



CATERING MENU

APERITIVOS

CHIPS & SALSAS (V) (GF) \$3.5

house-made tortilla chips with a choice of 2 salsas:
roasted tomato 🍷 | verde 🍷 | chile de árbol 🍷🍷
mango habanero 🍷🍷🍷

GUACAMOLE (V) (GF) \$4.5

house-made tortilla chips with guacamole made from avocados, pico de gallo, jalapeños, cilantro

QUESO BLANCO \$4

house-made tortilla chips with white cheese queso, a blend of chiles, and cilantro

ESQUITES \$2.5

Mexican street corn served off the cob with chipotle aioli, cotija cheese, and cilantro. Served with house-made tortilla chips

JALAPEÑO RELLENOS (GF) \$3.5

fresh jalapeños stuffed with cream cheese, wrapped in applewood smoked bacon, topped with adobo crema. Served with guacamole and pico de gallo



MINIMUM 20 PERSON ORDER

ALL MENU PRICING IS PER PERSON

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

BUILD YOUR OWN TACO BAR \$15

corn & flour tortillas, lettuce, shredded cheese, pico de gallo, tomatillo crema, served with cilantro lime rice & bacon charro beans

CHOOSE TWO PROTEINS

americano ground beef | chicken tinga | carnitas pork

+ \$1 Proteins: sauteed mushrooms | impossible protein
fried avocado

+ \$2 Proteins: carne asada | grilled shrimp | pork belly

ENCHILADAS \$12

made with corn tortillas. (3) enchiladas per person, served with cilantro lime rice & bacon charro beans

CHOOSE YOUR ENCHILADA

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

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

EL POSTRE

CHURROS \$3

served with chocolate and strawberry dipping sauces

RASPBERRY CHEESECAKE CHIMICHANGAS \$3

FRUIT KEOBS WITH TAJIN \$3

SERVING ITEMS AVAILABLE:

Serviceware: plates, napkins, and individually wrapped plasticware \$1.5 | Disposable warming kits: chafing stand, 2 sternos, water pan \$12/kit