



Menu

We offer two types of catering options:

- **INDIVIDUAL ORDERS**
Choose from Lunch OR Dinner Menus (menus online); order individual entrees, salads, appetizers, desserts to reach the minimum. Note: Lunch & Dinner menus have different portions & sides, so they are priced differently.

(24hr notice needed)

- **BUFFET STYLE**
Choose from Catering Menu and we are happy to help out with quantities for your headcount, suggestions, & how to make your event easy! Paper plates, napkins, utensils included.

(48hr notice needed)

Delivery option available w/in 2 miles of Café

*Mon - Fri, 9am - 6pm (with 24 hr notice).

Other days of week & times we can often help w/ previous notice.

**Our Special order fee covers for most deliveries!

Outside of our 2 mile radius? Just ask!

Delivery surcharge may apply.

*Special order fee - added to all catering orders. Fee rate percentage depends on order size, if includes delivery, etc. Keeps our food cost low & employees happy!

**During our busiest time of year, May-August, we may need to adjust pick-up or delivery times to serve you better! ☺

Entrees

Tacos

3 tacos per order served w/ side of chips
all are served on corn tortillas

Fish:

Bagre spicy catfish, lettuce, salsa Mexicana, creamy avocado sauce \$10

Salmon Ahumado smoked salmon, cabbage, creamy avocado sauce \$10

Bacalao fried coconut beer battered cod, cabbage, creamy avocado sauce \$10

Abadejo baked cod with lemon pepper, cabbage, creamy avocado sauce \$10

Camarones sautéed shrimp in chile butter, cabbage, salsa Mexicana, curry aioli \$11

Meats:

Pollo chile rubbed chicken, served w/ our cranberry coleslaw \$9

Pollo Al Pastor adobada marinated chicken, served w/ pineapple/poblano salsa \$9

Traditional Carnitas shredded pork, cabbage, onion, cilantro \$9

Carnitas BBQ shredded pork in a tamarind BBQ sauce, cabbage, red onion \$9

Carne marinated steak, sautéed onions & bell peppers, cotija cheese \$10

Vegetarian:

Boniato sautéed yams, onions & bell peppers, cotija cheese, creamy avocado sauce \$9

Hongo marinated portabello mushrooms, diced tomatoes, cotija cheese \$9

Note: vegetarian options can be made vegan by special request!!

Side of meat portion for 3 tacos \$5

Side of fish portion for 3 tacos \$6

House Salsas included w/ most entrees!!

Enchiladas

3 enchiladas per order served in corn tortillas
w/ whole pinto beans & green rice

Cheese queso fresco & cotija cheese, tomato sauce, sour cream, green onions \$13

Vegetariano zucchini, tomato, spinach, onion, queso fresco, queso Oaxaca, tomato sauce, sour cream, cotija cheese, green onions \$13

Pollo shredded chicken, tomatillo sauce, sour cream, cotija cheese, green onions \$13

Mole shredded chicken, chocolate mole sauce, sesame seeds \$14

Tamales

served in corn husks

Choices: Cheese, Yam, Chicken, or Pork
Note: minimum order is 1 dozen per choice

\$36 per dozen

Pork or Steak en Salsa Verde

served w/ whole pinto beans, green rice

Pork \$15 Steak \$16

Brochetas

3 skewers per order

served w/ black beans & green rice

Pollo achiote rubbed chicken, grilled w/ onion, bell peppers, pineapple \$15

Carne marinated steak, grilled w/ onion, bell peppers, zucchini \$16

Pollo en Mole \$16

pieces of chicken in our house-made
chocolate mole served w/
whole pinto beans & green rice

Aperitivos

serving sizes vary & we can help determine best quantity for your group & occasion

- Coconut Shrimp** (24) coconut battered shrimp w/ house made dipping sauces \$40
- Stuffed Jalapeños** (24) w/ cream cheese, veggies \$34
- Veggie Empanadas** (12) filled w/ zucchini, tomato, onion, spinach, epazote, Oaxaca cheese \$36
- Empanadas de Tinga** (12) filled with shredded chicken sautéed in chipotle \$36
- Taquitos** (24) corn tortillas filled w/ chicken, beef, chorizo, or veggies; served w/ sour cream \$34
- Quesadillas** 3 whole flour tortillas w/ melted jack cheese or 'Mixta' w/ jack & cheddar cheeses \$28
- Mangodillas** 3 whole flour tortillas w/ melted jack cheese, mango, poblanos & scallions \$32
- Champinones** 3 whole flour tortillas w/ melted jack cheese, spinach, mushroom & red onion \$32
- Guacamole** 7oz scoop or group size (7-7oz scoops) of smashed avocado, onion, tomato, cilantro \$4-28
- Salsa Mexicana** pint or large bowl of freshly chopped tomatoes, onion, garlic & cilantro \$6-25
- House salsas:** **Diablo** (hot + red), **Chipotle** (medium + sweet), **Verde** (mild + green)
- 2lb Bag of chips + 3 pints House Salsas \$25
- 2lb Bag of chips \$8 Pint of Salsa \$6

Ensaladas

sized for approx. 24 side salad portions

- De la Casa** organic greens, cucumber, tomato & carrots w/ house-made mango vinaigrette \$30
- Caesar** organic romaine, cotija cheese, garlic croutons w/ house-made Caesar dressing \$35
- Naranjas y Almendras** organic greens, oranges, almonds, jicama & red onion w/ house-made prickly pear vinaigrette \$40

Sides

served in half pans for 10-8oz servings

- Green Rice \$30
- Beans - blended black or whole pinto \$30

Tortas

long torta cut into 6-8 pieces,

- El Rey** all-natural steak, provolone, lettuce, tomato, onion & chipotle mayo \$36
- El Presidente** shredded bbq pork, lettuce, tomato, red onion, guacamole, chipotle mayo \$36
- El Patron** chicken, cucumber, tomato, red onion, lettuce, cilantro & avocado sauce \$36
- El Hongo** portabella mushroom, provolone, lettuce, tomato, red onion & chipotle mayo \$34

Postres

- Key Lime pie \$35/pie
- Coconut Flan \$35/large
- Mocha Cake \$60/small \$90/large

Bebidas

- Limonada, Tamarind, Chica de Pina, or Jamaica \$15/gallon
- Horchata \$20/gallon
- Housemade Iced Tea \$12/gallon

Desayunos

- Breakfast Burritos** \$6
- available before 11am

- Veggie** eggs, cheese, spinach, onion, tomato, choose w/ rice & bean OR potato
- Chorizo** spiced sausage, eggs, choose w/ rice & bean OR potato
- Patron** chicken, eggs, cheese, tomato, onion, bell peppers, pinto beans
- Carne de Res** steak, eggs, onion, tomato
- Tocino y Hongo** bacon, mushroom, egg, cheese, tomato, onion

Pastries

- Mini Scones half dozen \$11 dozen \$20
- Mini Sea Salt Biscuits served w/ butter & jam
- half dozen \$8 dozen \$15
- Coffee 96oz w/ cream, sugars \$18
- add paper cups & lids \$22



A great option for groups who have their own space, & are looking for food to go along with their special event, reception, family dinner, university or corporate luncheon

Minimum to place order =

10 orders or \$100

ALL orders are Pre-Paid

Place Orders from 10am to 4pm (M-F)

Special order fee * added to ALL orders

Call: (206)545-8570 OR

Email: Events@aguaverde.com

1303 NE Boat Street

Seattle WA, 98105

www.aguaverde.com/cafe/

We support local farmers, organic & sustainable business, plus make our food fresh daily!



VIVA FARMS