



## --CATERING MENU--

### Deluxe salsa y masp: \$69.99/ 10 ppl\*

- 1 qt. Frijoles a la Charra (Borracho Beans)
- 1 qt. Arroz de Sanchos
- 3 lbs. Housemade Tortilla Chips
- 16 oz. Sanchos Tomatillo Salsa Verde
- 16 oz. Sanchos Roasted Salsa Rojo
- 16 oz. Sanchos Queso with pico de gallo
- 16 oz. Creamy Avocado Dip

### Toto pos y salsa y mas : \$49.99/ 10 ppl\*

- 3 lbs. Homemade Tortilla Chips
- 16 oz. Sanchos Tomatillo Salsa Verde
- 16 oz. Sanchos Roasted Salsa Rojo
- 16 oz. Sanchos Queso with pico de gallo
- 16 oz. Creamy Avocado Dip

### Taco Platters:

Features thirty (30) street style tacos from one of our choice tiers; Below you will find the selection. to order different tacos within a platter, each Taco selection must be chosen from the same tier, in increments of ten (10) tacos.

#### *Tier One:*

#### \$69.99 per platter

**"Faux"-jitas:** sauteed portabella mushroom, green bell pepper and onion on creamy avocado dip topped with cilantro and white onion

**La Gringa:** bean, monterey jack cheese topped with sliced avocado and pico de gallo

#### *Tier Two:*

#### \$79.99 per platter

**Carnitas:** shredded pork marinated in brown sugar and cinnamon topped with pickled red onion, cilantro and onion.

**Picadillo:** ground beef sauteed with diced potatoes, Green bell pepper and onion on melted cheese topped with cilantro and white onion

#### *Tier Three:*

#### \$89.99 per platter

**Pork Belly:** organic pork belly on creamy avocado, pickled onion, cilantro and onion

**Tinga :** shredded chicken in a chipotle tomato sauce topped with queso fresco, cilantro, and white onion

**Cameron:** marinated shrimp with housemade jalapeño coleslaw and sliced avocado

**Bistec:** marinated flat iron steak topped with radish, cilantro, and onion

**Pollo Adobado:** shredded marinated chicken, cilantro and onion

### Nachos and Tortas:

Served with your choice of meat, shrimp or vegetarian, topped with bean, cheese, pico de gallo, and pickled red onion. Note: Nachos and Tortas must be ordered individually from Sanchos' standard cocina menu.



### **Empanadas & Botanas:**

Shrimp balls may be ordered in platters of thirty (30).

**\$69.99 per platter:** *Shrimp Balls* This popular item is deep fried with shrimp, jack cheese, cilantro and serrano peppers, served with housemade jalapeño crema

**\$65.00 per platter:** *Empanadas:* one platter consists of twenty (20) empanadas. Choice of: Beef, Chicken, or Vegetarian

\* minimum head count. **note:** price may increase due to product fluctuation.

### **Catering policies and general information**

Muchas Gracias for choosing Sanchos Cantina and Cocina to cater your event!! Below please find additional information about ordering for your event or reservation. We also to invite you to inquire about reserving tables on all/part of our upstairs roof deck.

**The Importance of a Head Count:** A correct head count allows us to ensure the timely and quality execution of your event/reservation. If attendance decreases/increases, we ask that you inform us as soon as possible. This enables us to coordinate your event with the bar and kitchen so they can deliver an excellent experience.

**Ordering & Personalized Menus:** All catering reservations must be made at least ten (10) days prior to your event. All catering charges should be finalized within seven (7) days prior to your event. If you wish to create a personalized menu with options not listed above, all arrangements must be finalized no later than ten ( 10) days prior to your event.

**Lifestyle & Allergies:** It is very important to us that we are able to share Sanchos with everyone. If someone in your party has an allergy, please inform us prior to your event so we can try and provide options. If there are vegan/vegetarian/pescatarian members in your group, please note we have options for them.

**Finalizing Catering Bill:** All catering orders will be paid for separately from any food and beverage charges not included in the catering package you order. Please also note all catering orders will include an eighteen percent (18%) service charge. On site reservations can use reservation deposit gift card towards catering balance. Off site/Delivered catering needs be paid upon finalization of menu selection.

**Cancellation/Refund Policy:** If you need to cancel your catering order, we ask that you inform no later than seven (7) days prior to your event. Unfortunately, any cancellation after such time will result in a refund of 50% of the agreed upon catering charges.

**Server/ Buffet Attendant:** If you would like to have a designated server for off-site buffets there is an additional \$50.00 service fee. Most times this helps portion control to ensure all guests are able to enjoy the food selection.