



# Catering

## Appetizers

### TAQUITOS

4 Deep fried corn tortillas stuffed with pulled pork, our spicy ancho chile sauce, mesquite charred poblano peppers, roasted corn, and Monterey Jack cheese. Served with sides of our homemade spicy ancho chile sauce and refreshing cilantro crema. Garnished with chipotle dust. **\$8 per order**

### CHICHARRONES

Served so hot they're still crackling. Our chicharrones are seasoned with a chipotle coriander spice blend and garnished with limes and creamy Valentina sauce. **\$9 per order**

### LOADED GUACAMOLE

Our fresh homemade guacamole mounded high with roasted corn, mesquite charred poblano peppers, Monterey Jack cheese, red onions, and crispy chicharrones. Served with fresh chips. **\$6 Small (8 oz.) \$13 Large (16 oz.)**

### STREET STYLE CORN

Mesquite roasted corn layered with creamy Valentina sauce. Garnished with red onions, cilantro, and chipotle coriander chicharrones. **\$4 Small (8 oz.) \$6 Large (16 oz.)**

## Ensaladas

### SWEET HEAT VALENTINA SALAD

Shredded red cabbage and iceberg lettuce, black beans, roasted corn, pickled red onions, house-made crispy tortilla strips, with your choice of chopped fajita beef or chicken. Tossed with sweet heat Valentina dressing. Comes with fresh chips and house-made salsa. **\$10 per person**

### CHIMICHURRI CHOPPED SALAD

Fresh Garden salad, bacon, Monterey Jack cheese, jicama, black beans, pickled red onions, tomatoes, poblano peppers, with your choice of chopped fajita beef or chicken. Tossed in a creamy chimichurri dressing. Comes with fresh chips and house-made salsa. **\$13 per person**

## Lunch

### LUNCH TACO

1 crispy or soft taco with seasoned beef or chicken tinga. Served with shredded lettuce, diced tomatoes, and a blend of cheeses. Accompanied by your choice of two sides: rice, papas de Ruby, ranchero or refried beans. Comes with fresh chips and house-made salsa. **\$6 per person**

### LUNCH ENCHILADA

1 enchilada with seasoned beef, shredded brisket, chicken tinga, or cheese. Served with your choice of sauce: chili con carne, creamy tomatillo, queso, queso inferno, red sauce, sour cream, or tomatillo sauce. Accompanied by your choice of two sides: rice, papas de Ruby, ranchero or refried beans. Comes with fresh chips and house-made salsa. **\$8 per person**

### LUNCH FAJITAS

Your choice of mesquite grilled fajita beef, chicken, pork carnitas, or a combination of two. Served on a bed of grilled onions and red and green peppers with sides of fresh flour tortillas, pico de gallo, sour cream, house-made guacamole, and a blend of cheeses. Accompanied by your choice of two sides: rice, papas de Ruby, ranchero or refried beans. Comes with fresh chips and house-made salsa. **\$13 per person**

All caterings come with choice of non-alcoholic beverage (1 gallon per 8 guests)  
All in restaurant or pickup catering requires a minimum of 6 people  
All deliveries require a minimum order of \$250

## Dinner

### DINNER TACOS

2 crispy or soft tacos with seasoned beef or chicken tinga. Served with shredded lettuce, diced tomatoes, and a blend of cheeses. Accompanied by your choice of two sides: rice, papas de Ruby, ranchero or refried beans. Comes with fresh chips and house-made salsa. **\$8 per person**

### DINNER ENCHILADAS

2 enchiladas with seasoned beef, shredded brisket, chicken tinga, or cheese. Served with your choice of sauce: chili con carne, creamy tomatillo, queso, queso inferno, red sauce, sour cream, or tomatillo sauce. Accompanied by your choice of two sides: rice, papas de Ruby, ranchero or refried beans. Comes with fresh chips and house-made salsa. **\$12 per person**

### GUISADO ROJO

House braised beef in rojo sauce. Topped with crispy fried potatoes, black beans, melted Monterey Jack cheese, and chimichurri. Served with flour tortillas. Comes with fresh chips and house-made salsa. **\$12 per person**

### DINNER FAJITAS

Your choice of mesquite grilled fajita beef, chicken, pork carnitas, or a combination of two. Served on a bed of grilled onions and red and green peppers with sides of fresh flour tortillas, pico de gallo, sour cream, house-made guacamole, and a blend of cheeses. Accompanied by your choice of two sides: rice, papas de Ruby, ranchero or refried beans. Comes with fresh chips and house-made salsa. **\$15 per person**

## Add ons

### GUACAMOLE

Add house-made guacamole to any order. **\$1 per person**

### QUESO

Add queso to any order. **\$1 per person**

### EMPANADAS

Add house-made seasoned beef or chicken tinga empanada to any order. **\$2 per person**

### FLAUTAS

Add a house-made seasoned beef or chicken tinga flauta to any order. Rolled in a corn or flour tortilla and served with a side of queso. **\$2 per person**

## Desserts

### SOPAPILLAS

Add a Mexican fried pastry tossed in cinnamon sugar and served with honey to any order. **\$2 per person**