

BEBIDAS

Hand-squeezed fresh lime juice margaritas by the quart (serves 8 drinks) or gallon (serves 32 drinks)

Hugo Rita – blanco tequila, lime, orange-agave nectar 44/132

La Pureza – blanco tequila, lime orange liqueur, agave 50/150

Caracol Rita – blanco tequila, lime, orange liqueur, Campari, peach nectar 44/132

Hand-squeezed Lemonade 8/32

Mexican Sodas & Aguas Frescas
Iced Tea

POSTRE

Tres Leches (10x13) – vanilla or chocolate cake soaked in three milks, meringue 65

Flan de Queso (9") 45

Capirotada (10x13) – Mexican bread pudding, cañita sauce, rompope 65

Priced per dozen

Alfajores – shortbread cookies with caramel 15

Churros – dulce de leche dipping sauce 36

Conchas – Mexican sweet bread 36

BREAKFAST

*We wake up early!
Host a company breakfast at Caracol or let us come to you!*

Eggs any style

Chilaquiles

Huevos Rancheros

Breakfast Tacos

Bacon / Sausage

French Toast

Yogurt & Granola

Fresh Fruit

Pastries

Mimosas

Hand-squeezed Fresh Juices

Drip Coffee

Espresso drinks

Café de Olla



caracol
MEXICAN COASTAL KITCHEN



CATERING MENU



PROTEINS

Includes taco fixings, salsa or mole, 1 dozen corn tortillas, priced per pound

- Arrachera** – Black Angus skirt steak 55
- Costilla de Res** – short rib 45
- Pescado** – catch of the day 55
- Pecho de Res** – smoked brisket 39
- Carnitas** – tender slow-cooked pork 30

TAMALES Y CHILES

Tamales by the dozen \$33

- Puerco** – pork with mole coloradito
- Pollo** – chicken with salsa costeña
- Hongos** – mushroom with pipián

Chile rellenos by the dozen

- Pollo** – chicken, quesillo, pipián 80
- Vegetales** – corn, zucchini, peas, pipián 75

ENCHILADAS

Comes with Chihuahua cheese, crema, onions, choice of salsa: roja, tomatillo, or mole, priced per dozen

- Pollo** – roasted chicken 60
- Pecho de Res** – brisket 72
- Pescado** – catch of the day 60
- Vegetales** – roasted zucchini, corn, poblano 54

SIDES

9x7, serves 4–6 people

- Kale Salad** – kale, Brussels sprouts, avocado, almonds, dried cherries, lemon vinaigrette
- Coliflor** – roasted cauliflower, macadamia-costeño sauce
- Papas Martajadas** – smashed crispy potatoes, rajas, cotija cheese, salsa de ajo
- Repollitos** – charred Brussels sprouts, honey, soy
- Arroz Blanco** – white rice
- Refritos** – refried black beans

APPETIZERS

Priced per dozen

- Taquitos Tronadores** – crispy, rolled pork tacos, avocado-tomatillo salsa, crema, queso fresco 39
- Carnitas de Atún** – seared tuna tacos, guacamole, refritos, pickled onion 60
- Taquitos de Papa** – pan-fried potato tacos, napa cabbage, pickled onions & jalapeños, avocado-tomatillo salsa 36
- Empanadas de Costilla de Res** – short rib, mole coloradito 42

BY THE QUART

Serves 6–8 people

- Guacamole y Tostadas** 32
- Ceviche** – red snapper, lime, avocado, cucumber, jalapeño, olive 42
- Campechana** – shrimp, octopus, lime, tomato, cucumber, avocado, serrano 36
- Aguachile de Camarón** – lime-cured shrimp, avocado, tomatillo, cucumber, serrano, lime 36
- Salsa Mexicana** 16
- Salsa Habanero** 16
- Salsa Albañil** 16



Order catering pickup & delivery
on our website.
Perfect for casual office lunches
or entertaining at home!



In need of a full-service catering?
Email Wendy@Caracol.net
or inquire on our website.
Let's start planning!