

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

PRICE PER PERSON (MIN 10 PPL)

APPETIZERS

- CHIPS & SALSA-MORITA & TOMATILLO- \$2pp
- GUACAMOLE- \$5pp
- MEXICAN STREET CORN- \$2.50pp
- PORK TAMALES- \$3.50pp
- MEXICAN SHRIMP COCKTAIL- \$8pp
- BARBACOA EMPANADA- \$3pp

ENTREES

- ENCHILADA PLATTER-CHOICE OF SAUCE AND MEATS (SALSA ROJA, SALSA VERDE, CREAMY TOMATILLO, MOLE NEGRO)

- THREE CHEESE- \$4pp
- CHICKEN- \$6pp
- BRISKET- \$8pp
- CARNITAS- \$7pp
- CALABACITAS- \$4pp (VEGETARIAN)

TACO "CART"

TACOS PER TACO-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- \$3
- SKIRT STEAK- \$4
- GRINGO- \$2
- CARNITAS- \$3
- BRISKET- \$3.50

FAJITAS

FAJITAS-INCLUDE GARNISHES:

- FLOUR TORTILLAS, SHREDDED ICEBERG, SOUR CREAM, CHEDDAR/JACK MIX, PICO DE GALLO

- CHICKEN- \$9pp
- STEAK- \$10pp
- VEGGIE- \$7pp
- SHRIMP- \$11pp

SIDES- \$2pp

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

DESSERTS

- SEASONAL FLAN WITH WHIPPED CREAM- \$4pp

-TRES LECHEs WITH SEASONAL COMPOTE- \$25/ whole cake