

nopalito

SUSTAINABLE *Mexican Kitchen* ORGANIC

Thanks for considering Nopalito for your event!

The below menu is designed with the intention of feeding parties of **10-12 people per order**.
We request 48 hours notice for all orders.

Delivery orders require a \$1,500 food and beverage minimum before tax.
Orders below this minimum can be placed via Caviar or picked up at our 9th Avenue location.

Cancellations made with less than 24 hours notice may be charged 50% of order total.

Contact us with any questions and to request an estimate:
catering@nopalitosf.com or call (415) 300-0029.

We also offer full-service catering, bartending & rentals for events throughout the Bay Area. For event pricing, please reference our Catered Events menu & FAQ at <http://nopalitosf.com/catering>.

Botanas & Antojitos

Fresh Salsa & House Made Tortilla Chips <i>Selection of three salsas (mild, medium, and hot)</i>	\$28
Guacamole & House Made Tortilla Chips <i>Avocado, tomatillo, jalapeño, onion, cilantro, and lime</i>	\$40
Ceviche Nayalita <i>Lime marinated fish, calamari, carrots, cucumbers, onions, cilantro, salsa piquin and corn tortilla chips</i>	\$95
Ensalada de Pepinos <i>Salad of cucumbers, oranges, cotija cheese, pumpkin seeds, pickled onions, chile and lime</i>	\$63
Ensalada de Lechuga con Duraznos <i>Salad of little gem lettuces, stone fruit, cotija cheese, spicy peanuts, pickled red onions, and smoked jalapeño vinaigrette</i>	\$69
Tacos Dorados de Papas <i>Crispy rolled tortillas, potato, garlic, onions, queso fresco, crema and salsa de aguacate</i>	\$57

Quesadillas (*two dozen maximum*)

Quesadilla de Calabacitas <i>Masienda blue corn tortilla, roasted summer squash, onions, cascabel & guajillo chile oil, jack cheese, queso fresco, epazote and salsa macha with peanuts</i>	\$78
Quesadilla Roja con Chicharrón <i>Mulato chile-corn tortilla, crispy pork belly, chile cascabel, jack cheese, queso fresco, onion, and cilantro</i>	\$78
Quesadilla de Pollo y Queso <i>Corn tortilla, chicken, and jack cheese</i>	\$63
Quesadilla <i>Corn tortilla and jack cheese</i>	\$50

Tamales \$90 / Dozen

Tamal de Frijol con Mole (+\$12 per dozen) <i>Corn masa, butter beans, mole of ancho & guajillo chiles, peanuts, sesame seeds, spices, epazote and pickled onions</i>	
Vegetarian Tamales	
Vegan Tamales	
Chicken Tamales	
Pork Tamales	

Tacos (*served street-style with corn tortillas, cilantro & onions*) \$72 / Dozen

Vegetales <i>Seasonal vegetables sautéed in cascabel-guajillo chile oil</i>	
Pollo al Pibil <i>Shredded citrus-achiote marinated chicken with salsa habanera</i>	
Mole Poblano con Pollo <i>Shredded chicken in a sauce of toasted chiles, chocolate, cinnamon, nuts, and bread</i>	
Carnitas <i>Braised pork, orange, bay leaf, milk, cinnamon, & beer with salsa de tomatillo</i>	
Birria de Res <i>Grass fed beef stewed in ancho chiles, roasted tomatoes, sesame seeds, & spices with salsa de arbol</i>	

Tortas (Sandwiches)

\$162 / Dozen

Torta de Pollo Adovada

Sandwich of guajillo marinated chicken breast, refried black beans, avocado, pickled onions, cabbage, crema, and salsa escabeche

Pambazo de Chorizo con Papas

Chile guajillo-dipped sandwich, red chorizo, refried black beans, potato, cabbage, onion, tomatoes, crema, queso fresco and salsa serrano

Torta de Vegetales

Seasonal vegetables with black beans, avocado, queso fresco, onion, cabbage, crema, and salsa escabeche

Entrees (**Available as full or half orders**)

All entrees served with corn tortillas (except enchiladas)

Carnitas

\$188 / \$94

Braised pork, orange, bay leaf, milk, cinnamon, beer, cabbage salad, pickled jalepeño, and salsa de tomatillo

Enchiladas de Vegetales

\$112 / \$56

Vegetables with tortillas, jack cheese, and salsa de cilantro

Trucha Asada con Frijol Blanco

\$196 / \$98

Seared, marinated trout, braised butter beans, chile de arbol oil, red onion and salsa verde de epazote fresco

Enchiladas de Mole Poblano con Pollo

\$112 / \$56

Sauce of chiles, chocolate, nuts, shredded chicken, tortillas, onion, queso fresco

Mole Poblano con Pollo

\$180 / \$90

Seared chicken breast, sauce of chiles, bread, chocolate nuts and seeds

Pollo al Pibil

\$168 / \$84

Shredded citrus-achiote marinated chicken, pickled red onion, and salsa habanera

Birria de Res

\$196 / \$98

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

Huevos en Salsa Verde con Nopalitos

\$120 / \$60

Eggs, tomatillos, jalapeño, nopalitos, queso fresco, avocado, onions, cilantro and whole pinquito beans

Sides

Mexican Rice	\$30
Whole or Refried Piquito Beans	\$30
Whole or Smashed Black Beans	\$30
Seasonal Vegetables with Guajillo-Cascabel Oil	\$68
House Made Organic Yellow Corn Tortillas	\$5 / Dozen
House Made Organic Yellow Corn Chips	\$8 / Pound
House Made Salsas	\$8 pint / \$16 quart
Spicy Crunchy Garbanzo Beans	\$8 pint / \$16 quart
Guacamole	\$12 pint / \$24 quart
Pickled Vegetables	\$12 pint / \$24 quart

House Made Beverages (available by the gallon)

Hibiscus-Orange Agua Fresca	\$50
Strawberry Lemonade Agua Fresca	\$50
Tepache - fermented pineapple, piloncillo & star anise	\$60
Organic Almond Horchata	\$60

Dessert

Polvorone Cookies <i>**Three Dozen Minimum**</i> <i>Spiced almond-butter cookies, dusted with powdered sugar</i>	\$7 / Dozen
Flan Napolitano <i>Rich vanilla custard with crème caramel and seasonal fruit</i>	\$90 / Dozen

Utensils & Delivery Fees

Compostable plates, napkins and flatware	\$.50 / set
Reusable serving utensils	\$3 each
Delivery within San Francisco	Included
Delivery outside San Francisco	Please inquire
Additional Setup/Service	30.00 / hour
Pickup at 1224 Ninth Ave., between Irving & Lincoln	No charge

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