert

\$30 per person*

APPETIZER (1 for every 4 pp)

Guacamole & Chips
hass avocado, red onions, cilantro,
serranos, tomato, spicy peitas

ENTRÉE (choice of one)

Chile Relleno
mexican cheese medley, yellow mole,
mexican rice, grilled corn

Enchiladas de Mole
hand-pulled roasted chicken, mole poblano,
queso fresco, crema fresca, red onions,
sesame seeds, mexican rice, grilled corn

Tacos de Pescado
grilled white fish, mexican slaw, avocado salsa,
chile de arbol aioli, pico de gallo, cilantro lime
rice, calabacitas, flour tortillas

DESSERT (1 for every 3 pp)

Chef's featured dessert

\$32 per person*

APPETIZER (1 for every 4 pp)

Guacamole & Chips
hass avocado, red onions, cilantro,
serranos, tomato, spicy peitas

ENTRÉE (choice of one)

Chile Relleno
mexican cheese medley, yellow mole,
mexican rice, grilled corn

Enchiladas de Mole
hand-pulled roasted chicken, mole poblano,
queso fresco, crema fresca, red onions,
sesame seeds, mexican rice, grilled corn

Tacos de Pescado
grilled white fish, mexican slaw, avocado salsa,
chile de arbol aioli, pico de gallo, cilantro lime
rice, calabacitas, flour tortillas

Carnitas estilo Michoacán
natural pork, guacamole, pico de gallo,
mexican rice, black beans

DESSERT (1 for every 3 pp)

Chef's featured dessert

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set
dinner



\$42 per person*

APPETIZER

Guacamole & Chips (1 for every 4 pp)
hass avocado, red onions, cilantro, serranos, tomato, spicy pepitas

ENTRÉE (choice of one)

Pollo en Salsa de Cuatro Chiles
grilled Jidori chicken, salsa de cuatro chiles,
chipotle mashed potatoes, grilled corn

Carnitas estilo Michoacán
natural pork, guacamole, pico de gallo, mexican rice, black beans

Carne Asada
marinated skirt steak, guacamole, chipotle mashed potatoes,
calabacitas

Salmon a la Parilla
grilled seasonal salmon, cilantro pesto, roasted red pepper sauce,
cilantro lime rice, grilled vegetables

DESSERT (1 for every 3 pp)

Chef's featured dessert

\$47 per person*

APPETIZER

Guacamole & Chips (1 for every 4 pp)
hass avocado, red onions, cilantro, serranos, tomato, spicy pepitas

Kale Salad (1 for every 3 pp)
kale, arugula, candied pepitas, pears, dried strawberries,
cotija pesto bread crumbs, queso fresco, agave-lime vinaigrette

ENTRÉE (choice of one)

Fish of the Day
today's fresh catch

Carne Asada
marinated skirt steak, guacamole, chipotle mashed potatoes,
calabacitas

Camarones al Ajillo
mexican sweet shrimp, chile de arbol garlic butter, cilantro lime rice,
calabacitas, ciabatta

Pollo en Salsa de Cuatro Chiles
grilled Jidori chicken, salsa de cuatro chiles,
chipotle mashed potatoes, grilled corn

DESSERT (1 for every 3 pp)

Chef's featured dessert

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taco bar



cocina mexicana

\$22 per person*

TACOS

Potato
chipotle mashed potatoes, cabbage,
crema fresca, queso fresco, salsa brava

Carnitas
slow-cooked pork estilo michoacán

Calabacitas
sautéed mexican zucchini, tomatoes,
corn, red onions

TOPPINGS

pico de gallo
cheese
salsa brava
sour cream
tortilla chips
corn and flour tortillas

SIDE DISHES

Mexican rice or cilantro lime rice
black beans

\$29 per person*

APPETIZERS

Guacamole, Chips and Salsa
House Salad

TACOS

Pescado
grilled white fish, mexican slaw,
avocado salsa, chile de arbol aioli
Carnitas
slow-cooked pork estilo michoacán
Calabacitas
sautéed mexican zucchini, tomatoes,
corn, red onions

TOPPINGS

pico de gallo
cheese
salsa brava
sour cream
tortilla chips
corn and flour tortillas

SIDE DISHES

Mexican rice or cilantro lime rice
black beans

\$34 per person*

APPETIZERS

Guacamole, Chips and Salsa
House Salad
Cheese Enchiladas
(choice of mole poblano and suiza sauce)

TACOS

Pescado
grilled white fish, mexican slaw,
avocado salsa, chile de arbol aioli
Carnitas
slow-cooked pork estilo michoacán
Calabacitas
sautéed mexican zucchini, tomatoes,
corn, red onions

TOPPINGS

pico de gallo
cheese
salsa brava
sour cream
tortilla chips
corn and flour tortillas

SIDE DISHES

Mexican rice or cilantro lime rice
black beans

DESSERT

Chef's featured dessert

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