



## THE SWEET FINISH

### TRES LECHES CAKE (SERVES 10) **\$45**

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evaporated milk + sweetened condensed milk + heavy cream, sponge cake, tequila whipped cream icing, fresh fruit

### CHURROS (2 PIECES) **\$3/PP**

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crispy traditional churros, dusted in cinnamon and sugar, choice of strawberry, caramel, & chocolate sauce.

#### NEED SERVICE WARE FOR YOUR GUESTS?

- \* Add plates, bowls & individually-rolled plasticware: \$1.5 per guest
- \* To-go chafing warming kits: \$10 per kit
- \* Stress-free delivery & set up



Let Social Cantina take care of every detail of your event or party with our fresh, scratch-made Mexican street fare, and stress-free delivery and service options.

[events@thesocialcantina.com](mailto:events@thesocialcantina.com)

FEB22-CARMEL



# CATERING

## MENU



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ALL PRICING PER PERSON | MINIMUM ORDERS FOR 20.

## APERITIVOS

### CHIPS & HOUSE MADE SALSA (V) (GF) \$2

house tortilla chips and choice of roasted tomato, salsa verde, chile de árbol or mango habanero

+ ADD: 2nd salsa for \$1

### GUACAMOLE (V) (GF) \$4

house-made tortilla chips with choice of guacamole:

**TRADICIONAL** avocados, pico de gallo, jalapeños, cilantro

**CALI STYLE** avocados, cucumbers, pico de gallo, cilantro and a blend of seasonings

### MEXICAN STREET CORN (GF) \$2

char-grilled corn served on the cob (**elotes**) or off the cob (**esquites**) with chipotle aioli, cotija cheese and cilantro

### JALAPEÑO RELLENOS (GF) \$3

fresh jalapenos stuffed with cream cheese, wrapped in applewood smoked bacon, topped with adobo crema served with guacamole and pico de gallo

## SIGNATURE SOCIAL TACO BAR

Give your guests an elevated taco experience with our prepared Signature Tacos. Served with a side of cilantro lime rice, choice of house made salsa, and chips.

+ ADD: guac for \$1/pp

### SIGNATURE A CHOOSE TWO + additional for \$3/pp \$15

\* **AMERICANO** seasoned gringo beef, shredded lettuce, mixed cheese, pico de gallo

\* **CARNITAS** citrus marinated pork, pico de gallo, cabbage, queso fresco, salsa verde, cilantro

\* **CHICKEN TINGA** tinga adobo marinated grilled chicken, cabbage, tropical salsa, avocado, tomatilla crema, queso fresco

### SIGNATURE B CHOOSE TWO + additional for \$4/pp \$19

\* **CARNE ASADA** grilled skirt steak, chimichurri, sautéed peppers/onions, radish, queso fresco

\* **FRIED AVOCADO** battered avocado, lettuce, adobo crema, romaine lettuce, radish, pico de gallo, queso fresco

\* **PORK BELLY** pork belly, pickled red onion, avocado, pico de gallo, cotija

\* **SHRIMP VERDE** grilled shrimp, arugula, radish, avocado, queso fresco, pineapple habanero crema, tropical salsa



**MAKE IT VEGAN!**

substitute the animal protein in any item with Impossible Meat Substitute.

## TRADICIONALS

### ENCHILADAS (GF) \$9

serving of 2 enchiladas with your choice of filling, cilantro lime rice and charro beans

**CHICKEN TINGA** corn tortillas, tinga sauce, melted mixed cheese, adobo crema, pico de gallo

**PORK CARNITAS** corn tortillas, melted mixed cheese, tomatillo crema, salsa verde, pico de gallo

+ ADDITIONAL ENCHILADA \$3.25

### QUESADILLA \$9

toasted flour tortilla stuffed with mixed cheese and your choice of filling. served with roasted red salsa, tomatillo crema

+ **CHICKEN TINGA** \$3

**CARNITAS** \$2.5

**CARNE ASADA** \$3.5

**SAUTÉED PEPPERS & ONIONS** \$2.5

**IMPOSSIBLE MEAT SUBSTITUTE** \$4.5

### TAMALES \$9

2 tamales, cilantro lime rice and charro beans

**CHICKEN** tomatillo crema, salsa verde, cilantro

**CARNITAS** adobo sauce, adobo crema, pico de gallo

**MUSHROOM (V)** roasted red salsa, pico de gallo

+ ADDITIONAL TAMALES \$2.5