



Menu

We offer two types of catering options:

- BOX LUNCHES

Choose from Lunch OR Dinner 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 \$10.50

Salmon Ahumado smoked salmon, cabbage, creamy avocado sauce \$10.50

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

Abadejo baked cod with lemon pepper, cabbage, creamy avocado sauce \$10.50

Camarones sautéed shrimp in chile butter, cabbage, salsa Mexicana, curry aioli \$11.50

Meats:

Pollo chile rubbed chicken, served w/ our cranberry coleslaw \$9.50

Pollo Al Pastor adobada marinated chicken, served w/ pineapple/poblano salsa \$9.50

Traditional Carnitas shredded pork, cabbage, onion, cilantro \$9.50

Carnitas BBQ shredded pork in a tamarind BBQ sauce, cabbage, red onion \$9.50

Carne marinated steak, sautéed onions & bell peppers, cotija cheese \$10.50

Vegetarian:

Boniatto sautéed yams, onions & bell peppers, cotija cheese, creamy avocado sauce \$9.50

Hongo marinated portabello mushrooms, diced tomatoes, cotija cheese \$9.50

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

Side of meat portion for 3 tacos \$5

Side of fish, steak portion for 3 tacos \$6

House Salsas included w/ most entrees!!

Carne Asada \$17
served w/ black beans, green rice, cactus salad and choice of tortillas

Fajitas

served w/ seared onions, bell peppers, pinto beans, green rice and your choice of meat

Chicken \$14.50

Steak \$15.50

Shrimp \$16.50

Tamales

served in corn husks

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

\$38 per dozen

Pork or Steak en Salsa Verde

served w/ pinto beans, green rice

Pork \$15.50 Steak \$16.50

Brochetas

3 skewers per order

served w/ black beans & green rice

Pollo achiote rubbed chicken, grilled w/ onion, bell peppers, pineapple \$15.50

Carne marinated steak, grilled w/ onion, bell peppers, zucchini \$16.50

Pollo en Mole \$16.50

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 or group size (7-7oz scoops) of smashed avocado, onion, tomato, cilantro \$4.50-30
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 \$40
El Presidente shredded bbq pork, lettuce, tomato, red onion, guacamole, chipotle mayo \$38
El Patron chicken, cucumber, tomato, red onion, lettuce, cilantro & avocado sauce \$38
El Hongo portabella mushroom, provolone, lettuce, tomato, red onion & chipotle mayo \$36

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 Housemade Iced Tea
 \$20/gallon \$12/gallon

Desayunos

- Breakfast Burritos** \$6.50
 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 cups \$22
 Champurrado 96oz \$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 = 10 orders or \$100

Box Lunches and Buffet Style

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

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

