



## Bocadito Catering Menu

### **Breakfast & Brunch**

*\$17 per person includes beverages one main and 2 sides*

#### **To Drink:**

Fresh juices (OJ, Grapefruit)  
Smoothies  
Coffee and teas  
Mimosas\*\*  
Bloody Mary Bar\*\*

#### **To Eat (Please choose ONE option):**

Huevos al gusto (your choice of eggs)  
Various frittatas  
Quiche  
Tortilla Espanola  
Homemade pancakes with ginger berry compote  
Chilaquiles  
Tamales  
Bagels ( different variations)

#### **Included with breakfast (choose 2):**

Seasonal Fruit  
Granola & Yogurt  
Oven roasted potatoes or Beans  
Toast with jam or tortillas  
Home made salsas  
Sautéed vegetables or mix green salad

#### **Extras\*\*:**

Bacon  
Ham  
Sausages  
Smoked Salmon

(\*\*extra charge)



*\$30-\$35 per person includes 3 courses  
(additional courses for extra fees)*

## **Lunch & Dinner**

### **Appetizers:**

Potatoes and Mushrooms Alajillo

-potatoes and mushrooms sauteed in olive oil, garlic and guajillo chile with a touch of lime and parsley

Ceviche

-white fish or shrimp, cured with lime juice (vegetarian options available)

Salpicon beef

-red onion, tomato, lettuce, mexican fresh cheese and crema over a crunchy tostada

Aguachile

-shrimp marinated in lime and serrano sauce, mixed with cucumber, red onion and avocado

Croquettes

-zucchini, spinach and cheese

Aguacate Relleno

-avocado stuffed with ahi tuna 'poke style' and topped with chopped toasted almond

Sashimi

-raw fish sliced thinly, red onion, serrano pepper and soy sauce

Poached Crab

-with butter and fresh herbs

Tuna Tartare

-avocado, cucumber, mustard seeds and a touch of wasabi

Mixed Roasted Peppers

-roasted with homemade pesto served with brie cheese and crostini

### **Salads:**

-Mexican Caprese

Panela cheese, tomato and cilantro chimichurri

-Tropical Salad

Spinach, cilantro, kale and toasted cacao with a mango-cilantro dressing

-Tex Mex Salad

Mixed lettuce, avocado, corn, tomatoes and black beans with fried tortilla strips and cilantro lime dressing

-Spinach Quinoa Salad

tomatoes, pickled onions, and feta cheese

### **Soups:**

-Tortilla Soup

Tomato and chili ancho, topped with fried tortilla strips cheese, avocado, sour cream and a touch of lime, add chicken or mushrooms\*\*

-Corn and Huitlacoche Bisque

infamously known as the "truffles of corn", huitlacoche grows in the corn providing a rich and exotic flavor to the soup

-Cream of Poblano Chile Soup

Spicy and creamy with shrimp

-Cream of Squash Blossom

cream, squash, squash blossoms, garnished with crab



## **Main Courses:**

### **From the Sea:**

Pescado Zarandeado

Local recipe from the pacific coast where the fish is marinated in a secret blend of spices, a "Mexican style BBQ" and grilled slowly

Pescado al Cilantro

white fish marinated in garlic and cilantro served with a creamy cilantro sauce

Camaron al Chipotle

Camaron al Tequila

shrimp sauteed in orange, piloncillo, lemon and tequila

Pulpo al Gusto

octopus prepared in your choice of sauce, butter, diabla, garlic or chipotle

### **From the Land:**

Enchiladas

(red or green) chicken, pork or vegetarian

Cochinita Pibil

12 hours slow cooked pork with achiote and banana leaves, citrus and spices

Carne en su Jugo

beef, bacon and beans cooked in a green tomatillo base stew

Chicken Mole

with more than 30 ingredients, mole is a labor of love, a highly honored and very traditional dish served with rice

Pipian green mole

made with 15 different green ingredients, served with chicken and rice

Chile Rellenos

stuffed poblano peppers with cheese and chicken with a tempura crust and bathed in tomato sauce

Pastel Azteca

mexican version of lasagna made with corn tortillas, chicken, cheese and a soft creamy green sauce

Lamb a la Pasilla

leg of lamb roasted until tender with a pasilla chile sauce

### **Desserts:**

Kiwi or Guanabana mousse

Seasonal Fruit Sorbet

Arroz con Leche

sweet rice pudding cooked in coconut milk with cinnamon

Flambeed Plantains with tequila and coconut

Carlotta

Mexican version of key lime pie

Chocolate and Avocado Mousse

Traditional Flan

Chocolate Tamal



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(additional courses for extra fees)*

**Kids Menu:**

Burger:

Chicken, shrimp or beef

Quesadillas:

Chicken, shrimp or beef

Fish & Chips

Chicken tenders & smashed potatoes

Fish filet & hash brown

Mac & cheese

Chicken Noodle Soup

Grilled Cheese Sandwiches

**Sides (choose one):**

Sliced avocado & tomatoes

Roasted brocoli

Carrots and cucumbers

Little green salad

Jicama bites



## **Taco Bar** (served buffet style)

- Mahi Zarandeado  
a local specialty, secret blend of spices and marinade
- Chipotle Tuna
- Barbacoa  
soft braised lamb with a complex smoky red salsa
- Arrachera  
local marinated skirt steak delicacy
- Camaron Poblano  
shrimp and poblano chili sautéed with garlic
- Cochinita Pibil  
slow cooked pork marinated in achiote spice
- Chicken Tinga  
shredded chicken cooked with carrots, onions and tomatoes
- Seasonal Vegetarian Option
- Carnitas  
pork confit

## **Sides:**

- Red Rice or Green Rice
- Frijoles de la Olla  
black, peruvian, or refried
- Guacamole
- homemade salsa
- Chayotes al Horno  
roasted local squash
- Chayotes Relleno  
a type of local squash stuffed with cheese and vegetables
- Rajas peppers with corn, cream and zucchini
- Herbed Potatoes
- Sautéed Zucchini and Corn
- Stuffed Potatoes with requeson (similar to ricotta cheese) and bacon
- Seasonal Salads
- Grilled Seasonal Vegetables



## **Pricing and Service**

### Pricing:

Breakfast/Brunch \$17 per person

Lunch (1-2 courses) \$25 per person

Dinner (3 courses) \$30-35 per person

### Service Styles:

-We will arrive at your home or rental an hour before you would like to eat, prepare and serve the meals, stay afterward to clean up and leave the kitchen and dining area clean as when we arrived (even cleaner!)

#### Family Style

-Our most relaxed and casual dinner option, where we serve everything family style at the same time and guests serve themselves.

#### Simple Dinner

-each course served individually on large serving platters, guests serve themselves, for people who want to take time with the appetizers/soup/salad/ followed by entree and finished with optional dessert. Still served "family style" without having all the food on the table at the same time.

#### Tasting Menu

-Our longest and most luxurious option, a true dining experience. Each course is individually plated in beautiful presentations, per person, around 3 hours long depending on how many courses you choose. This option gives you and your guests time to enjoy the food with laughter and wine/beer as you taste through each course. (\$5 extra per person)

#### Drop Off

-We offer this option for groups or families wanting a more intimate experience, without having someone cooking in your home, we prepare hot food and drop it off to you in Tupperware, for you to serve and eat, we will collect the Tupperware the next day (in our efforts to reduce garbage) We offer 10% discount to this service as we will not be there to clean up after.

## **FAQ's**

What type of payments do you accept?

We accept

-cash in pesos or dollars, (for USD we take 17 to 1 peso to usd exchange rate)

-Paypal (16% fee applies)

Do you accommodate allergies and dietary restrictions?

We can customize an special menu for you based on your food preferences, seasonal ingredients and dietary restrictions. There is NOT extra charge for this.

When do we need to confirm?

As soon as your ready to book! Once we have confirmed availability on date and time, we will take a deposit to confirm your event. At least 48 hours prior to your meal please confirm number of guests and dietary restrictions.

When do we need to pay?

If you are paying in cash, you can pay the day of event, paypal please process 48 hours in advance.

What if I want something I don't see on the menu?

We are classically trained chefs and happy to accommodate you! If you give us any suggestions of what you are interested in that we do not have on our menu, will try our best to make it happen! (based on local produce and seasonal availability)