



**CATERING MENU FALL-
WINTER
2022/2023**

*Prices per person, plus applicable taxes.
10% gratuity*

Conditions: *Order at least 4 days ahead. Payment in full is required.*

Payment methods: *etransfer to
info@lahaciendaptbo.com or credit/debit in-store.*

APPETIZERS & SIDES

Mix & Match

***Not GF**

Chips, guacamole & mild salsa	\$5.25
Pico de Gallo	\$3.50
Refried beans	\$3.25
Mexican rice	\$3.25
Cactus Salad	\$3.25
Tacos Dorados (2) Potato or beans	\$3.25
Quesadillas 9" corn tortilla (plain) (2 pcs)	\$4.50
Quesadillas 9" corn tortilla (pork or chicken) (2 pcs)	\$5.50
Quesadilla 10" flour tortilla (plain) *	\$7
Quesadilla 10" flour tortilla (pork or chicken) *	\$9
Chicken adobo skewers (2 pcs)	\$4
Pork loin & pineapple adobo skewers (2 pcs)	\$4
Bean gorditas: topped with sour cream and cheese	\$4.25
Burrito (10" Flour tortilla) Cut in 3 pieces: Veggie (beans, rice and/or cactus), chicken, pork, or beef *	\$10.00

TACO BAR – CATERING

About 3 tacos per person.

Served in foil trays for easy warm-up and serving.

	INCLUDES	Price per person
Al Pastor (Pork)	Onion, cilantro, limes, salsa verde, and corn tortillas.	\$19
Al Pastor Vegan (Mushrooms)	Onion, cilantro, limes, salsa verde, and corn tortillas.	\$19
Birria (Pulled Striploin)	Onion, cilantro, limes, salsa verde, and corn tortillas.	\$19
Tinga (Chicken breast)	Comes with shredded lettuce and carrots to garnish, pico de gallo and corn tortillas.	\$19
Carnitas (Pulled Pork)	Refried beans, pico de gallo and corn tortillas	\$19
Cochinita Pibil (Pulled Pork)	Refried beans, pickled onions, and corn tortillas	\$19

DESSERTS – BITE SIZE

Mexican caramel flan	\$3.75
Churros (3) <i>*Not GF*</i>	\$3.75