

**EL CAMINO CATERING MENU**  
**FOR PICK UP AT THE RESTAURANT WITH 1 WEEK ADVANCED NOTICE**

**SERVES 10 PPL**

**APPETIZERS**

- CHIPS & SALSA-CHOICE OF MORITA OR TOMATILLO-\$20
- ADD ANOTHER SALSA FOR \$5
- GUACAMOLE-\$55
- MEXICAN STREET CORN-\$25
- PORK TAMALES-\$40

**ENTREES**

- ENCHILADA PLATTER-CHOICE OF SAUCE AND MEATS (SALSA ROJA, SALSA VERDE, CREAMY TOMATILLO, MOLE NEGRO)
  
- THREE CHEESE-\$35
- CHICKEN-\$45
- BRISKET-\$65
- CARNITAS-\$50
- SKIRT STEAK - \$85
- CALABACITAS \$40 (VEGETARIAN)

**SIDES-\$45**

- PINTO BEANS (VEGETARIAN)
- SMOKY BLACK BEANS
- REFRIED BEANS
- CALABACITAS (PRICING SUBJECT TO SEASONAL AVAILABILITY)

**TACO "CART"**

**2 TACOS PER PERSON-INCLUDES GARNISHES:**

SHREDDED ICEBERG, GUACAMOLE, SOUR CREAM, CHEDDAR/JACK MIX, PICO DE GALLO

- CHOICE OF FLOUR AND/ OR CORN TORTILLAS
- CHOOSE TWO OF THE FOLLOWING:

**GRILLED CHICKEN \$50**

**SKIRT STEAK \$75**

**GRINGO \$25**

**CARNITAS \$45**

**BRISKET \$60**

**GARNISHES: SHREDDED ICEBERG, GUACAMOLE, SOUR CREAM, CHEDDAR/JACK MIX, PICO DE GALLO**

**DESSERTS \$6 PER PERSON**

- SEASONAL FLAN WITH WHIPPED CREAM
- TRES LECHES WITH SEASONAL COMPOTE