



CATERING MENÚ

Monthly Special

Offered January 1, 2024 - January 31, 2024



Tamalitos

\$75 - 6-8 people

sweet fresh corn mixed, pastelitos with a side of chicken tinga or slow roast pork; side of mole, pico de gallo, chipotle crema, cilantro.

Appetizers

Ceviche

corvina, tomato, red onion, serrano, cilantro, lime juice, housemade tostadas

Half Pan \$90 Full Pan \$165

Chips and Salsa

Half Pan \$45 Full Pan \$70

Guacamole

avocado, tomato, red onion, serrano, cilantro, chipotle crema, cotija cheese, lime juice, housemade tostadas

Half Pan \$80 Full Pan \$155

El Chile Queso Blanco

housemade tostadas

Half Pan \$60 Full Pan \$110

ADD Poblanos, onions and mushrooms \$25

ADD Chorizo \$25

ADD Beef fajita \$35

ADD Crab toreado and fresh avocado \$45



Entrees

Minimum Order of 10

Pollo con Mole Rojo \$16 pp

grilled chicken, red mole sauce, sesame seeds, served with spanish rice, choice of corn or flour tortillas

Pollo Poblano \$17 pp

grilled airline chicken, poblanos and onions, mushrooms, poblano cream sauce, white rice, choice of flour or corn tortillas

Fajita Platters

8 - 10 People

Beef \$190

Chicken \$165

Half and half \$175

Veggie \$135

nopalito, mushroom, poblanos, onions, jack cheese

Served with choice of charro beans or black beans, pico de gallo and guacamole salad, jack cheese, sour cream, grilled poblanos, caramelized onions, red bell peppers and choice of corn or flour tortillas

Shrimp \$230

Served with white rice, black beans, chipotle mojo jack cheese, sour cream, guacamole salad and pico de Gallo; choice of corn or flour tortillas



Enchiladas Party

15 - 20 People

pack

Served with chips and salsa.
With your choice of white or Spanish rice and
refried or black beans.

Chicken tinga \$240

Veggies \$225

Shrimp \$275
Mushrooms, corn, rajas

Schredded pork \$260

**Jack cheese and
queso fresco** \$225

Pick a sauce:

Mole rojo
Sesame seeds

Verde
Tomatillo salsa, crema, cilantro,
queso fresco

Poblano crema sauce
Crema, queso fresco

Creamy chipotle
Charred jalapeno aioli, cilantro

Chile con carne
Jack cheese



Build Your Own Torta

8-10 People

Served with toasted bolillos and choice
of side salad or chips and salsa.

Barbacoa torta \$130

barbacoa, refried beans, jack cheese,
pico de gallo, jalapeño aioli, chile
toreado

Schredded pork torta \$130

shredded pork, refried beans, jack
cheese, pico de gallo, jalapeño aioli,
chile toreado

Avocado torta \$140

sliced avocado, poblanos and
onions, jack cheese, jalapeño aioli,
cucumber carrot salad

Carne asada torta \$170

grilled steak, roasted poblanos and
onions, jack cheese, guacamole,
cabbage slaw, chimmichurri

**El
CHILE**
CAFÉ Y CANTINA



Soup

32 oz Container

Alma's Sopa de Tortilla \$35

chipotle braised chicken, tomato, crispy tortilla strips, crema, queso fresco, cilantro, avocado

Salads

8 - 10 People

El Chile Salad \$90

Green leaf lettuce, grilled corn, tomatoes, jicama, carrots, black beans, avocado, queso fresco, crispy flour tostadas

Avocado Caesar \$90

Romaine hearts, pumpkin seeds, parmesan, grilled avocado, tortilla strips, roasted garlic chipotle caesar dressing

Dressings

poblano ranch, ancho-orange vinaigrette, oregano vinaigrette, chipotle caesar



Sides

15-20 people

Half Pan of Beans \$45

choice of refried or black beans

Half Pan of Rice \$45

choice of spanish rice or white rice

Dessert

Tres leches cake \$60

10-12 people

&
CHILE

CAFÉ Y CANTINA