

EL GRITO TAQUERIA

Catering Menu

TACOS

Slow Roasted Pork -
served with a mango salsa, pickled red onion and cilantro

Roasted Sweet Potato -
with an ancho chile orange salsa served with sour cream and cilantro

Braised Beef-
topped tomatillo avocado salsa and sliced radish

Creamy Swiss Chard -
served with roasted Yukon gold potatoes, roasted poblano peppers, topped with queso fresco

Shredded Chicken -
in a light tomato sauce served with queso fresco and cilantro

Summer Succotash -
sweet corn with a selection of seasonal vegetables with mexican oregano and queso fresco

Roasted Cauliflower -
with zhoug (cilantro-parsley sauce), tahini, pomegranate molasses and toasted pumpkin seeds

Carrot -
with a sun dried tomato spread, goat cheese and toasted pumpkin seeds

Roasted Pork Shoulder -
with a fresh pineapple salsa

Braised Beef -
topped with a Thai inspired peanut sauce, scallion and cilantro

Roasted Carrot -
topped with whipped feta, harissa and dill

Sweet potato-
With honey- Chipotle salsa, crispy corn and cilantro

TACOS



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SIDES AND DRINKS

Roasted Sweet Corn -
with queso fresco, garlic/lime mayo

Black Beans and Rice -
with a bit of queso fresco

DRINKS

Agua Fresa -
watermelon, pineapple, lime

Hibiscus Tea

57



MENU SELECTIONS, SPECIFIC REQUESTS, GUEST COUNT AND FINAL PAYMENT DUE 14 DAYS PRIOR TO EVENT. \$175 TRANSPORTATION FEE AND 20% ADMINISTRATION FEE WILL BE ADDED TO TOTAL CHARGES. \$500 NON-REFUNDABLE DEPOSIT TO RESERVE DATE (DEPOSIT WILL GO TOWARDS TOTAL CHARGES).

