

Suegra Catering Menu

Build your own menu
Each item is the cost per person

Starters

Traditional Guacamole	8
Bacon Guacamole	10
Chips w/ Trio of dipping sauces	4
Sopes ≈ Masa Shell ≈ Black Beans ≈ Cotija Cheese ≈ Avocado	4
Flautas	
Black Bean and Street Corn	5
Add Roasted chicken ≈ Black Beans ≈ Queso	7

Salads

House ≈ Mixed Greens ≈ Tomato ≈ Mango ≈ Street Corn ≈ Onions ≈ Citrus Vinaigrette	5
Poblano Caesar ≈ Fresh Romaine ≈ Croutons ≈ Shaved Parm ≈ Roasted Poblano Caesar	5
Avocado Beet Salad ≈ Roasted red and Golden Beets ≈ Street Corn ≈ Avocado ≈ Citrus	7

Tacos (2-3 per person)

Choice of ≈ Corn and Flour Tortillas ≈ all Corn ≈ all Flour

Roasted Chicken	6
Carne Asada	8
Shrimp	7
Carnitas	6
Vegetable	6

Includes ≈ Mango Cabbage ≈ Street Corn ≈ Crema ≈ Pico de Gallo ≈ Queso Fresco

Enchiladas

Roasted Chicken ≈ Choice of Mole ≈ Verde ≈ Rojo	8
Cheese Enchiladas ≈ Choice of Mole ≈ Verde ≈ Rojo	6
Vegetable – Spinach ≈ Zucchini ≈ Portobello ≈ Choice of Mole ≈ Verde ≈ Rojo	7

Fajitas (3-4 per person)

Choice of ≈ Corn and Flour Tortillas ≈ all Corn ≈ all Flour

Roasted Chicken	12
Carne Asada	14
Shrimp	14
Carnitas	10
Vegetable	8

Includes ≈ Rajas ≈ Mango Cabbage ≈ Street Corn ≈ Crema ≈ Pico de Gallo ≈ Queso Fresco

Entrees

Flat Iron Steak Marinated grilled and sliced	15
Fresh Catch of the Day Pan Seared with a Tomatillo Buerre Blanc	19
Chicken Mole	12
Carne Asada	19
Blackened Salmon with Citrus Buerre Blanc	16

Sides

Rice and Beans	5
Plantain Mash	5
Deconstructed Street Corn	5
Plantains	5
Grilled Vegetables	5

Desserts

Flan	5
Kahula Cake	5
Coconut Cheese Cake	5
Fresh Seasonal Fruit with Whipped Cream	5

