




# *Catering* **MENU**



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# APPETIZERS

Pricing is per piece. Minimum order of 25 per item. Served on platters

## **GUACAMOLE ~ \$25** (per pint)

Classic style served with chips.

## **CHEESE DIP ~ \$25** (per pint)

Tex-Mex cheese dip. Served with chips.

## **SALSA ~ \$25** (per pint)

Classic style served with chips.

## **FLAUTAS ~ \$4**

Flour tortillas, chicken tinga, guacamole sauce, sour cream, chipotle/tomato salsa. Served on a bed of lettuce.

## **CHICKEN EMPANADAS ~ \$6**

Homemade empanadas, queso Oaxaca, and chicken tinga.

Served with lettuce, avocado sauce, sour cream, and chipotle salsa

## **PULPO EN CHILE MORITA\* ~ \$10**

Two octopus tentacles sautéed in a chile Morita sauce, topped with fried cilantro and Julienne carrots.

## **PLANTAIN CUPS ~ \$4**

Filled with brisket topped with lettuce, pico, and tomato/chipotle sauce.



V = Vegetarian Option

GFO = Gluten Free Option Available

\*This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness



# CEVICHE

All ceviche feature fresh white fish, pico de gallo, avocado, and fresh lime juice. Served with homemade tostadas.

**CEVICHE ROJO\* ~ \$25** Chile guajillo/arbol sauce.

**CEVICHE VERDE\* ~ \$25** Creamy tomatillo sauce.

**CEVICHE MAYO\* ~ \$25** Homemade lime mayo.

**CEVICHE TROPICAL\* ~ \$25** Homemade lime mayo.

**SHRIMP TOWER\* ~ \$25** Shrimp, avocado, traditional cocktail sauce.  
Served with saltines.

**CEVICHE SAMPLER\* ~ \$100**

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# STREET TACOS

All tacos are priced per item.



## **TACOS DE POLLO ~ \$6**

Homemade tortillas, grilled chicken, onions, cilantro, guacamole sauce, salsa de tomatillo.

## **TACOS DE ASADA\* ~ \$6**

Homemade tortillas, grilled steak, onions, cilantro, salsa de tomatillo.

## **BRISKET TACOS ~ \$6**

Homemade tortillas, brisket, onion, cilantro, creamy poblano sauce.

## **SHRIMP TACOS ~ \$6**

Homemade tortillas, grilled shrimp, onion, poblano pepper, onion, cilantro, drizzled with Ensenada & salsa de arbol.

## **TUNA TACOS\* ~ \$7**

Homemade tortillas, red cabbage, onion, cilantro, homemade chile ancho glaze

## **TACOS DE MAHI MAHI ~ \$7**

Homemade tortillas, red cabbage, onion, cilantro, mole sauce, mango sauce

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# THEMED STATIONS

There is a two (2) station minimum if only using themed stations.  
Stations can be added to any catering style. Minimum party size is 25.

## TACO/FAJITA BAR

\$20 per person

Flour & Corn Tortillas

Toppings: Grilled chicken, steak, veggies (peppers and onions), diced onions, cilantro, shredded cheese, sour cream, salsa de arbol, tomatillo sauce, creamy poblano sauce

## ESQUITES

\$13 per person

Roasted corn, mayo mixture, chipotle mayo, cotija cheese, tajin, jalapenos, hatch green chiles, cilantro, Takis, Valentina hot sauce

Add Chicken + \$3 pp

Add Steak + \$5 pp

## NACHOS

\$16 per person

Tequila's chips with toppings:

cheese dip, shredded cheese, lettuce, pico de gallo, and sour cream, refried beans, pickled onions, jalapenos, salsa de arbol, Chicken Tinga,

Add Beef Brisket



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# BUFFET OPTIONS

**\$32 per person** - (2) Entree Selections, (2) Side Selections

**\$38 per person** - (3) Entree Selections, (3) Side Selections

## ENTREES

### **Pechuga A La Plancha**

Served with roasted creamy poblano pepper sauce

### **Polo Mezcal**

Grilled chicken in sweet mezcal sauce

### **Carne Asada (+ \$3pp)**

Grilled steak topped with salsa ranchera and grilled onions

### **Cochinita Pibil**

Boston butt braised in banana leaf with achiote dried chilis, spices, fresh juices

### **Salmon Mezcal (+ \$7pp)**

Grilled Atlantic salmon in sweet mezcal chipotle glaze

### **Enchilada Suizas**

Tinga enchiladas topped with cheese and creamy tomatillo sauce and sour cream

## SIDES

- Mexican Rice
- Black Whole Beans
- Black Refried Beans
- Esquites





# BEVERAGE SERVICES

**OUR EVENT COORDINATOR CAN HELP YOU TO PLAN THE PERFECT COMBINATION OF FOOD & BEVERAGE THAT IS APPROPRIATE FOR THE SCOPE OF EVENT & VENUE.**

You can add bar service to any of our catering service styles. Have a special request? Want a custom cocktail for your event? -- We are ready!

Bar Packages		2 Hours	3 Hours	4 Hours
<b>Tier 1: Beer &amp; Wine</b>	Beer & Wine   Domestics and Imports House Wines   Soft Drinks & Tea	\$26 pp	\$34pp	\$40 pp
<b>Tier 2: Full Bar</b>	Beer, Wine, and Spirits   Domestics and Imports House Wines   Wells Liquors   Soft Drinks & Tea	\$32 pp	\$40 pp	\$46 pp
<b>Tier 3: Premium Bar</b>	Beer, Wine, and Spirits   Domestics and Imports House Wines   Premium Liquors Soft Drinks & Tea	\$38 pp	\$47 pp	\$55pp

**Domestic:** Bud Light | Coors | Miller lite | Michelob Ultra

**Imports:** Corona Light/Extra | Dos Equis | Tecate | Sol | Pacifico

**Well liquor:** Mr. Boston Vodka | Evan Williams Bourbon | Aristocrat Rum |  
Aristocrat Gin | Chactun Tequila

**Premium Liquor:** Titos | Jack Daniels | Captain Morgan | Tanqueray | Espolon

**Wine:** House Chardonnay | Merlot | Cabernet Sauvignon | Pinot Grigio |  
\$24 per bottle

**Champagne:** Rock Nest House Champagne ..... \$24 per bottle |  
Premium Champagne | \$30 per bottle



# CONTACT US

## ***LIFE IS TOO SHORT NOT TO THROW A PARTY!***

Our dedicated Event Coordinator works with you from the very beginning to ensure every detail is discussed. Our private event offerings range from a casual buffet-style lunch to formal, sit down meals ... and everything in between! If you don't see something- ask about it. If we can make it happen ... we will.

All of our site visits and tours are done by appointment only with our Event Coordinator. They will show you the space options and discuss your event and answer any questions you have.

Direct Phone #: **910-742-8933** | Email: **events@portcitymarina.com**

Learn more on our website: **www.marinadistrictilm.com**

We look forward to serving you!

-- Events Team at Tequilas Waterfront

