



# CATERING MENU

Our catering proposals are presented with an all inclusive per person price. Our prices include food, disposables, set up and delivery fee. Food is delivered hot and ready to serve in disposable pans.

Our menu offers a combination of classic Tamale Boy favorites for which we're known, as well as many creative inspirations from regions throughout Mexico. We invite you to be creative and pick from our broad list of dishes to design your own menu that is uniquely yours for your guests to enjoy. Full service bartending is available upon request.

If you are hosting a sit down or formal event, we also offer full service catering and staffing. [Click here for our rental and staffing price list.](#)

We require a 30-person minimum for catering. If your party is smaller than 30 people, consider our pick up or delivery catering services.

## ALL INCLUSIVE CATERING SERVICE

Includes plates, utensils, napkins, pickled onions, and delivery and set up. If disposable ware is not needed, prices will be calculated \$1.00 off the per person price.

Detailed descriptions for all menu items listed below.

### \$13 / PERSON / 30-PERSON MINIMUM

#### CHOICE OF ONE OF THE FOLLOWING APPETIZERS:

- Trio of salsas and tortilla chips (choice of salsas listed below)
- Caprese Mexicano brochetas
- Taquitos Dorados (choice of fillings listed below)

#### CHOICE OF TWO OF THE FOLLOWING SIDES:

- Frijoles Puercos
- Arroz Mexicanos
- Frijoles Negros
- Esquites

#### CHOICE OF ONE OF THE FOLLOWING MAIN DISHES:

- Tamales Oaxaqueños (choice of fillings listed below)
- Tamales Norteño
- Empanadas

### \$16 / PERSON / 30-PERSON MINIMUM

#### CHOICE OF ONE OF THE FOLLOWING APPETIZERS:

- Sikil Pak with vegetables
- Quesadillas (choice of fillings listed below)
- Guacamole and tortilla chips

- Trio of salsas and tortilla chips (choice of salsas listed below)
- Caprese Mexicano brochetas
- Taquitos Dorados (choice of fillings listed below)

#### CHOICE OF TWO OF THE FOLLOWING SIDES:

- Bruselas Fritas
- Frijoles Puercos
- Arroz Mexicanos
- Frijoles Negros
- Esquites

#### CHOICE OF ONE OF THE FOLLOWING MAIN DISHES:

- Tamales Oaxaqueños (choice of fillings listed below)
- Tamales Norteño
- Empanadas

### \$19 / PERSON / 30-PERSON MINIMUM

#### CHOICE OF ONE OF THE FOLLOWING APPETIZERS:

- Sikil Pak with premium vegetales
- Ceviche Sinaloense
- Ceviche Vegetariano
- Sikil Pak with vegetables
- Quesadillas (choice of fillings listed below)
- Guacamole and tortilla chips
- Trio of salsas and tortilla chips (choice of salsas listed below)
- Caprese Mexicano brochetas
- Taquitos Dorados (choice of fillings listed below)

#### CHOICE OF TWO OF THE FOLLOWING SIDES:

- Ensalada Espinacas
- Ensalada Mayahuel
- Bruselas Fritas
- Frijoles Puercos

- Arroz Mexicanos
- Frijoles Negros
- Esquites

#### CHOICE OF ONE OF THE FOLLOWING MAIN DISHES:

- Tamales Oaxaqueños (choice of fillings listed below)
- Tamales Norteño
- Empanadas

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## TAQUIZA (TACO BAR)

Our taco bar features Three Sisters organic corn tortillas. Includes tacos with your choice of meat, cilantro, pickled onions, pico de gallo, green tomatillo salsa, habanero salsa, roasted tomato salsa. Choose two of the following sides: esquites, arroz Mexicanos, frijoles puercos or frijoles negros. Includes plates, utensils, and napkins. Price includes two tacos per person, additional tacos \$2.75, additional sides \$2.00. If disposable ware is not needed, prices will be calculated \$1.00 off the per person price.

### \$11 PER PERSON

Choice of one of the following:

Tinga de Pollo: Shredded natural and antibiotic-free chicken cooked with onion, garlic, and chipotle in adobo.

Chile Verde: Natural pork cooked in a green tomatillo sauce.

Hongo, Epazote, and Papa (vegan): Mix of mushroom, corn, epazote herb, and potato.

### \$12 PER PERSON

Choice of one of the following:

Cochinita Pibil: Natural slow roasted pork in citrus juices and spices.

Tinga de Res: Shredded beef cooked with onion, garlic, and chipotle in adobo.

Carnitas: Slow braised pulled pork.

Hongo, Epazote, and Papa (vegan): Mix of mushroom, corn, epazote herb, and potato.

### \$13 PER PERSON

Choice of one of the following:

Tinga de Pollo: Shredded natural chicken cooked with onion, garlic, and chipotle in adobo.

Carne Asada: Marinated and grilled steak.

Al Pastor: Natural adobo-rubbed pork, onion, and pineapple.

Hongo, Epazote, and Papa (vegan): Mix of mushroom, corn, epazote herb, and potato.

### \$15 PER PERSON:

Choice of one of the following:

Seafood Discada: shrimp, fish and bay scallops cooked with housemade chorizo, bacon, trio of peppers, garlic, and Old Town Brewing Balché beer.

Duck Carnitas: duck simmered in roasted red chiles, red peppers, tomato, and garlic

Fish Minilla: fish slow cooked in tomato, chipotle, olives, and red wine.

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## BURRITOS

One-pound burritos filled with your favorite filling, as well as rice, whole black beans, pico de gallo, and shredded jack cheese. Includes a selection of housemade salsas and tortilla chips, and choice of Ensalada Mayahuel or Ensalada Espinacas. Includes plates, utensils, and napkins. If disposable ware is not needed, prices will be calculated \$1.00 off the per person price. 30-person minimum

### \$11 PER PERSON

Choice of one of the following:

Tinga de Pollo: Shredded natural chicken cooked with onion, garlic, and chipotle in adobo.

Hongo, Epazote, and Papa (vegetarian): Mix of mushroom, corn, epazote herb, and potato.

Colache (vegetarian): Zucchini, corn, and onion cooked in a roasted tomato sauce.

### \$13 PER PERSON

Choice of one of the following:

Tinga de Pollo: Shredded natural chicken cooked with onion, garlic, and chipotle in adobo.

Al Pastor: Adobo-rubbed pork, onion, and pineapple.

Carne Asada: Marinated and grilled steak.

Hongo, Epazote, and Papa (vegetarian): Mix of mushroom, corn, epazote herb, and potato.

Colache (vegetarian): Zucchini, corn, and onion cooked in a roasted tomato sauce.

### \$12 PER PERSON

Choice of one of the following:

Tinga de Res: Shredded beef cooked with onion, garlic, and chipotle in adobo.

Carnitas: Natural slow braised pulled pork.

Cochinita Pibil: Natural slow roasted pork in citrus juices and spices.

Hongo, Epazote, and Papa (vegetarian): Mix of mushroom, corn, epazote herb, and potato.

Colache (vegetarian): Zucchini, corn, and onion cooked in a roasted tomato sauce.

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# BURRITO ENCUERADO (BURRITO BOWL)

Just like a burrito, but without the tortilla! Choice of filling, as well as rice, whole black beans, and pico de gallo. Topped with guacamole and arugula. Includes a selection of housemade salsas and tortilla chips. Includes utensils, and napkins. If disposable ware is not needed, prices will be calculated \$1.00 off the per person price.

30-person minimum

## \$10 PER PERSON

Choice of one of the following:

Tinga de Pollo: Shredded natural and antibiotic-free chicken cooked with onion, garlic, and chipotle in adobo.

Hongo, Epazote, and Papa (vegetarian): Mix of mushroom, corn, epazote herb, and potato.

Colache (vegetarian): Zucchini, corn, and onion cooked in a roasted tomato sauce.

## \$13 PER PERSON

Choice of one of the following:

Tinga de Pollo: Shredded natural and antibiotic-free chicken cooked with onion, garlic, and chipotle in adobo.

Al Pastor: Adobo-rubbed pork, onion, and pineapple.

Carne Asada: Marinated and grilled steak.

Hongo, Epazote, and Papa (vegetarian): Mix of mushroom, corn, epazote herb, and potato.

Colache (vegetarian): Zucchini, corn, and onion cooked in a roasted tomato sauce.

## \$12 PER PERSON

Choice of one of the following:

Tinga de Res: Shredded beef cooked with onion, garlic, and chipotle in adobo.

Carnitas: Slow braised pulled pork.

Cochinita Pibil: Slow roasted pork in citrus juices and spices.

Hongo, Epazote, and Papa (vegetarian): Mix of mushroom, corn, epazote herb, and potato.

Colache (vegetarian): Zucchini, corn, and onion cooked in a roasted tomato sauce.

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# ENCHILADAS

Three Sisters organic corn tortillas filled with your favorite filling. Served with your choice of green tomatillo or roasted red sauce. Topped with melted jack cheese. Includes a selection of housemade salsas and tortilla chips. Choose two of the following sides: esquites, arroz Mexicanos, frijoles puercos or frijoles negros. Includes plates, utensils, and napkins. Price includes two enchiladas per person, additional enchiladas \$3.00, additional sides \$2.00. If disposable ware is not needed, prices will be calculated \$1.00 off the per person price.

30-person minimum

## \$12 PER PERSON

Choice of one of the following:

Tinga de Pollo: Shredded natural chicken cooked with onion, garlic, and chipotle in adobo.

Hongo, Epazote, and Papa (vegetarian): Mix of mushroom, corn, epazote herb, and potato.

Colache (vegetarian): Zucchini, corn, and onion cooked in a roasted tomato sauce.

## \$15 PER PERSON

Tinga de Res: Shredded beef cooked with onion, garlic, and chipotle in adobo.

Carnitas: Natural slow braised pulled pork.

Hongo, Epazote, and Papa (vegetarian): Mix of mushroom, corn, epazote herb, and potato.

Colache (vegetarian): Zucchini, corn, and onion cooked in a roasted tomato sauce.

## \$18 PER PERSON

Al Pastor: Natural adobo-rubbed pork, onion, and pineapple.

Carne Asada: Marinated and grilled steak.

Hongo, Epazote, and Papa (vegetarian): Mix of mushroom, corn, epazote herb, and potato.

Colache (vegetarian): Zucchini, corn, and onion cooked in a roasted tomato sauce.

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# QUESADILLAS

Four-inch Three Sisters organic corn tortillas filled with your favorite filling, pico de gallo, and shredded jack cheese. Includes a selection of housemade salsas and tortilla chips, and choice of Ensalada Mayahuel or Ensalada Espinacas. Includes plates, utensils, and napkins. Price includes three quesadillas per person, additional quesadillas \$3.00. If disposable ware is not needed, prices will be calculated \$1.00 off the per person price.

30-person minimum

## \$12 PER PERSON

Choice of one of the following:

Tinga de Pollo: Shredded natural and antibiotic-free chicken cooked with onion, garlic, and chipotle in adobo.

Tinga de Res: Shredded beef cooked with onion, garlic, and chipotle in adobo.

Carnitas: Slow braised pulled pork.

Hongo, Epazote, and Papa (vegetarian): Mix of mushroom, corn, epazote herb, and potato.

## \$15 PER PERSON

Choice of one of the following:

Al Pastor: Adobo-rubbed pork, onion, and pineapple.

Carne Asada: Marinated and grilled steak.

Hongo, Epazote, and Papa (vegetarian): Mix of mushroom, corn, epazote herb, and potato.

# A LA CART

Our a la cart catering menu is designed with our customers in mind. We've taken our most popular catering menu items to bring you a taste of Tamale Boy. Our menu offers a combination of classic Tamale Boy favorites for which we're known, as well as many creative inspirations from regions throughout Mexico. If you are hosting a sit down or formal event, we also offer full service catering and staffing. Click here for our rental and staffing price list. <link to serveware prices>

DELIVERY FEES:	
0-20 Miles	\$20.00
21-50 Miles	\$50.00
51 - 100 Miles	\$75.00
100+ Miles	Negotiable, based on order details

## APERITIVOS

TAQUITOS DORADOS \$30/24 PIECES
Crispy taquitos filled with your choice of filling.
<b>Tinga de Pollo</b> Shredded natural chicken cooked with onion, garlic, and chipotle in adobo.
<b>Tinga de Res</b> Shredded beef cooked with onion, garlic, and chipotle in adobo.
<b>Carnitas</b> Natural slow braised pulled pork.
<b>Hongo, Epazote, and Papa</b> A vegetarian mix of mushroom, corn, epazote herb, and potato.
Choice of one filling per 20-piece order.

SIKIL PAK CON VEGETALES <GF/V>
A specialty of the Yucatan, Sikil Pak is made of roasted pumpkin seeds, garlic, tomato, and habanero.
<b>Crudite platter served with cauliflower, carrots, cucumber, and celery.</b> \$40 / Serves approximately 30 guests
<b>Premium platter served with steamed cauliflower, asparagus, zucchini, and broccoli. Served cold.</b> \$60 / Serves approximately 30 guests

SKEWER / BROCHETA <GF> \$80 / 40 PIECES
<b>Caprese Mexicano</b> Cherry tomato, queso asadero, and cilantro pesto.
<b>Pollo Al Pastor</b> Natural adobo rubbed chicken, onion, and pineapple

QUESADILLAS <GF> \$72 / 24 QUESADILLAS
4" corn tortilla
Choice of one type of filling per 24-piece order.
24 piece minimum.
Corn tortillas filled with your favorite filling listed above as well as pico de gallo and shredded jack cheese.
\$72 / 24 quesadillas

CEVICHE SINALOENSE <GF> \$66/ SERVES 12
Shrimp marinated in lime juice and tossed with jalapeño, cucumber, red onion, tomato, and avocado.

CEVICHE VEGETARIANO <GF/V> \$33/ SERVES 12
Mushrooms marinated in lime juice and tossed with jalapeño, tomato, red onion, and avocado.

ENSALADAS \$60/ SERVES 25
<b>Espinacas &lt;GF/V&gt;</b> Baby spinach tossed with mango, grilled portobello mushrooms, and caramelized peanuts drizzled with pasilla-infused balsamic vinaigrette.
<b>Ensalada Mayahuel &lt;GF/V&gt;</b> Mixed greens with roasted pistachio vinaigrette, sliced grapefruit, jicama, and pumpkin seeds. Topped with crunchy sweet potato strips.

# MAIN DISHES

## TAMALES OAXAQUENOS \$54 / DOZEN

Traditional Oaxacan preparation. Creamy, twice cooked white corn masa filled with freshly prepared meats and vegetables. Steamed in a banana leaf. Choice of one type of filling per dozen.

### **Cochinita Pibil**

Natural slow roasted pork in citrus juices and spices.

### **Mole Negro**

Natural chicken cooked with traditional black mole.

### **Vegetales <V>**

Sauteed carrot, onion, spinach, and zucchini.

## MINI -TAMALES OAXAQUENOS \$42 / DOZEN

Traditional Oaxacan preparation. Creamy, twice cooked white corn masa filled with freshly prepared meats and vegetables. Steamed in a banana leaf. Choice of one type of filling per dozen.

### **Cochinita Pibil**

Natural slow roasted pork in citrus juices and spices.

### **Mole Negro**

Natural chicken cooked with traditional black mole.

### **Vegetales <V>**

Sauteed carrot, onion, spinach, and zucchini.

## EMPANADAS <GF> \$84 / 24 PIECES

Crispy corn masa turnovers filled with your choice of filling. Choice of one filling per 24-piece order

### **Chorizo**

Chorizo, queso asadero, and potato

### **Marisco**

Shrimp or salmon, green cabbage, onion, cream cheese, and wine

### **Espinaca, Esquites, y Papa <V>**

A vegetarian mix of spinach, corn, and potato.

### **Tinga de Pollo**

Natural shredded chicken cooked with onion, garlic, and chipotle in adobo.

### **Queso**

Monterey jack cheese, onions, tomatoes, and potatoes.

## FILLING CHOICES

### **Hongo y Epazote**

Sauteed mushrooms, corn, and epazote herb. <V>

### **Colache**

Zucchini, corn, and onion cooked in a roasted tomato sauce. <V>

### **Tinga de Pollo**

Natural shredded chicken cooked with onion, garlic, and chipotle in adobo.

### **Tinga de Res**

Shredded beef cooked with onion, garlic, and chipotle in adobo.

### **Carnitas**

Natural slow braised pulled pork.

### **Cochinita Pibil**

Natural slow roasted pork in citrus juices and spices.

## TAMALES NORTENO \$42 / DOZEN

Traditional Northern Mexican preparation. Made with fluffy yellow corn masa and filled with freshly prepared meats and vegetables. Steamed in a corn husk.

Choice of one type of filling per dozen:

### **Chile Verde**

Natural pork cooked in a green tomatillo sauce.

### **Tinga de Pollo**

Natural chicken cooked with onion, garlic, and chipotle in adobo.

### **Rajas**

Roasted pasilla peppers, onion, corn, and queso fresco.

## MINI - TAMALES NORTENO \$30 / DOZEN

Traditional Northern Mexican preparation. Made with fluffy yellow corn masa and filled with freshly prepared meats and vegetables. Steamed in a corn husk.

Choice of one type of filling per dozen:

### **Chile Verde**

Natural pork cooked in a green tomatillo sauce.

### **Tinga de Pollo**

Natural chicken cooked with onion, garlic, and chipotle in adobo.

### **Rajas**

Roasted pasilla peppers, onion, corn, and queso fresco.

## TAQUIZA <GF> \$66 / 24 PIECES

Choice of one type of filling per 24-piece order.

24 piece minimum.

Choose one of your favorite fillings listed above and feast on this muy delicioso taco bar! Garnishes include chopped cilantro, pico de gallo, green tomatillo salsa, and roasted tomato salsa.

## BURRITOS \$78 / 12 PIECES

Choice of one type of filling per 12-piece order.

One-pound burritos filled with your favorite filling listed above as well as rice, whole black beans, pico de gallo, and shredded jack cheese.

## ENCHILADAS <GF> \$72 / 24 PIECES

Choice of one type of filling per 24-piece order.

Corn tortillas filled with your favorite filling listed above. Served with your choice of green tomatillo or roasted red sauce. Topped with melted jack cheese.

## MUST HAVES / IMPRESCINDIBLES

### SIDES

#### Frijoles Puercos <GF>

\$18 / serves 12

Native to Sinaloa, these refried beans are cooked with bacon, chorizo, onion, and chipotle.

#### Arroz Mexicanos <GF/V>

\$15 / serves 12

Mexican rice cooked with onion, garlic, and tomato.

#### Frijoles Negros <GF/V>

\$15 / serves 12

Whole black beans simmered with garlic and epazote.

#### Esquites <GF/V>

\$15 / serves 12

Corn roasted with chipotle, onion, and epazote.

#### Bruselas Fritas <GF>

\$33 / serves 12

Crispy Brussels sprouts sauteed in lime, olive oil, worcestershire, and dried chiles.

#### Tortilla Chips <GF/V>

Homemade from our kitchen.

Medium \$20 / serves 30

Large \$30 / serves 60

### SALSA A LA CARTE <GF/V> \$5 / PINT

#### Housemade Salsa Roja

Roasted red dried chiles, red peppers, tomato, and garlic.

#### Housemade Salsa Verde

Green tomatillos, onion, garlic, jalapeños, and cilantro.

#### Housemade Salsa Habanero

Habanero, tomato, red pepper, and spices.

### GARNISHES

#### Pico de Gallo

Chopped tomato, onion, and cilantro with a touch of lime.

\$5 / pint

#### Guacamole <GF/V>

\$16 / pint

A Tamale Boy favorite. Made with dried chile oil, roasted pumpkin seeds, and pico de gallo.

#### Pickled Onions <GF/V>

\$5 / pint

Onions pickled in lime juice, rice vinegar, sugar, and dried oregano.

#### Sikil Pak Dip <GF/V>

\$10 / pint

A specialty of the Yucatan, Sikil Pak is made of roasted pumpkin seeds, garlic, tomato, and habanero.

## POSTRES/DESSERTS

#### Brochetas de Frutas

Seasonal fruit skewers served with a pasilla-infused balsamic reduction. (GV) (20 min)

#### Arroz con Leche

Rice pudding cooked with a touch of cinnamon and raisins. (G) (4 lb min) \$5.00

#### Flan de Queso

Traditional flan made with cream cheese. (G) (12 min) \$4.00

#### Nieves y Helados

Seasonal fruit ice cream and sorbets. (G) (2 lb min) \$6.00

#### Pudin de Elote

Sweet and smooth corn bread with seasonal fruit puree. (G) (12 min) \$2.50 each

#### Empanadas

Sweet pastry turnovers filled with pineapple, yellow squash, or dulce de leche. (24 min) \$2.50 each

#### Tres Leches Cake

Traditional cake made with 3 types of milk and seasonal fruit. (12 min) \$5.00 / each

#### Tamales Dulce – Sweet Tamales

PBJ, Fresa y Chocolate, sweet corn – Peanut butter & Jelly, strawberry & chocolate chip, or

sweet corn. (GV) (24 min) \$2.25 each

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# BEVERAGES

## AGUAS FRESCAS \$30 / 96 OUNCES

Serves 8 (based on 12 oz cups)

Cups not included

### Jamaica

An infusion of dried hibiscus flower tea sweetened with agave nectar. Served cold.

### Horchata

A drink made with roasted rice, cinnamon, and a touch of vanilla.

### Tamarindo

A refreshing drink made from tamarind pods and sweetened with piloncillo.

### Pepino y Limon

Fresh squeezed limes, cucumber, and parsley.

## WINE BY THE BOTTLE

House \$15 Chardonnay and Merlot.

Premium \$20 Chardonnay, Merlot, Zinfandel, Gewurtztraminer, Reisling.

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## MARGARITA MIX \$40 / 96 OUNCES

Serves 12-15 depending on additional alcohol.

Our specialty housemade margarita mix for a make-your-own margarita bar. Simply fill a pint with ice, six ounces of margarita mix, two ounces of your favorite tequila, and one ounce of triple sec or Cointreau.

## BOTTLED BEER (CASE) \$40.00

Domestic: Budweiser, Bud Light, Coors Light and Pabst.

Micro/Import: Mirror Pond Pale Ale, Fat Tire Amber Ale, Widmere Hefeweizen, Corona, Negra Modelo, Modelo Especial, Pacifico and Heineken.

## KEGS

Domestic \$225.00 Same selection as bottled beers.

Microbrew \$275.00 Same selection as bottled beers with the addition of Dos XX Amber and Tecate minus Corona, Pacifico, Negra Modelo, Modelo Especial, Pacifico and Heineken. (5 gal/1/6 barrel disposable keg w/ any Labrewatory Brew \$100) (Hand Pump Taps \$35)

Keg Delivery \$75.00 This fee is per event, regardless of how many kegs are ordered.

# EQUIPMENT

DISPOSABLE WARE
<b>Disposable Cup, 12 oz.</b> \$0.25 / each
<b>Disposable Ware Set</b> \$1.00 / each Includes: plate, fork, napkin
<b>Cocktail Napkins</b> \$0.15 / each
<b>Serving Utensils</b> \$3.00 / each Spoons, tongs

TABLEWARE RENTALS
<b>Plates</b> \$0.60 / each
<b>Flatware (spoon, fork, knife)</b> \$0.55 / each
<b>Glassware</b> 12 oz. glass or 16 oz. pint \$0.50 / each
<b>Table Linens</b> \$4.00 / each

SERVEWARE AND EQUIPMENT RENTAL
<b>Serving Utensils</b> Spoons, ladles, tongs \$1.00 / each
<b>Platters and Large Bowls</b> \$2.00 / each
<b>Small Bowls (salsas, condiments)</b> \$1.00 / each
<b>Five Gallon Beverage Dispenser</b> \$15.00 / each
<b>Water / Beverage Pitchers</b> \$1.00 / each
<b>Chafing Dish</b> Includes two 4-hour fuels. \$18.00 / each
<b>Large Cooler</b> \$20.00 / each
<b>Electric Food Warmer</b> \$30.00 / each

# SERVICE FEES

\*20% gratuity is added to all catering orders (except for pick up orders)

DELIVERY FEES:	
0-20 Miles	\$20.00
21-50 Miles	\$50.00
51 - 100 Miles	\$75.00
100+ Miles	Negotiable, based on order details

STAFFING & EXTRA SERVICES
Lead Server - \$30 / hour Server - \$20 / hour
Table bussing, scraping plates Additional fee
OLCC Certified Bartender - \$30 / hour
Garbage Removal - \$75 Equipment Pickup - \$50