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Nopalito Catered Events

Thanks for considering Nopalito for your next celebration!

We're always happy to discuss menus and plans in detail and provide a custom proposal, but the following menus & pricing may prove helpful as you consider catering options. Please also check out the FAQs on the catering page.

We offer many types of service for events, which may be used in combination:

- Colorful & delicious passed appetizers, which are typically 1-2 bites
- Appetizer stations, including small bites on platters, or heartier items like guacamole, salsa & chips or Totopos con Chile tossed to order
- Traditional buffet service
- A taco bar, in which a chef makes a variety of tacos to order along with other dishes, sides and salsas (a more interactive buffet style)
- Family style, in which each table is served a variety of dishes to share
- Late night snacks, dessert & coffee, served at a station or tableside
- Please note, we do not recommend individually plated meals as this style of service diminishes food quality and temperature

You can count on us to help develop your timeline & floor plan, coordinate rentals, and oversee foodservice setup & breakdown. We staff wonderful, professional servers, bartenders & cooks, many of whom you'll recognize from our restaurants.

We can also help with simple finishing touches (like setting flowers on tables or lighting candles), but do not provide support for: event design, lighting, transportation, decorations, booking other vendors, flowers or music.

With regards to our bar program, please note that while we welcome you to purchase your own beer, wine and liquor, we do have several policies in place to maintain a certain consistency & standard when we're pouring behind the bar:

- We can provide refreshing Nopalito beverages (margaritas, sangria, agua frescas, etc.) or a more expanded bar menu & other signature cocktails
- We work with many area breweries and can also source delicious local kegs
- We're happy to pour beer, wine & liquor you purchase, however you must let us provide all mixers and all agave-based liquors (tequila & mezcal)
- If you would like to make your own drinks similar to those we offer (tequila, mezcal, sangria or agua frescas), or if you prefer to provide your own liquor *and* mixers, we cannot provide you with bartending services. In this case, you're welcome to hire another vendor for bar service

Lastly, please remember as you consider these menus that we refresh dishes often to serve only the best each season has to offer. Menus reflect current offerings.

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The pricing shown below is per guest. Children ages five and under are on the house, while kids ages six to 15 and vendors are half price.

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
Chipotle-stewed chicken on a mini tostada with refried pinquito beans, crema, and cilantro

Tortitas de Chorizo
Bite-size sandwiches filled with chorizo, cabbage, onions, and crema **Tortitas de Papas (potatoes) also available as vegetarian alternative

Ceviche Verde
Lime-marinated fish with tomatillo, jalapeño, cilantro, and avocado on house made tortilla chips

Garnachas
Soft tortillas with crispy shredded beef

Botanas de Fruta
Seasonal bites (e.g. melon, beets, citrus) with ground chiles and pickled red onion

Albondigas al Chimole
Bite-size beef meatballs with charred chile salsa and pickled onions

Tostaditos Rojos con Chicharrón
Mulato chile mini tostada, crispy pork, salsa cascabel, queso fresco, onion, and cilantro

Tostaditos de Guacamole y Salsa
House made tortilla chips topped with guacamole, salsa, and cilantro

Tacos Dorados de Pollo
*Crispy rolled tortillas, braised chicken, guajillo, cascabel & arbol chiles, crema, queso fresco and aguacate **requires deep fryer*

Stationary Appetizers

Many passed appetizers can also be served on a station, as can smaller presentations of many dishes listed below. We welcome your ideas & questions!

Guacamole, Salsas and House Made Tortilla Chips Station 3.50
A selection of our delicious house made salsas along with fresh guacamole and crispy tortilla chips

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Ceviche de Tiritas de Pescado* **7.00**
Meyer lemon marinated fish, serrano, tomatillo,
pickled red onion, asparagus, cilantro and corn tortilla chips

Crunchy Spicy Garbanzo Beans **0.50**
Fried garbanzo beans with chile guajillo & chile de arbol

Ensaladas

Ensalada de Lechuga **4.50**
Salad of little gem lettuce, asparagus, avocado, cotija cheese, spicy peanuts,
pickled onions and smoked jalapeño vinaigrette

Ensalada de Pepino con Naranja **4.50**
Salad of cucumber, orange, queso fresco, pickled red onions, chile,
lime and salsa bufalo

Botanas & Antojitos

Totopos con Chile **3.50**
Tortilla chips, salsa de arbol, cotija cheese, onions, cilantro, crema,
and lime

Tamal de Acelgas Veracruzano **7.00**
Corn masa, braised Swiss chard, tomato, onion, jalapeño, banana leaf
and cotija cheese

Other Tamales Available Upon Request **5.00-7.00**
Options include pork, chicken, vegetarian, and vegan tamales

Taco Bar Options

Taco bar pricing is based on how many tacos we recommend providing for each guest, in the context of other menu choices (each taco is $5). We recommend selecting 2-4 types.

Tacos de Carnitas
Braised pork, beer, cinnamon, orange, with salsa cruda, onion & cilantro

Tacos al Pastor*
Seared pork with ancho chile adobo, orange, salsa de morita y tomatillo, onion & cilantro

Tacos de Cochinita
Achiote-citrus braised pork with salsa habanera, onion & cilantro

Tacos de Birria
Grass fed beef stewed in ancho chiles, roasted tomatoes, sesame seeds, spices,
with pickled onion, cilantro, and salsa de arbol

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Tacos de Carne Asada*
Seared grass fed beef with salsa taquera, onion & cilantro

Tacos de Chorizo con Papas
Spicy chorizo and potatoes with salsa taquera, onion & cilantro

Tacos de Pollo al Pibil
Achiote-citrus braised chicken with salsa habanera, onion & cilantro

Tacos de Birria de Pollo
Chile-stewed chicken, smoky sweet and spicy, with salsa de arbol, onion & cilantro

Tacos de Pollo con Mole
Shredded chicken in a rich traditional sauce with sesame seeds, onion & cilantro

Tacos de Pescado a la Veracruzana
Fish in a tangy sauce of tomato, pickled jalapeño, green olives, and capers

Tacos de Pescado al Pastor*
Seared fish, ancho chile adobo, orange, salsa de morita y tomatillo, onion & cilantro

Tacos de Camarón*
Shrimp al chipotle with salsa taquera, onion & cilantro

Tacos de Vegetales
Seasonal vegetables, salsa taquera, crema, queso fresco, onion & cilantro

***These dishes require a flat-top grill, an additional $50 rental fee**

Tortas ~ Sandwiches

Sandwiches are typically served on a buffet, or as a stationary heavy appetizer

Torta de Chilorio **6.5 half size / 13 full**
Sandwich of shredded pork in adobo, refried pinquito beans, onion, jack cheese, crema, avocado and salsa jalapeño

Torta de Pollo Adovada **6.5 half size / 13 full**
Sandwich of guajillo marinated chicken breast, refried black beans, avocado, grilled tomatillo, pickled onions, lettuce, and chipotle mayonnaise

Torta de Birria de Res **6.5 half size / 13 full**
Sandwich of ancho chile stewed grass-fed beef, roasted tomato, sesame seeds, spices, lettuce, pickled onions, jalapeño, avocado and queso fresco

Torta de Vegetales **6.5 half size / 13 full**
Seasonal vegetables with black beans, avocado, queso fresco, onion, cabbage, crema and salsa escabeche

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Platillos Fuertes ~ Entrees

These dishes are appropriate for buffet or family style service. Prices include our delicious organic, house made corn tortillas.

Carnitas **12.00**
Braised pork, orange, bay leaf, milk, cinnamon, beer, with pickled jalepeño, and salsa de tomatillo

Mole Manchamanteles con Pollo **13.00**
Seared chicken breast, sauce of ancho & guajillo chiles, peanuts, plantains, piloncillo, and spices and Mexian rice.

Pollo al Pibil **11.00**
Shredded citrus-achiote marinated chicken with salsa habanera

Birria de Pollo **11.00**
Chile-stewed chicken, smoky sweet and spicy, with salsa de arbol, onion & cilantro

Birria de Res **12.00**
Grass fed beef stewed in ancho chiles, roasted tomatoes, sesame seeds, spices, pickled onion, cilantro, and salsa de arbol

Carne Asada **12.00**
Marinated sirloin steak with grilled onions and peppers

Trucha Asada con Frijol Blanco **12.00**
Seared marinated trout, braised butter beans, chile de arbol oil, red onion, and salsa verde de epazote fresco

Frijoles Puercos con Huevo **7.50**
Stew of butter beans, housemade red chorizo, bacon, egg, queso fresco, cilantro, and salsa escabeche

Chilaquiles Negros de Pollo y Huevo **7.50**
Tortilla chips, sauce of pasilla & chipotle chiles, tomatoes, chicken, fried egg, red onion, crema and queso fresco

Sides

Mexican Rice **2.50**
Whole Black or Pinquito Beans **2.50**
Sautéed Seasonal Vegetables *with Guajillo-Cascabel oil* **4.50**

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Bebidas Hechas en Casa ~ House Made Beverages

Hibiscus-Valencia Orange Agua Fresca	**3.50**
Ginger Lemonade Agua Fresca	**3.50**
Tepache - fermented pineapple, piloncillo & star anise	**3.50**
Almond Horchata	**4.00**
Iced Tea	**3.50**
Mexican Coke	**3.00**
Iced Café de Olla	**3.50**
Counter Culture coffee, cream and sugar	**3.00**
Fruit juice and other bar mixers	**AQ**

Cocteles, Cerveza & Vino ~ Cocktails, Beer & Wine

Bar prices are per serving, or per bottle for wines

Margaritas **12.00**
Pueblo Viejo Blanco, Combier, agave nectar, lime

Seasonal Sangria **11.00**
Red Wine, Winter Citrus, Cynar
**Other sangrias available year-round upon request

Bloody Maria **12.00**
Pueblo Viejo Blanco, tomato, orange, spices, salted rim

Michelada **6.00**
Tecate with tomato, jalapeño, orange, lime, and salt

Mexican Beers **5.00**
An assortment of Tecate cans with lime & salt and Indio bottles

Local Kegs **AQ**
We're pleased to offer kegs from great local breweries, including: Lagunitas, Drake's, Magnolia, Moonlight, Anchor and CellarMaker

California Wines **44.00 / Btl**
A customized selection of California wines to compliment your meal

Add Housemade Juices to Our Sparkling Wine or Yours **4.00/Btl**
Ginger-Lemonade or Hibiscus-Valencia Orange

Storage/Chilling Your Beer, Liquor or Wine **6.00/Case**

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Postres ~ Dessert

Polvorone Cookies **0.50**
Spiced almond-butter cookies, dusted with powdered sugar

Mexican Hot Chocolate **4.50**
Mexican drinking chocolate with guajillo, arbol and ancho chiles, vanilla, orange zest, cinnamon and TCHO organic chocolate

Flan **7.00**
Rich traditional Mexican custards with caramel and fruit

Choco-Flan **7.00**
Rich traditional Mexican custards with caramel and chocolate

Churros **7.00**
Traditional fried pastry tossed with cinnamon & sugar – delicious paired with Mexican Hot Chocolate **requires deep fryer

Paletas **3.50**
House made popsicles in dark chocolate-cinnamon and seasonal flavors
***Our beautiful tin paleta card is available for a $75 rental fee*

Nopalito Labor Rates

Labor rates are per hour, and subject to overtime (time and a half) after eight hours. These fees are paid in full to the team working your event. We determine labor needs based on our experience and your setup needs and menu. Every event must have an event manager and chef, and the typical event requires 3-4 hours setup and break down.

Event Manager	**50.00**
Chef	**50.00**
Cook	**30.00**
Server	**30.00**
Bartender	**30.00**
Travel Time	**15.00**

***These rates are inclusive of gratuity – additional gratuity is not necessary*

Nopalito Rental Rates

We can provide some basic equipment like chaffing dishes, tables, colorful oil cloths, serving utensils and compostable plates, napkins and flatware. Other rentals will be secured on your behalf from area rental companies. We manage these orders closely to ensure you're getting the best value available and not renting anything you don't need.

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