



# CATERING MENU

(713) 309-6410

[www.cochinitaco.com](http://www.cochinitaco.com)

5420 Lawndale St. #500 Houston, TX 77023

## LET'S GET STARTED:

- > Choose the type of service that best fits your needs.
- > Select your favorite choices from our catering menu.  
If you are looking for something that is not on our menu, feel free to let us know.
- > Fill out our [Catering Form](#).  
We will send an estimate as soon as possible.
- > Once approved, invoice will be sent right away & a 50% deposit must be paid in order to confirm and hold the date.

## SERVICES:

- > **A LA CARTA:**  
Service not included. Pick-up or Delivery (additional fee)
- > **ANTOJITOS:**  
Ideal for cocktail parties. Finger food. Pass around service included.
- > **AMBIGU:**  
Buffet style. Ideal for large events.
- > **FONDITA:**  
Perfect for Mexican themed parties. Full service + set up.
- > **CUSTOM:**  
A combination of services.
- > **PRIVATE CHEF:**  
Special menu cooked from scratch at place of event.  
Recommended for intimate occasions.
- > **BAR SERVICES**  
Service only dedicated to serving beverages.
- > **EQUIPMENT RENTAL**  
Tables, table cloths, chafing dishes, plates, glass ware, etc.



# ANTOJITOS

Served in small portions. Sold by increments of 20.  
Not available A la Carta.

## TOSTADITAS

Crispy tortilla, black bean spread, queso fresco, pico de gallo.

- + Mushroom Tinga
- + Nopalitos
- + Chicken Tinga
- + Cochinita Pibil

## BARQUITOS

Mini toasted bolillos (French bread), goat cheese, mole oyster mushroom, caramelized onions & salsa macha.

## VEGAN SOPES

Beet infused corn masa, black bean spread, pico de Gallo. (+ queso fresco)

- + Huitlacoche
- + Nopalitos
- + Vegan Chorizo
- + Mushrooms

## BLUE SOPES

Blue corn masa, black bean spread, queso fresco, pico de gallo.

- + Cochinita
- + Suadero
- + Chicken Tinga
- + Chorizo
- + Chicharron

## TAQUITOS DORADOS

Crispy corn tortilla, queso fresco, greens and avocado crema.

- + Chicken Tinga or + Spicy Potato

## MINI QUESADILLAS

Mini corn tortillas, chihuahua cheese.

- + Huitlacoche
- + Mushrooms
- + Vegan Chorizo
- + Roasted Poblanos
- + Chorizo
- + Chicken
- + Beef
- + Shrimp

## CEVICHE SHOTS

Classic Mexican ceviche, fish, lime, serranos, cilantro, red onion, tomatoes, tostaditas.

## COCTEL DE CAMARON

Classic Mexican shrimp cocktail. Spicy tomato sauce, pico de gallo, avocado, tostaditas.

## STREET TACO PARTY

Mini street tacos served with onion, cilantro and salsas taqueras.

- + Chicken
- + Suadero
- + Pastor
- + Nopales.
- + Barbacoa
- + Chicharron

# APPETIZERS / SIDES



## ESQUITES

Roasted corn, morita aioli, queso cotija, lime, crushed chile de árbol.

## GUACAMOLE

Avocados, lime, jalapeños, cilantro, onions, tomatoes.

- + chicharron
- + chapulines

## FRIJOLE CAMPESINOS

Slow cooked black beans, epazote, pico de gallo, queso fresco.

## FRIJOLE COCHINOS

Pinto beans, pigs feet broth, bacon, sausage, chorizo & pico de gallo.

## CILANTRO LIME RICE

White rice with jalapeño, and lime.

## NOPALITOS SALAD

Nopalitos, cucumber, jicama, jalapeño, cherry tomato, cilantro, panela, oregano vinaigrette.

## PASSION BEET SALAD

Roasted beets, passion fruit dressing, panela cheese, quinoa, greens, fava bean chili crunch.

## SALSA BAR

- Jalapeño (silky, mild-medium)
- Habanero (silky, hot)
- Cucumber-Serrano (fresh, acidic, medium)
- Molcajetera (smoky, chunky, medium)
- Morita Dip (smoky, creamy, medium-hot)
- Xnic-Pec (citrus, hot, chunky)

## TOTOPOS / TOSTADITAS

Crispy nixtamal corn tortillas.



# MAIN

All main courses are served with tortillas or tostaditas.  
1/2 Tray approx. 20 servings | Full Tray approx. 40 servings

## COCHINITA PIBIL

Slow roasted pork, citrus achiote and habanero marinate, pickled red onions.

## CHICHARRON EN SALSA VERDE

Crispy pork belly simmered in a tangy tomatillo-serrano salsa.

## ASADO DE PUERCO

Pork loin simmered in red dry chiles adobo broth with aromatic spices.

## CARNITAS

Duck Carnitas is also available upon request.

## CARNE ASADA

Grilled skirt steak, charred cambray onions and peppers

## DESHEBRADA

Shredded brisket simmered in a smoky red dry chile and tomato broth.

## MOLE ALMENDRADO

Shredded chicken, traditional Mexican sauce made from chocolate, almonds, dry chiles and spices.

## TINGA DE POLLO

Shredded chicken simmered in a smoky chipotle and roasted tomato sauce.

## POLLO POBLANO

Shredded chicken simmered on a roasted poblano crema, with calabacitas and corn.

## POLLO EN SALSA VERDE

Shredded chicken, tangy tomatillo-serrano sauce, roasted corn pico de gallo and queso fresco.

## DISCADA

Beef, pork, sausage, bacon, chorizo, bell peppers, onions, cilantro.

## SALPICON

Shredded brisket, avocado, cucumber, tomatoes, lettuce, onions, jicama, lime-oregano vinaigrette. Served cold.

## CAMARONES A LA DIABLA

Shrimp sautéed on salsa macha and chipotle sauce, onions & peppers.

## PASSION-COCO SHRIMP CEVICHE

Shrimp, coconut, passion-fruit, habanero, jicama, grilled pineapple, cherry tomatoes, crispy plantains.

## AGUACHILE

Shrimp coated in a citrus and spicy cucumber sauce topped with red onions and avocado.

## TRADITIONAL MEXICAN CEVICHE

Seasonal fish, lime, cherry tomatoes, serranos, red onions, cilantro.

## PESCADO A LA VERACRUZANA

Red Snapper, topped with olives, capers, peppers, tomatoes, and wine sauce.

## CEVICHE VERDE

Lime cured fish, olives, basil, mint, epazote, olives, avocado, serranos.

## NOPALES EN CHILE COLORADO

Nopales, guajillo and pasilla chile adobo broth, potatoes, verdolaga.

## PORTOBELLO FAJITAS

Sliced portobello, charred onions and bell peppers, topped with vegan chorizo.

## RAJAS CON QUESO

Roasted poblanos, onions, mushrooms, corn, calabacitas, crema.

## TAMALES

Sold by the dozen.

+ Pork simmered in a red smoky salsa.

+ Chicken simmered in a tangy tomatillo salsa.

+ Cheese & roasted poblano peppers.



# DESSERTS

## **FLAN**

Creamy custard topped with cafe de olla caramel.  
Served in individual glass containers.

## **HORCHATA TRES LECHES**

Vanilla cake, horchata, cinnamon whipped cream

## **FRESAS CON CREMA**

Strawberries, mascarpone, mexican vanilla, lemon zest, honey amaranth.

## **MEXICAN CHOCOLATE CAKE**

Rich chocolate cake with spiced chocolate frosting and cajeta drizzle.



# AGUAS FRESCAS

## **MANGO-PASSION FRUIT**

100% natural, sweetened with agave, fruity. Great with Vodka or Rum!

## **CUCUMBER-JALAPEÑO**

100% natural, sweetened with agave, refreshing. Great with Tequila or Mezcal!

## **JAMAICA-ELDERBERRY**

100% natural, hibiscus, sweetened with agave, aromatic. Perfect for Red Sangria

## **HORCHATA**

Sweet, creamy, rich, texture. A must for holiday parties.

# BOTTLED DRINKS

## **TOPOCHICO**

## **MEXICAN COKE**

## **JARRITOS**

## **WATER**