



ADD-ONS (continued)

DESSERT BAR \$7 / PERSON

Mexican sweets. 3 Selections.

- › Flan.
- › Tres quesos flan.
- › Sweet corn flan.
- › Chocolate flan.
- › Churros.
- › Mini pineapple tamales.

AGUAS FRESCAS \$3 / PERSON

Mexican famous aguas frescas. Choose from the following:

- › Homemade Horchata.
- › Lemonade with chia seeds.
- › Jamaica hibiscus with strawberries.
- › Seasonal fruits.

COFFEE BAR \$3 / PERSON

A complete coffee bar for the perfect ending. Serving the following:

- › Cafe de Olla.
- › Hot tea.
- › Hot Chocolate.

We can provide catering services to groups of 50 or more.

DELIVERY AND SERVICE

Delivery available Tue - Sun to most locations in LA County. There is a 15% service charge that includes delivery, staff, and equipment.

EQUIPMENT & SUPPLIES

Your order comes ready to serve in containers, complete with serving utensils. We want to avoid excess waste, so we do not include utensils, plates or napkins unless requested. Hot menu items are served in heat-resistant containers.

CANCELLATIONS

We kindly ask a 48hrs notice for any cancellations. Cancellations made within 24hrs of pickup or delivery will incur a fee of 50% of the canceled order. Cancellations on the same day will be charged the full amount.

FOOD ALLERGIES

When placing your order, please alert our catering team if there is a food allergy.

All of our catering services include the following:

- › Delivery and Service (15%). 2 hours service during the event.
- › Our team arrives 30 minutes to 1 hour before the event starts to set everything up, and stays (approx. 30 minutes) after the event to pick up our equipment.
- › 2 or 3 servers (if needed, depending on the number of guests).
- › Salsas, consisting of: our signature La Casita Mexicana pumpkin seeds and chile de arbol red salsa.
- › Disposable dishes, napkins and plastic forks and knives. Upon request.



Catering Menu

CHEFS JAIME & RAMIRO



email: catering@casitamex.com

call: 323-773-1898



GUISADOS MEXICANOS DELUX TACO BAR

\$25/ PERSON

Delicious traditional Mexican guisados perfect for a large party. Chefs Jaime and Ramiro have designed the perfect selection to satisfy everyone. Includes rice, beans and corn tortillas.

SELECT 4 GUISADOS:

BEEF

- › Birria / Chamorro.
- › Carne de res con chile guajillo y papas.
- › Bistec de res con nopales en salsa verde.

PORK

- › Papa con Chorizo.
- › Carne de puerco con chile guajillo y papas.
- › Cochinita Pibil.
- › Chicharron en salsa verde.

CHICKEN

- › Pollo con crema y rajas de chile poblano.
- › Pollo con Mole.
- › Pollo con pepian verde o rojo.

VEGETARIAN

- › Vegetales gratinados (Grilled Vegetables): Calabacitas Mexicanas, Zanahorias, Papas, Chayote.
- › Rajas de chile Poblano con Crema y elote.

Add an extra Guisado for +\$3 per person.



CHEF'S MENU

\$30 / PERSON

Customized for every event.

For those special occasions, we have a customized option where you can choose (3) three dishes, per person, from our menu. Price varies depending on your choices and quantity.

CHEF'S MENU OPTIONS:

MOLES (Chicken):

- › Mole Poblano - Mole Verde
- › Mole Blanco
- › Pepian Rojo

CHILES RELLENOS:

- › Chile en nogada.
- › Chiles rellenos con hongos y nopales (vegetarian).

CARNES (Beef):

- › Plato conquista: Grilled cactus with oaxaca cheese and beef steak smothered with a sweet tomato sauce.
- › Cecina de res al chipotle.
- › Chamorro de res (beef shank)

CARNES (Pork)

- › Cochinita Pibil
- › Carnitas

FISH:

- › Fish fillet a la Veracruzana (Veracruz style).
- › Fish fillet in chipotle cream sauce.
- › Fish fillet in cilantro cream sauce.

SHRIMP:

- › Ranchero's Shrimp.
- › Shrimp with chipotle cream sauce.
- › Shrimp al mezcal.
- › Shrimp al pastor.

ENCHILADAS:

- › Enchiladas verdes gratinadas (chicken or cheese).
- › Enchiladas rojas gratinadas (chicken or cheese).



BOTANA CATERING APPETIZERS

\$17 / PERSON

Traditional Mexican botanas (appetizers) perfect for a cocktail party. Your selection of up to 6 botanas.

MINI FLAUTAS

- › Chicken
- › Potato (vegetarian)

TOSTADITAS

- › Chicken with mole Poblano.
- › Cochinita pibil.
- › Chicken with guajillo sauce.
- › Guacamole.
- › Shrimp.
- › Fish.

MINI TORTAS AHOGADAS

- › Pork.
- › Chicken.
- › Red beans (vegetarian).

MINI TAMALES

- › Mexican corn truffle tamales
- › Chicken tamales.
- › Pork tamales.
- › Chile Poblano strips and cheese tamales.

Each additional selection +\$3/pp



ADD-ONS

Amazing add-ons for any menu you choose. You can select one or a combination of add-ons to complete your catering. (Only available after selecting a full package).

BOTANAS MEXICANAS

\$3 / PERSON/ BOTANA

- › Crispy chicken mini tacos.
- › Potato mini tacos (vegetarian).
- › Chicken mini tostadas.
- › Tequila infused guacamole tostadas.

SALADS

\$4/ PERSON

A lighter option and the perfect complement to any meal, all our salads are unique and made with the freshest ingredients. Choose option.

- › **De Colores:** spring mix, cucumber, jicama, red, green and yellow bell peppers and mango with a mango and jalapeño dressing.
- › **House salad:** mixed greens, poblano pepper strips, bell peppers, cooked cactus, tomato, red onion and cucumber. Served with chipotle vinaigrette.
- › **Mixed salad with avocado dressing:** mixed lettuce, baby lettuce, cherry tomatoes, olives, panela cheese and mixed nuts.

CEVICHE BAR (Fish)

\$4 / PERSON

Our famous ceviches in tostadas or cups. Choose from the following:

- › Ceviche Verde.
- › Nayarit style fish ceviche.

GUACAMOLE BAR

\$5 / PERSON

- › Traditional Guacamole.
- › Tequila infused guacamole.