

Empellón

CATERING

TACO PLATTERS

All taco platters come deconstructed with tortillas, fillings, salsa and garnishes for a build-your-own-taco experience.

The 510 Pack
\$200 - Serves 10 people

Guacamole, Chopped Cabbage Salad, Free Range Amish Chicken Tacos, Spit Roasted Beef Tacos and Canela Snickerdoodle cookies

\$45 **\$200**
Serves 5 people Serves 25 people

MUSHROOMS

simmered with serrano chiles

*VEGAN

NOPALES

cactus braised with poblano chiles

*VEGETARIAN

\$50 **\$225**
Serves 5 people Serves 25 people

FREE RANGE AMISH CHICKEN

with Aji Dulce chile

FISH ESCABECHE

seasonal fish poached
in aromatic vinegar broth

SKIRT STEAK

with caramelized onions

CHORIZO

our own special blend of chiles
and spices

RED CHILE PORK

with guajillo chile

\$60 **\$275**
Serves 5 people Serves 25 people

LAMB BARBACOA

slow cooked in aromatic
avocado leaves

OCTOPUS

with fingerling potatoes



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**SNACKS
SALADS & SIDES**

Serves 10 people

<p style="text-align: center;">GUACAMOLE <i>comes with chips and three salsas.</i> **VEGAN</p>	<p>\$60</p>
<p style="text-align: center;">CHOPPED CABBAGE SALAD <i>mixture of napa and savoy cabbage with cauliflower and broccolini, tossed with a toasted fava bean dressing.</i> *VEGAN</p>	<p>\$50</p>
<p style="text-align: center;">CORN SALAD <i>with smoky chiles and cotija cheese.</i> *VEGETARIAN</p>	<p>\$45</p>
<p style="text-align: center;">CHILE ROASTED BRUSSELS SPROUTS <i>with Marinated Sesame Seeds</i> *VEGAN</p>	<p>\$40</p>
<p style="text-align: center;">BLISTERED SHISHITO PEPPERS <i>with sea salt</i> *VEGAN</p>	<p>\$40</p>



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	<p>QUESO <i>tex-mex style dip flavored with chiles, epazote and beer. comes with chips.</i> *VEGETARIAN</p>	<p>\$40</p>
	<p>WHITE BEANS <i>with chilmole (seasoning paste made from chile ashes and spices).</i> *VEGAN</p>	<p>\$40</p>
<p>DESSERT <i>Serves 10 people</i></p>	<p>CANELA SNICKERDOODLES <i>soft sugar cookies dusted with Mexican cinnamon.</i></p>	<p>\$30</p>
	<p>COFFEE TRES LECHE <i>coffee sponge cake soaked in milk and layered with whipped coffee cream and dulce de leche ganache.</i></p>	<p>\$50</p>