

# nopalito

## **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 de Pescado y Calamar

*Marinated fish, calamari, lime, cherry tomatoes, avocado, red onion, cilantro, salsa piquin and blue corn 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, egg 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 Papas y Tomate (aka Taquitos)

*Crispy rolled tortillas, potatoes, tomatoes, onions, guacamole, crema, queso fresco, cilantro and salsa serrano tomatillo \*\*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 crisp tortilla chips*

### **Ceviche de Pescado y Calamar & House Made Tortilla Chips Station 7.00**

*Marinated fish, calamari, lime, cherry tomatoes, avocado, red onion, cilantro, salsa piquin and blue corn tortilla chips*

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

## Ensaladas

**Ensalada de Sandia y Melones** **4.00**  
*Salad of watermelon, mixed summer melons, queso fresco, chile, lime and salsa buffalo*

**Ensalada de Lechuga y Duraznos** **4.50**  
*Salad of lettuce, avocado, stone fruit, pumpkin seeds, tortilla strips, cotija cheese and smoked jalapeño-lime vinaigrette*

## Botanas & Antojitos

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

**Tamal de Frijol con Mole Coloradito** **6.50**  
*Corn masa, butter beans, sauce of ancho & guajillo chiles, almonds, Spices, banana leaf and fresh epazote*

**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*

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

**Tacos de Campechana**  
*Braised beef brisket with spicy chorizo, salsa taquera, onion & cilantro*

**Tacos de Suadero**  
*Braised beef and onions with salsa taquera & cilantro*

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## **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, 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**

*Sandwich of shredded pork in adobo, refried pinto beans, onion, jack cheese, crema, avocado and salsa jalapeño*

**5.50 half size / 11 full**

### **Cemita Poblana con Milanese de Pollo**

*Sesame seed roll sandwich, fried chicken, avocado, tomato, refried pinto beans, onions, lettuce, mayonnaise, Oaxacan cheese and salsa morita*

**5.50 half size / 11 full**

### **Torta de Vegetales**

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

**5.50 half size / 11 full**

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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.

<b>Carnitas</b>	<b>10.50</b>
<i>Braised pork, orange, bay leaf, milk, cinnamon, beer, with cabbage salad, pickled jalepeño and salsa de tomatillo</i>	
<b>Mole Poblano con Pollo</b>	<b>10.50</b>
<i>Seared or shredded chicken in a sauce of toasted chiles, chocolate, cinnamon, nuts, bread, with sesame seeds and onion</i>	
<b>Pollo al Pibil</b>	<b>10.00</b>
<i>Shredded citrus-achiote marinated chicken, pickled red onion and cabbage and salsa habanera</i>	
<b>Birria de Pollo</b>	<b>10.00</b>
<i>Chile-stewed chicken, smoky sweet and spicy, with salsa de arbol, onion &amp; cilantro</i>	
<b>Birria de Res</b>	<b>10.50</b>
<i>Grass fed beef stewed in ancho chiles, roasted tomatoes, sesame seeds, spices, pickled onion, cilantro and salsa de arbol</i>	
<b>Carne Asada con Pico de Gallo de Nopales</b>	<b>11.00</b>
<i>Grilled marinated sirloin steak housemade red chorizo, queso fresco, Guacamole, cilantro and cactus pico de gallo</i>	
<b>Trucha Asada con Huitlacoche al Chilmole</b>	<b>11.00</b>
<i>Seared marinated trout, charred chiles, spices, tomatillos, corn truffle, mushrooms, pickled red onions, jalapeño, fresh epazote and chile de arbol oil</i>	
<b>Frijoles Puercos con Huevo</b>	<b>7.00</b>
<i>Stew of butter beans, housemade red chorizo, bacon, egg, queso fresco, cilantro, and salsa escabeche</i>	
<b>Machaca de Camaron con Huevo</b>	<b>7.00</b>
<i>Smashed shrimp, egg, serrano pepper, tomato, onion, cilantro and salsa ligera de jitomate</i>	

## Sides

<b>Mexican Rice</b>	<b>2.25</b>
<b>Whole Black or Pinto Beans</b>	<b>2.25</b>
<b>Sautéed Seasonal Vegetables</b> <i>with guajillo-cascabel oil</i>	<b>4.00</b>

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## **Bebidas Hechas en Casa ~ House Made Beverages**

<b>Hibiscus-Valencia Orange Agua Fresca</b>	<b>2.50</b>
<b>Strawberry Lemonade Agua Fresca</b>	<b>2.50</b>
<b>Almond Horchata</b>	<b>3.00</b>
<b>Iced Tea</b>	<b>2.00</b>
<b>Mexican Coke</b>	<b>3.00</b>
<b>Iced Café de Olla</b>	<b>3.00</b>
<b>Blue Bottle coffee, cream and sugar</b>	<b>3.00</b>
<b>Fruit juice and other bar mixers</b>	<b>AQ</b>

## **Cocteles, Cerveza & Vino ~ Cocktails, Beer & Wine**

Bar prices are per serving, or per bottle for wines

### **Margaritas** **10.50**

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

### **Seasonal Sangria** **10.00**

*Red Wine, Winter Citrus, Cynar*

\*\*Other sangrias available year-round upon request

### **Bloody Maria** **10.50**

*Pueblo Viejo Blanco, tomato, orange, spices, salted rim*

### **Michelada** **6.00**

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

### **Mexican Beers** **4.00**

*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** **40.00 / Btl**

*A customized selection of California wines to compliment your meal*

### **Add Housemade Juices to Our Sparkling Wine or Yours** **4.00/Btl**

*Strawberry-Limeade or Hibiscus-Valencia Orange*

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

#### **A reminder of our bar policies:**

- 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

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## Postres ~ Dessert

**Polvorone Cookies** 0.50

*Spiced almond-butter cookies, dusted with powdered sugar*

**Mexican Hot Chocolate** 3.00

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

**Flan** 6.00

*Rich traditional Mexican custards with caramel*

**Choco-Flan** 6.00

*Rich traditional Mexican custards with caramel and chocolate*

**Churros** 6.00

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

**Paletas** 4.50

*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.**

<b>Event Manager</b>	<b>50.00</b>
<b>Chef</b>	<b>50.00</b>
<b>Cook</b>	<b>30.00</b>
<b>Server</b>	<b>30.00</b>
<b>Bartender</b>	<b>30.00</b>
<b>Travel Time</b>	<b>15.00</b>

*\*\*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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