



*Prices may vary due to market fluctuations. Please inquire for the most current menu & pricing at the time of estimate.

CATERING MENU

All catering orders that are under 40 people must have 48 hours notice. If the order is for more than 40 people, we must have a minimum of 1 weeks notice.

Payment: an invoice will be emailed upon confirmation of order & we request a 50% deposit at that time. Cancellation must be made 4 days prior to event date or the 50% deposit will be forfeited. Payment by cash, check or credit card. Pricing does not include gratuity.

Catering trays typically serve 12 - 15 people unless otherwise noted.

Pick up times are typically 10AM-4PM; flexible upon request.

Breakfast & Lunch items served all day.

Price *

BREAKFAST

FRITTATA: farmers market eggs and cream are the base for this savory and creamy egg custard dish (Options: onion/bacon, kale/onion/cheese, OR cheese/heirloom tomato).	\$60.00
FRITTATA: farmers market eggs and cream are the base for this savory and creamy egg custard dish (cheese only).	\$55.00
LADY C EGGCHILADA: farmers market eggs, pickled peppers, cheese and organic corn tortillas are layered to create the Lady C (side of yogurt, salsa, cotija).	\$60.00
RAINBOW TATERS w/ Southwest Spices: rainbow potatoes are mixed with olive oil and roasted with our house Southwestern spice mix.	\$45.00
RAINBOW TATERS Nachos Style: roasted Southwest potatoes covered in cheese, shaved onion and bacon.	\$55.00
FRUIT TRAY: honeydew melon topped with seasonal farmers market fruit.	\$50.00
BAGEL BOARD (per dozen): a mix of plain, jalapeño-cheese and everything bagels with our whipped cream cheese, pimento and veggies (onions, heirloom tomatoes, cucumber and avocado).	\$80.00
BAGELS w/ CREAM CHEESE (per dozen): a mix of plain, jalapeño-cheese and everything bagels with our whipped cream cheese.	\$48.00
NEW MEXICAN BLUE CORNBREAD: our signature blue cornbread served with honey butter and jam. Typically cut into 8 pieces per tray but can cut into 16 small pieces or 32 bite sized pieces.	\$60.00
GF BEET CAKE: beet cake (similar to carrot cake) is topped with cream cheese frosting and nuts. Typically cut into 8 slices (regular). Can make it 10-12 pieces or leave the bundt cake as is.	\$50.00
CHOCOLATE STOUT CAKE: Stout cake is made with a craft Mexican stout and topped with berries and powdered sugar. Typically cut into 8 slices (regular). Can make it 10-12 pieces or leave the bundt cake as is.	\$50.00



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BREAD PUDDING: Champagne bread baked in a sweet creamy custard. Served with a side of fresh seasonal jam.	\$60.00
Add whipped cream (32 oz)	\$10.00
Add side pecan butter (8 oz)	\$10.00
PASTRIES (20 mini assorted): a mix of mini plain and chocolate croissants, blueberry muffins and fruit danishes. Served with seasonal jam.	\$60.00
PASTRIES (Vegan, 6 assorted): a mix of regular sized plain croissants, monkey bread, and GF/V blueberry muffin. Served with seasonal jam	\$35.00
SUGAR COOKIES (per dozen): w/ royal icing	\$42.00
COOKIES (per dozen): Choose from chocolate chip, double chocolate chip, oatmeal raisin, or a mix of all three	\$39.00
COOKIES, MINI (per dozen): Choose from chocolate chip, double chocolate chip, oatmeal raisin, or a mix of all three	\$18.00

LUNCH

CHEESE BOARDS: 3-4 cheese selections, dried fruit, nuts, jam, olives/pickles, vegetables, herbs/flowers.	
\$12/person for a board (10 person serving tray). ****setup fee for large parties	\$120.00
\$14/person in individual cups (minimum order: 15 person).	\$210.00
PIMENTO TRAY: 16 oz scoop of house pimento (medium spice), veggies & a 16 oz of pickles/olive mix. Includes crackers	\$45.00
SANDWICHES (\$11/person): Choose from egg salad, la Llorona (pork or vegan), tuna, pimento, BLTA, or hummus	\$11.00
SALADS: all served with a selection of our house dressings, unless specific dressing is noted (approx. 10-12 servings per tray).	
SEASONAL GRAIN SALAD: Scoop of our seasonal grain salad with roasted cabbage and dried fruit on top of greens. Topped with avocado and citrus pepper.	\$60.00
TUNA SALAD: Greens, rainbow carrots, tomato, cucumber, avocado and a heaping scoop of tuna salad.	\$60.00
HOUSE SALAD: cucumber, watermelon radish, rainbow carrots, fruit, pepitas, avocado and cotija.	\$50.00
LENTIL & FETA: Rancho Gordo lentils dressed in olive oil with feta and avocado.	\$60.00



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PURO PINCHE PARRI SALAD (GF): Greens, carrots, cucumber, tomato, cotija cheese, corn chips ***protein sold separately.	\$50.00
*** Adovada: pork or vegan, jackfruit (large deli container)	\$25.00
*** Beans (large deli container)	\$10.00
*** Tuna (large deli container)	\$20.00
ESQUITES ENSALADA: Greens, grilled corn (onion & serranos) spicy vegan mayo, heirloom tomatoes, avocado, queso fresco, corn chips. Dressing on the side: lime wedges & olive oil. ***protein sold separately.	\$60.00
FRITO PIE: Fritos in the bag with house made vegan chili and sides \$10/person (20 person increments).	\$200.00
TACO PACKAGE (serves approx. 15 people): tray each: beans, rice, adovada or vegan adovada (medium spice); 3 packs Kernel of Truth tortillas and sides.	\$220.00
Chicken Molé option	\$200.00
POZOLE: Red (pork) or Green (vegan) options Red pork with fresh boneless pork. Vegan green (as seen in The New Yorker) with heirloom beans. Includes all sides. \$15/person (order in 10 person increments).	\$150.00
ENCHILADAS: Chicken Molé or Vegetarian option (serves 15-20 people). Organic corn tortillas, topped w/ cotija cheese & sesame seeds. Served w/ a side of crema, chopped onions, cilantro & salsa	
Chicken Molé option	\$75.00
Vegetarian Molé option (zuchinni, corn, beans & cheese)	\$60.00
BEANS:	
Cranberry beans and cotija cheese.	\$40.00
Evan's Corona beans: large white corona beans in tomato sauce and feta with herbs.	\$60.00
Marinated Italian beans: extra virgin olive oil with herbs and shaved veggies.	\$50.00
RICE: herbs, peas & carrots	\$40.00
CHIPS & SALSA: salsa roja (medium spice), 32 oz container, & chips	\$22.00
CHIPS & GUACAMOLE: guacamole (32 oz container) & chips	\$30.00



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BEVERAGES

ICED TEA: mango black tea or jamaica/hibiscus tea (all unsweetened): 1 gallon (128 oz)	\$20.00
JUICE: lemonade, orange juice: 1 gallon (128 oz)	\$20.00
TEA w/ LEMONADE: jamaica-palmer, arnold-palmer: 1 gallon (128 oz)	\$25.00
AQUA FRESCA, seasonal (please ask for availability): 1 gallon (128 oz)	\$25.00
SANGRIA: 1 gallon (128 oz)	\$40.00
CAFE de OLLA, iced: 1 gallon (coffee only)	\$20.00
CAFE de OLLA, hot: 128 oz (with 8 oz cups and all sides)	\$38.00
CAFE de OLLA, hot: 5 gallon (with 100 - 8 oz cups and all sides)	\$95.00
HOT CHOCOLATE: Cultura Chocolate's Mexican Drinking Chocolate mixed w/ Barista Coconut milk. 128 oz (disposable) container & 8 oz paper cups (serves 16 people, approximately)	\$55.00
MIMOSA package: 3 bottles champagne + 1 gallon orange juice	\$55.00
MICHELADA package: 1-32oz bottle of Miche mix, 2-6-pack beer, tan/garnish	\$60.00
add additional 32oz Miche mix bottle w/ garnish (add +\$25)	\$25.00
add additional 6-pack lager (add +\$20)	\$20.00
WINE/BEER: all at store prices, no corkage fee	varies

NOTES & OTHER FEES

We are open to creating a special menu for your event. Please call our store to set up an appointment.

SERVICE FEE, catering service min: 10%

On-site: Set-up & clean up w/ water refills included. Off-site: Load out & set-up.

Additional gratuity appreciated.

DELIVERY FEE, catering off-site: \$15 or 15% for local deliveries (within a 2 mile radius)

SERVICE WARE: World Centric® Round Plates made from bamboo and unbleached plant fiber, plant-based cutlery & World Centric® napkins. \$25 / package (serves 50 people per package)

PAPER CUPS: Eco-conscious 8 oz cups (\$12 / 50 pc. sleeve)

PAPER NAPKINS: World Centric® beverage napkins made from 100% post-consumer waste (PCW) recycled paper (\$5 / 100 pcs)