

# MANDUCA

## CATERING MENU

*Authentic Mexican Flavors with Handmade Tortillas*

### ANTOJITOS | Appetizers & Small Bites

#### **Salsa Trio & Chips** *Per Tray (serves 20–25)*

Crispy tortilla chips paired with our signature trio: smoky salsa roja, tangy salsa verde, and fresh pico de gallo

#### **Guacamole Fresco & Chips** *Per Tray (serves 15–20)*

Fresh-smashed avocados with tomatoes, onions, cilantro, and lime, served with crispy house-made chips

#### **Loaded Nachos** *Per Tray (serves 20–25)*

Crispy tortilla chips piled high with melted cheese, refried beans, jalapeños, and pico de gallo. Choice of shredded

chicken or beef. Served with guacamole and crema

#### **Queso Fundido** *Per Tray (serves 15–20)*

Bubbling melted Chihuahua cheese with your choice of spicy chorizo or sautéed mushrooms. Served with warm tortilla

chips

#### **Mini Tostadas** *Per Tray (30 pieces, serves 15–20)*

Crispy corn tostadas topped with refried beans, your choice of meat, shredded lettuce, Mexican crema, and crumbled

queso fresco

#### **Mini Flautas** *Per Tray (40 pieces, serves 20–25)*

Golden-fried rolled corn tortillas filled with seasoned meat, served with tangy crema and salsa roja

#### **Ceviche de Camarón** *Per Tray (serves 20–25)*

Fresh shrimp marinated in lime juice with tomatoes, onions, cilantro, and creamy avocado. Served with crispy tostadas

#### **Street Corn Cups** *Per Tray (20 cups, serves 20)*

Mexican elote served off-the-cob in individual cups: charred corn tossed with mayo, cotija cheese, chili powder, and lime

# TACOS

## **Taco Bar** *Per Person*

Choice of proteins, served with warm handmade corn tortillas, fresh toppings, and house-made salsas

## **By The Tray** *Each tray serves 40-50 tacos*

- Al Pastor — Marinated pork with pineapple, grilled on a vertical spit
- Cochinita Pibil — Slow-roasted pork marinated in achiote and citrus
- Carne Asada — Perfectly grilled beef
- Birria — Slow-cooked beef in rich, aromatic consomé
- Barbacoa — Tender braised beef
- Pollo Asado — Juicy grilled chicken
- Champiñones — Grilled seasoned mushrooms (vegan)
- Nopales — Grilled cactus paddles (vegan)

# PLATOS PRINCIPALES | Entrées

## **Carne Asada** *Full Tray (6 lbs, serves 20–25)*

Premium marinated skirt steak, grilled to perfection and served with charred onions, roasted jalapeños, and warm tortillas

## **Birria** *Full Tray (6 lbs, serves 20–25)*

Slow-cooked beef in a rich, aromatic consomé. Served with corn tortillas, diced onions, fresh cilantro, and consomé for dipping

## **Barbacoa** *Full Tray (6 lbs, serves 20–25)*

Tender braised beef

## **Pollo Asado** *Full Tray (6 lbs, serves 20–25)*

Juicy grilled chicken marinated in citrus and spices, served with warm tortillas

## **Pollo en Mole Poblano** *Full Tray (serves 20–25)*

Tender chicken smothered in our rich, complex mole sauce with hints of chocolate and chili. Topped with toasted sesame seeds

## **Tinga de Pollo** *Full Tray (serves 20–25)*

Shredded chicken simmered in a smoky-sweet chipotle tomato sauce with onions. A beloved Mexican classic that's perfect for tacos or tostadas

## **Al Pastor** *Full Tray (6 lbs, serves 20–25)*

Marinated pork with pineapple, slowly cooked on a vertical spit until caramelized and tender. Served with diced onions, fresh cilantro, and grilled pineapple

## **Cochinita Pibil** *Full Tray (6 lbs, serves 20–25)*

Yucatan-style slow-roasted pork marinated in achiote and citrus, served with pickled red onions and fiery habanero salsa

### **Costillas de Puerco en Salsa Verde o Roja Full Tray (serves 20–25)**

Tender pork riblets braised until fall-off-the-bone in your choice of tangy tomatillo verde sauce or smoky red chile sauce

### **Enchiladas Verdes or Rojas Full Tray (30 enchiladas, serves 20–25)**

Corn tortillas filled with shredded chicken, rolled and topped with your choice of tangy tomatillo verde sauce or smoky red sauce. Finished with crema and queso fresco

### **Chile Relleno Full Tray (20 pieces, serves 20)**

Roasted poblano peppers stuffed with cheese or seasoned beef, lightly battered and fried, then nestled in mild tomato sauce

### **Sizzling Fajitas Full Tray (6 lbs, serves 20–25)**

Grilled chicken or beef with bell peppers and onions, served with warm flour tortillas, guacamole, crema, and pico de gallo

### **Tamales Full Tray (30 pieces, serves 20–25)**

Steamed corn masa parcels filled with your choice of chicken, pork, or cheese and chilies, wrapped in corn husks. Served with salsa roja or verde

## **ACOMPañAMIENTOS | Sides**

### **Mexican Rice Full Tray (serves 25–30)**

Fluffy rice simmered with tomatoes, onions, and aromatic spices

### **Cilantro Lime Rice Full Tray (serves 25–30)**

Light and fragrant rice tossed with fresh cilantro and bright lime juice

### **Refried Beans Full Tray (serves 25–30)**

Creamy pinto beans, traditionally fried with garlic and onions

### **Frijoles Charros Full Tray (serves 25–30)**

Hearty pinto beans simmered with bacon, chorizo, onions, and cilantro

### **Black Beans Full Tray (serves 25–30)**

Whole black beans cooked with onions, garlic, and epazote, topped with crumbled queso fresco

### **Calabacitas Full Tray (serves 25–30)**

Sautéed zucchini, sweet corn, and tomatoes with onions and mild green chilies

### **Nopales Asados Full Tray (serves 20–25)**

Grilled cactus paddles with onions, cilantro, and lime

### **Elote Full Tray (20 pieces, serves 20)**

Grilled corn on the cob slathered with mayo, cotija cheese, chili powder, and fresh lime

## ENSALADAS | Salads

### **Mexican Street Corn Salad** *Full Tray (serves 20–25)*

Charred corn kernels tossed with black beans, tomatoes, red onions, cilantro, cotija cheese, and chili-lime dressing

### **Nopalito Salad** *Full Tray (serves 20–25)*

Grilled cactus paddles mixed with tomatoes, red onions, cilantro, queso fresco, and tangy lime vinaigrette

### **Southwest Salad** *Full Tray (serves 20–25)*

Crisp romaine lettuce with black beans, corn, creamy avocado, crunchy tortilla strips, and cilantro-lime dressing

### **Mexican Potato Salad** *Full Tray (serves 20–25)*

Tender potatoes tossed with jalapeños, red onions, cilantro, and a zesty crema-lime dressing

## POSTRES | Desserts

### **Churros** *Full Tray (40 pieces, serves 20–25)*

Golden fried dough sticks dusted with cinnamon sugar, served with warm chocolate dipping sauce

### **Flan** *Full Tray (serves 20–25)*

Silky smooth caramel custard with a golden caramel glaze

### **Tres Leches Cake** *Full Tray (serves 20–25)*

Light sponge cake soaked in a blend of three milks, topped with whipped cream and fresh fruit

### **Sopapillas** *Full Tray (40 pieces, serves 20–25)*

Pillowy fried pastries drizzled with honey and dusted with powdered sugar

### **Arroz con Leche** *Full Tray (serves 20–25)*

Traditional Mexican rice pudding with cinnamon and vanilla

## BEBIDAS | Beverages

### **Agua Frescas** *Per 2-Gallon Container (serves 20–25)*

Refreshing traditional beverages:

- Horchata — Sweet rice milk with cinnamon and vanilla
- Jamaica — Tart hibiscus tea
- Tamarindo — Tangy tamarind
- Limonada — Fresh lemonade
- Seasonal flavors available

**Mexican Sodas Full Tray (24 bottles, serves 20–24)**

Authentic Mexican sodas including Jarritos (mango, tamarind, or pineapple) and Coca-Cola de México made with real cane sugar

**Iced Tea & Lemonade Per 2-Gallon Container (serves 20–25)**

Chilled black iced tea or classic lemonade, served with lemon wedges

**Coffee & Hot Chocolate Per 2-Gallon Container (serves 20–25)**

Freshly brewed coffee or rich Mexican hot chocolate spiced with cinnamon. Traditional Champurrado (thick corn-based hot chocolate) available upon request

**Non-Alcoholic Margaritas Per 2-Gallon Container (serves 20–25)**

Classic lime or choice of fruit flavors: strawberry, mango, passion fruit

## CATERING DETAILS

- Minimum Order: 20 guests
- What's Included: Plates, napkins, cups, and serving utensils
- Delivery: \$50 base fee (additional \$50 for distances over 15 miles)
- Customization: We accommodate dietary needs including vegetarian, vegan, and gluten-free at no extra cost
- Service Options: Full-service catering with servers, setup, and cleanup available (\$40/hour per server)
- Event Duration: Standard 2.5-hour event included (30 min setup, 1.5 hours service, 30 min breakdown)
- Booking: We recommend booking 1–2 weeks in advance for small events and 3–4 weeks for larger gatherings

## Contact us to customize your perfect menu

E: [catering@manducafoods.com](mailto:catering@manducafoods.com)

T: (479) 685-8552