

Salsas, Salsas, y Salsas

We have more than a 20 salsa flavors to choose from! Try the Salsa Sampler, choose up to five salsas for \$35.00 including chips!

Serves approx 35 servings
Salsa Fiesta
Salsa Tomatillo
Salsa Borracha
Salsa Nortena
Pico de Gallo Tradicional
Pico de Gallo Habanero
Salsa Arbol
Salsa Fresca
Salsa Guacamole
Salsa Tomatillo Rostizado
Drunken Salsa
Caramelized Onion Salsa
Salsa Jalapeno Asada
Salsa Chipotle
Salsa Molcajete
Salsa Jalapeno Rostizado
Salsa Habanero
Jalapenos y Cebollas Toreados
Gatos (lime cured onion & habanero)
Salsa Piquin
Salsa Morelense

Desayuno-Breakfast

Pricing per tray

Breakfast Burritos (no tortilla sides)	\$2.19ea/min 1dz
Chorizo con Huevos	\$35.65
Machaca	\$36.50
Scrambled Eggs	\$29.99
Beans, Potatoes	\$13.99

Postres-Desserts

Pick-up & Delivery Drop-off is full cakes, buffet & full service is per slice.

Mini Orejas dipped in Chocolate crunchy, flaky cinnamon & sugar traditional elephant ear pastry dipped in chocolate \$7.99/dz

Limon Relleno con Chantilly (lemon peel filled with lemon mousse) \$18.00/dz, \$2.25/slice

Postre Sampler: Choose three, \$12.00dz flan, chocoflan, tres leches, mango cheesecake, chocolate cheesecake

Pay de Quesos: mango or chocolate cheesecake \$3.99/slice, 10" serves 16-20 \$35.00

Pastel de Pina al Reves (pineapple upside down cake with nuts) \$3.99/slice, sheet 15-20 \$35.00

Pasteles de Flan: traditional, coconut or chocolate \$2.89/slice, 10" serves 16-20 \$24.75

Fresas con Crema (strawberries with sweet cream & optional nuts) \$2.89/serving

Mexican Pastries pricing vary depending on pastry choice
Churros \$.89ea

Bunuelos \$.75ea

Holiday Specialties: Pan de Muerto (bread of the dead), Rosca de Reyes (king's bread)

Fresh Fruit Tray Seasonal cut fruits Medium \$24.99 LG \$34.99

Tres Leches plain, fruit filled, mocha, chocolate, pina colada, kahlua \$2.99-3.99per serving, scored slices for pick up/delivery drop off only. 1/4 sheet 1/2 sheet, full sheet, round, inquire of tiered cakes

3 leches ¼ sheet \$27.99 fruit \$29.99, serves aprox 15

3 leches ½ sheet \$43.99 fruit \$53.99 serves aprox 30

3 leches full sheet \$84.99 fruit \$94.99 serves aprox 60

Bebidas-Beverages

Jarritos flavored sodas: jamaica, limon, naranja, tamarindo, fruit punch, pina \$1.50ea

Jumex Juices: tamarindo, mango, guava, apple \$1.50

Sidral (apple soda) \$1.70

Coca Cola, bottle \$1.70

Bottle Water \$1.00

Can Soda \$1.00



Experiencia Mexicana Catering

Banquetes a Domicilio

Catering Services: This menu is for 20 or more guests events pick or delivery, see details below. For smaller orders place order with the deli. (Please note we do not take special orders for less than 5lb or 2dz min)

Requires 48hr advance notice, we do have a 24hr menu, call for details.

Delivery Drop Off:

1-10miles	\$20.00
10-20miles	\$25.00
20-30miles	\$30.00

Delivery & Partial Catering: Same delivery fees apply, plus set up of buffet table \$25 (set up of chafing sets & serving utensils, dishes, buffet table decor, food) Disposable Setting \$.69ea (plate, napkin, fork, knife, spoon)

Full Service Catering: Same delivery fees apply, buffet style service, we are able to assist and coordinate all aspects of rentals for chafings, china plates, silverware, serving utensils, and much more! When utilizing rentals, we require that staffing be on premise. We typically recommend the following but will work with you to customize needs.
Buffet Staff Rates: every 25--30guests, 1 server, \$12/hr
Chef Rate, \$20/hr (required for any onsite cooking or special preparations)

Rentals:

Centerpieces: We offer beautiful customized centerpieces and main table decor created from our beautiful & unique imported gifts. small \$8 medium \$12 large \$20

Gratuity:

Although not required an 15-18% gratuity is typical for staff that service your event.

Rental Coordination & Handling Fee: \$50

Other fees may apply based on services requested such as site visits, tastings, and meetings.

Pricing & availability is subject to change without notice.

catering@elburritomercado.com 651-227-2192 www.elburritomercado.com

175 Cesar Chavez Stret, St. Paul MN 55107

Ensaladas

Pick-up & Delivery Drop-off pricing per tray, serves approx 15, Buffet catering per serving.

Ensalada de Nopalitos: Layers of pickeled cactus discs with slices of tomatoes & panela cheese sprinkle with fresh oregano, julienne of radish, red onion & jalapeno vinaigrette. \$48.99/tray, \$3.89/serving

Ensalada Primavera Fresh chayote, tomatoes, red onion, roasted corn & chick peas tossed in a citrus & black pepper vinaigrette with cotija cheese with romaine and iceberg lettuce. \$35.00/tray, \$3.50/serving

Ensalada Verde Romain lettuce chopped, cucumber, & tomato with a side of cilantro vinaigrette. \$33.00/tray \$2.45/serving

Mango Salad Fresh greens, grilled chicken breast, fresh mango salsa, almonds and mango dressing. \$48.99/tray, \$3.89/serving

Chicken Jicama Salad Iceberg/romaine lettuce with roasted vegetables of jicama, red pepper, carrot, zucchini, griddled chicken breast, avocado, toasted pumpkin seeds in a cilantro lime dressing. \$48.99/tray, \$3.89/serving

Appetizers-Botanas

Gold (each order serves approximately 24 adults)

Burrito Wheels Fiesta Tray Beef or vegetarian options, flour tortilla filled with choice barbacoa, tinga, veggies, lettuce & cheese, then sliced into 'wheels'. 24pc \$30.99/ order

Torta Snack Tray, Choose from tequila lime chicken salad, chipotle bbq beef, or ham & queso fresco. 24pc \$39.50/ order

Salpicon Salad Fiesta Tray Served individually on a lettuce leaf a unique shredded beef salad deliciously seasoned, \$32.99/tray

Fiesta Frijoles Layered beans, seasoned sour cream, guacamole, pico de gallo. \$24.99/tray

Habanero Garbanzo Dip Spicy hummus like dip, great with our stoneground corn chips. \$32.99/tray

Guacamole Dip, choose from regular or spicy guacamole dip, includes 2 chips bags, \$42.00/tray

Sikil P'ak: Yucatan pumpkin seed dip (spicy)\$32.99/tray

Fiesta Camaron Salad: Tiny shrimp with red onion, cilantro, tomatoes, avocado and a serrano vinaigrette. \$41.99/tray

Chips & Salsa Bar: Includes our all natural stoneground crunchy corn chips and select two salsa from our salsa variety, the best in town! \$35.00

El Burrito Mercado Stoneground All Natural Corn Chips, each bag serves about 8-10 adults, there are 12bags/case, each bag from our Fiesta Menu is only \$2.99 or \$34.00/case

Entradas Mexicanas-Entrees

Pick-up & Delivery Drop-off price/tray.

Tamales: fillings of pork in red sauce, chicken in spicy tomatillo, chorizo, poblano & cheese, cheese, beans & cheese, vegetables, sweet corn, sweet & cinnamon. \$19.50/ dz, min order 2dz

Chile Relleno: Chile Poblano, ancho, pasilla or california stuffed with choice of cheese, rice, seasoned ground beef, machaca, shredded chicken, black beans with corn peppers & onion, flor de calabasa. Encapiado or not comes with traditional tomato sauce. \$3.89ea

Enchiladas: Traditional red ancho sauce with chicken, potato, or cheese filling. Tangy tomatillo sauce with chicken & cheese filling. \$21.50/dz min order 2dz

Empanadas de Cochinito Pibil pie like crust filled with marinated & pulled pork. \$21.50/dz min order 2dz

Hot (serves approximately 24)

Mini Tamales in Banana Leaf mini tamales filled with spicy chicken wrapped & cooked in banana leaf. 24pc/ \$42.00

Mini Tamales Tray pork, chicken, chorizo, vegetable, beans & cheese, peppers & cheese tamales 24pc/\$38.00/tray or try a Mini Tamales Sampler (add \$2.00)

Fiesta Queso Dip One tray of warm cheesy dip with pico de gallo kick. \$27.99/tray

Chipotle Alita de Pollo Chicken wings or drumettes in a chipotle marinade for tasty, tender & spicy sauce. 24pc/ \$17.99

Jalapeno Envuelto en Tocino Jalapenos filled with cheese & wrapped in bacon. min 1dz/\$7.25

Camaron Envuelto con Tocino Shrimp stuffed with cheese & wrapped in bacon & with a diabla dip sauce. 24pc/\$38.00

Taquitos Choice of crunchy rolled tacos filled with chicken or beef includes lettuce, tomato, sour cream on the side. 24pc/\$23.50

Mini Sopes Tray Beans & chorizo or fried pinto beans topped with cheese, includes, lettuce & sour cream on the side. \$39.99/24pc

Quesadilla Triangle slices with choice of shrimp & chorizo, mushrooms & epazote, tinga pollo, black bean salad, barbacoa, birria, crab & poblano, poblano & onion. 24pc/ \$30.99

Taquitos de Rajas Poblanas crunchy rolled tacos filled with poblano strips in a cheesy creamy sauce. 24pc/\$23.50

Empanadas de Mole pie like crust filled with shredded chicken & mole sauce. \$22.80/dz min order 2dz

Pastel de Enchiladas/Enchilada Casserole Layers of corn tortilla, shredded chicken, mozzarella cheese and red enchilada sauce. 1 tray serves approx. 15, \$47.00

Pastel de Tamales/Tamale Casserole: Layers of our exceptional tamale with chicken & spicy green sauce, sour cream and mozzarella cheese. 1 tray serves approx 15, \$47.00

Viva la Fiesta!

PACHANGA TACO BAR! *Not your traditional 'taco bar', this is better!* Build your own & let's pachanga (party)! Choice of tacos(corn and/or flour tortillas), includes choice of two pork, beef, vegetarian, or chicken guisados, cheese, lettuce, tomato, onion, cilantro, two salsa choices. Minimum 20 servings. \$2.85/per serving.

FAJITAS TACO BAR: Includes flour tortillas, sour cream, cheese, lettuce, guacamole. Beef, chicken, and/or veggie \$3.00/ taco

TAQUIZA! (outdoor weather permitting only) *Mexican style taco stand cooked fresh for your guests at your event! Perfect for graduations, team celebrations, corporate picnics & other outdoor events!* Choices of beef, chicken, chorizo, chorizo verde, al pastor, vegetarian, two types per 50 people. Includes onion, cilantro, corn/flour tortillas, lime and two salsas, minimum 50 adults. \$2.99/taco

Guisados:

Res-Beef Pick-up & Delivery Drop-off \$36.50/tray serves approx 15-20

Mojito & Chile Ancho Beef, rubbed seared beef tenderloin with natural juices (available full service catering only)

Skirt Steak (arrachera) slices griddled onions & poblanos

Bistec con Nopalitos en Salsa Tomatillo tender thin steak pieces cooked with cactus pieces in a spicy tomatillo sauce.

Bistec con Papas thin steak slices in a savory tomato base sauce with potatoes

Tinga de Res, shredded beef & onion slices in smoky spicy chipotle sauce

Barbacoa, shredded lightly seasoned beef

Lengua, beef tongue lightly seasoned, cooked and chopped

Birria, shredded beef cooked in a flavorful mild red sauce

Carne Asada tender beef lightly seasoned, freshly cooked and chopped ready for tacos, tostadas, or nachos!

Pollo-Chicken Pick-up & Delivery drop-off \$35.99/tray serves approx 15 -20

Pollo en Crema Poblano slices of chicken breast, poblano pepper slices, onion and herbs in a creamy poblano sauce.

Birria de Pollo chicken chunks in a flavorful chile guajillo sauce with potato and olives.

Pechuga de Pollo Relleno chicken breast stuffed with choice of: chorizo & chipotle cream sauce, ham & cheese with poblano cream sauce, or Huazontle & bacon no sauce.

Pollo Pibil a la Tequila

Pollo Chamuscado (seared chicken breast) with: pibil sauce, cilantro lime & tequila marinade, fire roasted tomatillo sauce, pico de gallo verde pipian (pumpkin sauce), gauva sauce, or mole.

Tinga de Pollo, shredded chicken & onion in smoky spicy chipotle sauce

Pollo a la Mexicana, chicken cooked in a spicy arbol fresh tomato sauce

Puerco-Pork Pick-up & Delivery Drop-off \$35.65/tray serves approx 15-20

Carne al Pastor a mix of chopped pork seasoned with a traditional pastor marinade

Pierna de Puerco Pibil: Slow roasted pig leg choice of adobado, rosemary & garlic, oregano & garlic, Herbs & sour orange(mojito), or Yucatan Pibil. All Served pulled& with natural juices

Chorizo Verde: flavorful, tangy homemade ground pork cured with a poblano & cilantro sauce

Puerco en Chipotle y Nopalitos, cubed pork & cactus bits in a smoky chipotle salsa

Puerco en Salsa Verde, cubed pork, potatoes in a tomatillo salsa.

Chicharron en Salsa, pork rinds in an extra spicy red or green tomatillo sauce

Vegetarian Pick-up & Delivery Drop-off \$33.00/tray serves approx 15-20

Flor de Calabaza: squash blossoms, mushroom, corn mixture

Camote y Poblano: sweet potato & poblano peppers in tomato salsa

Guisado Primavera: chunks of vegetables in spicy tomato sauce

Guisado de Calabazita: chopped zucchini, onion, tomato, corn red peppers mixture

Guisado de Papas y Nopalitos en Salsa Verde: potatoes & cactus in a spicy tomatillo salsa

Lentejas con Epazote: lentils & herbs

Vegetable Fajita: zucchini, onion, bell peppers, poblano, cactus

Camaron (Mojo de Ajo, Diabla, Ranchera): shrimp in garlic, spicy chipotle salsa, or flavorful mild tomato base)

Acompanamientos-Sides \$13.99/tray approx 15 servings

Arroz Mexicano (Mexican rice), **Arroz Cilantro** (cilantro rice), **Arroz Blanco con Verdura**(white rice w/ veggies)

Arroz con Gandules (puerto rican style rice), **Frijoles Mexicanos** (mexican refried beans, no lard) , **Frijoles Pintos Sencillo** (simple pinto beans), **Frijoles Rancheros** (ranch style pinto beans), **Frijoles Negros** (black beans),

Papas con Cebolla (potato w/ onion), **Pure de Papas** (mashed potatoes), **Verdura al Vapor** (steamed veggies),

Nopalitos Asados (griddled cactus) \$1.00ea

Toppings & Fillings

Shredded Lettuce, tray \$5.50

Lime Wedges, 2qt tray, \$5.50

Either shredded Cheese or Crumbled Queso Fresco, 1qt, \$7.50

Cilantro, aprox thirty servings \$5.50

Sour Cream, 1qt \$7.99

Chopped Onion 1qt \$5.50