

PASSED APPETIZERS

These bites are \$3.50 per guest for up to 1.5 hours of service (we will bring plenty to last throughout the reception, not just one per person). We recommend selecting 2-5 types.

Tostaditas de Tinga - GF
Chicken tinga tostadas

Molotes de Papa con Chorizo - GF
Crispy corn dough rolls filled with Oaxacan chorizo and potato puree

Empanadas de Flor de Calabaza - VE, GF
squash blossoms and cheese empanadas

Taquitos Fritos - V, VE, GF
Crispy taquitos. chicken or cheese and potato

STATIONARY APPETIZERS

Fresh Salsa & House Made Tortilla Chips \$28
Selection of 3 salsas (mild, medium and hot)

Guacamole & House Made Tortilla Chips \$45
Avocado, tomato, onion, cilantro and lime

Ceviche con Totopos \$80
Chile-lime marinated fish, red onion, cilantro, tomato and corn tortilla chips

Please contact us with questions or to request an estimate: theoaxacankitchen@gmail.com

TACO BAR \$108

Two fresh pressed stone ground corn tortillas per person, with the filling of your choice. Condiments include - cilantro, onion, salsa and guacamole. Choice of - **ORGANIC VEGETABLES, CARNITAS, GRILLED STEAK, BARBACOA DE RES** or **CHICKEN V, VE, GF**

OAXACAN STREET PARTY

An amazing addition to any party.

We will bring a street market feel to your party. Have one or more of our trained staff come to your event and cook traditional Oaxacan specialties for your guests. We will design a menu specifically for you. Please call to discuss your party needs.

SIDES

Mexican Rice V, GF	\$8 pt. / \$16 qt.
Oaxacan Black Beans V, GF	\$8 pt. / \$16 qt.
Organic Vegetables V, GF	\$8 pt. / \$16 qt.
Hand made corn tortillas	\$5 / Dozen
House made yellow Corn Chips	\$8 / pound
House made Salsas	\$8 pt. / \$16 qt.
Guacamole	\$12 pt./\$24 qt.
Sour Cream	\$6 pt. / \$12 qt.

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HOUSE MADE AGUAS – SEASONAL DRINKS

(available by the gallon) \$24

Seasonal Fruit (peach, apricot), Blackberry Limeade, Horchata... ask for the days Aguas Fresca.

Our Margarita Mix (8 quarts) \$120.00
Fresh Squeezed lime juice combined with organic agave nectar.

DESSERT

Mexican Wedding Cookies \$12 / Dozen
Nutty cookies that are rolled in powdered sugar. These are perfect for any occasion.

Cupcakes \$36 / Dozen

- **Tres Leches** - Made with three layers: Cake, filling and topping
- **Mexican Chocolate** - Chocolate almond cake with a cinnamon chocolate icing.
- **Churro** - Flavored like everyone's favorite Mexican dessert. Cinnamon buttercream, so good!

Churros (Eat these right away!) \$18 / Dozen
Traditional Mexican "doughnut" rolled in cinnamon and sugar.

Fried Plantains (serves 12) \$24
with condensed milk

Please contact us with questions or to request an estimate: theoaxacankitchen@gmail.com

UTENSILS & DELIVERY FEES

Compostable plates, napkins and flatware + serving utensils \$1. / set
Delivery within South Bay & Lower Peninsula Included

Delivery outside the area Please inquire
Additional Setup/Service 35.00 / hour

Menu prices subject to change, they do not include labor or rentals, which are unique to each event.

All charges subject to local sales tax. Full service catering will be charged a 15% service fee on the total food items.

Pickup at truck -
<http://www.oaxacankitchenmobile.com> or
1117 Independence Ave. Mountain View

For delivery or pick up of food items, Oaxacan Kitchen will send you a proposal for your planned event.

We require a credit card upon the agreement of the menu. The full balance is charged the day of the event. A final guest count is required 7 days prior to the event. Oaxacan Kitchen reserves the right to 50% of the food total if cancellation occurs less than 3 days prior to the event. This amount is always non-refundable unless another event replaces the cancelled one.

Please contact us with questions or to request an estimate: theoaxacankitchen@gmail.com

CATERING

DELIVERY AND PICKUP

MENU

Thank you for considering Oaxacan Kitchen Mobile for your event!

The below menu is designed with the intention of feeding parties of **10-12 people per order**. We request 48 hours notice for all orders. Feel free to contact us, maybe we can do it in less then.

Pick up orders require a \$200 minimum before tax and can be picked up from our Mobile Food Truck or the HQ at 1117 Independence Ave. Mountain View. Delivery orders within the South Bay & lower Peninsula require a \$350 minimum before tax. Deliveries outside this area, please inquire.

We require a credit card upon the agreement of the menu. The full balance is charged the day of the event. Oaxacan Kitchen reserves the right to 50% of the food total if cancellation occurs less than 3 days prior to the event. This amount is always non-refundable unless another event replaces the cancelled one.

Contact us with any questions and to request an estimate:
theoaxacankitchen@gmail.com or call (650) 321 8003

We also offer full-service catering, our Mobile Food Truck & rentals for events throughout the Bay Area. For event pricing, please reference our Catered Events menu & FAQ at

<http://www.oaxacankitchenmobile.com/catering.html>

BOTANAS & ANTOJITOS

Fresh Salsa & House Made Tortilla Chips \$28
Selection of 3 salsas (mild, medium and hot)

Guacamole & House Made Tortilla Chips \$45
Avocado, tomato, onion, cilantro and lime

Ceviche con Totopos \$80
Chile-lime marinated fish, red onion, cilantro, tomato and corn tortilla chips

Fall Salad \$60
Salad of lettuce, Rainbow chard, apples, avocado, pumpkin seeds, persimmons and honey, chili-lime vinaigrette

Market Fresh Salad \$60
Salad of seasonal farm fresh fruits and vegetables and vinaigrette

Tacos Dorados – Taquitos \$55
Crispy rolled tortillas, stuffed with your choice of fillings – *chicken, organic vegetables, carnitas or barbacoa*. With onions, guacamole, crema, queso fresco, cilantro, and salsa.

Empanadas \$65
Fresh pressed stone ground corn tortilla, stuffed, folded & filled with mole amarillo & quesoillo cheese. Choice of fillings – *cheese only, chicken, carnitas or barbacoa*

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BOTANAS & ANTOJITOS

Quesadilla \$60
Classic, large, fresh pressed stone ground corn tortilla. Stuffed, folded & filled with quesoillo & Jack cheese. choice of fillings – *cheese only, chicken, carnitas or barbacoa*

Spicy Pork Spare Ribettes - GF \$60
Bite sized, tender – fall off the bone!
Chipotle glaze, jicama slaw

Oaxacan Skewers - GF \$60
Chicken mole negro, Fresh vegetable, pork verde & chipotle steak

TAMALES

Chicken Mole Negro - GF \$72 / Dz.
23 ingredients ground into a complex, smoky, subtly sweet, rich black sauce, with Chicken, wrapped in Banana Leaves

MORE TAMALES

Braised Pork - GF \$48 / Dz.
Corn masa, braised pork shoulder, epozote, Italian parsley, spinach

Roast Butternut Squash V, GF \$48 / Dz.
Corn masa, fresh corn, roast butternut squash, Italian parsley and Guajillo Salsa.

Verde - VE, GF \$48 / Dz.
Goat cheese, seasonal vegetables, garlic and red onions.

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TORTAS (Mexican Sandwiches)

Ocotlán – Carnitas \$108. / Dozen
Sandwich of shredded pork, black bean spread with avocado leaves, tomatoes, onion, queso fresco, avocado, organic greens and salsa chipotle

Tlacolula – Grilled Steak \$108. / Dozen
Grilled steak, black bean spread, tomato, onion, queso fresco, avocado, organic greens & salsa chipotle

Zaachila – Chicken \$108. / Dozen
Grilled Chicken with avocado, onion, queso fresco, tomato, organic greens and salsa chipotle.

Etla – Vegetarian \$108. / Dozen
Roasted vegetable of the day, black bean spread with avocado leaves, queso fresco, avocado, onion, tomato, organic greens and salsa chipotle.

ENTREES (Available as full or half orders)
All entrees served with fresh pressed stone ground corn tortillas (except enchiladas)

Carnitas \$132 / \$66
Tender braised, Caramelized pork., beans, rice, salsa & guacamole.

Barbacoa de Res \$132 / \$66
Tender stewed beef shoulder. Served w/ black beans, avocado & pickled onions.

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ENTREES *(Available as full or half orders)*

All entrees served with fresh pressed stone ground corn tortillas (except enchiladas)

Mole Negro **\$156 / \$78**

Our Mole Negro – Made with over 23 ingredients! Ground into a complex, smokey, subtly sweet, rich black sauce. Choice of - **Organic Vegetables** or **Chicken**

Enchiladas de Mole Coloradito **\$96 / \$48**

Fresh Pressed Stone Ground Corn Tortillas stuffed, rolled & served with our Enchilada Sauce. Sprinkled w/ Queso Fresco, Onion & Cilantro. **Chicken, Carnitas, Barbacoa or Vegetarian**

Chipotle Prawns **\$132 / \$66**

Pan seared cold water prawns with mildly spicy chipotle sauce & organic vegetables

Grilled Sesame Salmon **\$156 / \$78**

Grilled sustainable - seasonal salmon on a bed of braised greens & sesame seeds with honey Mixe glaze.

Chile Relleno **\$96 / \$48**

Fire roasted pasilla, Mexican crema & choice of salsa. Choice of - **ORGANIC VEGETABLES, CARNITAS, BARBACOA DE RES** or **CHICKEN PICADILLO**

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SIDES

- Mexican Rice **\$8 pt. / \$16 qt.**
- Oaxacan Black Beans **\$8 pt. / \$16 qt.**
- Vegetables w/ Fresh Corn Tortillas **\$45**
- Stone Ground Corn Tortillas **\$5 / Dozen**
- House Made Yellow Corn Chips **\$8 / pound**
- House Made Salsas **\$8 pt. / \$16 qt.**
- Guacamole **\$12 pint / \$24 quart**
- Sour Cream **\$6 pt. / \$12 qt.**

HOUSE MADE AGUAS – **\$24**

(available by the gallon)

Seasonal Fruit (peach, apricot), Blackberry Limeade, Horchata... ask for the days Aguas Fresca.

DESSERT

Mexican Wedding Cookies **\$12 / Dozen**

Nutty cookies that are rolled in powdered sugar. These are perfect for any occasion.

Mini Cupcakes **\$18 / Dozen**

- **Tres Leches** - Made with three layers: Cake, filling and topping
- **Mexican Chocolate** - Chocolate almond cake with a cinnamon chocolate icing.
- **Churro** - Flavored like everyone's favorite Mexican dessert. Cinnamon buttercream, so good!

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DESSERT

Churros *(Eat these right away!)* **\$18 / Dozen**
Traditional Mexican “doughnut” rolled in cinnamon and sugar.

Fried Plantains **\$24**
with condensed milk

UTENSILS & DELIVERY FEES

Compostable plates, napkins and flatware

Reusable serving utensils **\$1. / set**

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