



CATERING MENU FALL 2021

Prices per person, plus applicable taxes.

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

Chips, guacamole & mild salsa	\$3.95
Pico de Gallo	\$2.25
Refried beans	\$1.75
Mexican rice	\$2.50
Cactus Salad	\$2.50
Tacos Dorados (2) Potato or beans	\$2.50
Chicken adobo skewers	\$3.00
Pork loin & pineapple adobo skewers	\$3.00
Bean gorditas: topped with sour cream and cheese	\$3.00
Burrito (10" Flour tortilla) Cut in 3 pieces: Veggie (beans, rice and/or cactus), chicken, pork, or beef *Not GF*	\$8.00

TACO BAR – CATERING

About 3-4 tacos per person.

Served in foil trays for easy warm-up and serving

		Price per person
Al Pastor (Pork)	Onion, cilantro, limes, salsa verde and corn tortillas	\$15
Al Pastor Vegan (Mushrooms)	Onion, cilantro, limes, salsa verde and corn tortillas	\$17
Birria (Pulled Striploin)	Onion, cilantro, limes, salsa verde and corn tortillas	\$17
Tinga (Chicken breast)	Comes with shredded lettuce and carrots to garnish, pico de gallo and corn tortillas	\$15
Carnitas (Pulled Pork)	Refried beans, pico de gallo and corn tortillas	\$15
Cochinita Pibil (Pulled Pork)	Refried beans, pickled onions and corn tortillas	\$15

DESSERTS

Mexican caramel flan	\$3.50
Churros (3) Bite size <i>*Not GF*</i>	\$3.50