

el Bolero

COCINA MEXICANA

catering

MENU

DELIVERY BUFFET
FULL SERVICE

extras

- SALSA TRIO \$36
- QUESO BLANCO \$36
- ELOTES MEXICAN STREET CORN \$36
- GUACAMOLE \$32
- FRIED PLATANOS CON CREMA \$34
- MEXICAN RICE \$32
- CILANTRO LIME RICE \$32
- REFRIED BEANS \$32
- CHARRO BEANS \$36
- PICO DE GALLO \$26
- CORN OR FLOWER TORTILLAS \$10
- *25 COUNT
- CHIPS & SALSA \$28

all options serve 12

desserts

- FLAN TRADICIONAL \$42
- TRES LECHE NEOPOLITANO \$42
- SOPAPILLAS \$24

all options serve 12

party packs

12 PERSON MINIMUM

TACO BAR \$14PP

CHOOSE UP TO TWO STYLES

2 tacos per serving

POLLO DE TINGA

chipotle tomato chicken, crema de lima, avocado, queso fresco

AL PASTOR

adobo pork, roasted pineapple relish

CARNE ASADA

rajas peppers, guacamole, queso

BARBACOA

beef brisket, cilantro, onion, avocado

CAMARONES +4pp

grilled shrimp, corn relish, cabbage, avocado, radish, pickled onion

PESCADO +4pp

grilled mahi mahi, jicama slaw, avocado cream

NOPALES

grilled cactus, huitlacoche, roasted corn, guacamole, pickled onion, queso fresco

SERVED WITH

mexican rice + refried beans + chips + salsa

ENCHILADAS \$15PP

CHOOSE UP TO TWO STYLES

2 enchiladas per serving

ENCHILADAS

VERDES DE POLLO

pulled chicken, tomatillo salsa, tomato, lettuce, oaxaca cheese, roasted corn relish, queso fresco

ENCHILADAS

DE BARBACOA +2pp

beef brisket, guajillo sauce, tomato, lettuce, oaxaca cheese, roasted corn relish, queso fresco

ENCHILADAS DE

POLLO CON MOLE

pulled chicken, mole poblano, onions, queso fresco

ENCHILADAS

VEGETARIANAS

roasted corn, spinach, mushroom, tomato, lettuce, oaxaca cheese, corn relish, queso fresco

ENCHILADAS DE QUESO

tex-mex style cheese enchiladas

SERVED WITH

mexican rice + refried beans + chips + salsa

FAJITAS \$20PP

CHOOSE A PROTEIN OPTION

6oz of protein per serving

POLLO

CARNE ASADA +2pp

POLLO + CARNE ASADA COMBO +1pp

SHRIMP +11

LOBSTER +15

SERVED WITH

peppers + charro beans + rice pico de gallo + guacamole + crema + corn & flour tortillas + chips & salsa