

CATERING MENU

next mex

APPETIZERS

~MINI BURRITOS~

Choice of Birria, Al Pastor or Carnita
Half Pan:\$60 Full Pan:\$115
Choice of Carne Asada or El Nino Chicken
Half Pan:\$70 Full Pan:\$135

~MINI CHIMICHANGAS~

Choice of Birria, Al Pastor or Carnita
Half Pan:\$60 Full Pan:\$115
Choice of Carne Asada or El Nino Chicken
Half Pan:\$70 Full Pan:\$135

~CHICKEN FINGERS with FRIES~

Served with your choice of BBQ or Ranch
Half Pan: \$35 Full Pan: \$65

~QUESADILLAS~

Filled with chihuahua cheese, green pepper,
red pepper, red onion and sauteed Kale
Choice of Birria, Al Pastor or Carnita
Half Pan:\$65 Full Pan:\$120
Choice of Carne Asada or El Nino Chicken
Half Pan:\$75 Full Pan:\$145

~ROLLITOS DE POLLO~

Crispy wonton wraps filled with chipotle chicken,
black beans, grilled corn & pepper jack cheese
Half Pan: \$45 Full Pan: \$80

SOUP & SALADS

~KALE & CHICKEN SALAD~

Grilled chicken, avocado, watermelon radish, roasted
pepitas and served with a Mango Yuzu Vinaigrette
Half Pan: \$50 Full Pan: \$90

~DINNER SALAD~

Romaine, queso fresco, grape tomatoes, pickled red onions,
watermelon radish, served with your choice of dressing
Half Pan: \$30 Full Pan: \$50

~TORTILLA SOUP~

Half Gallon: \$35 Full Pan: \$60

DESSERTS

~BROWNIE~

Homemade chocolate brownie topped with candied walnuts
Half Pan: \$35 Full Pan:\$60

ENTREES

~FAJITAS~

All Fajitas are prepared with red, yellow & green
peppers, red onion and served with tortillas
Portabella- Half Pan: \$95 Full Pan: \$180
Chicken- Half Pan: \$110 Full Pan \$200
Carne Asada- Half Pan: \$130 Full Pan: \$240

~MEXICAN STREET STYLE TACOS~

Minimum order of 20 required* \$3/taco

Birria: Avocado-tomatillo salsa, queso fresco & pickled red onion
Al Pastor con Mango: Guajillo peppered pork with Mango pico
Carne Asada: Tomatillo salsa, pickled red onion, cilantro & lime
Portabella & Plaintain: Topped with cilantro crema & toasted pepitas
Carnita: Avocado-tomatillo salsa, grilled onion, cilantro & lime
Sweet Potato & Chorizo: Topped with cilantro crema & toasted pepitas
El Nino: Picante chicken, tomatillo salsa, cilantro, onion, queso fresco

~POLLO DE PEQUIN~

Spicy grilled chicken, portabella mushrooms, red
onion & poblano peppers served over rice with tortillas
Half Pan: \$85 Full Pan: \$160

~ENCHILADAS~

Stuffed with chihuahua cheese & topped with tomatillo salsa &
queso fresco. Substitute mole sauce for sweeter profile
Choice of Cheese, Chicken Tinga, or Brisket
Half Pan: \$70 Full Pan: \$135

~TAMALES~

Topped with Mexican marinara and melted chihuahua cheese
Substitute mole sauce for sweeter profile
Choice of Pork or Pepper & Cheese
Half Pan: \$ 65 Full Pan: 120

SIDES

~MEXICAN RICE~

Half Pan: \$16 Full Pan: \$32

~BLACK BEANS OR REFRIED BEANS~

Half Pan: \$16 Full Pan: \$32

~GUACAMOLE~

Pint: \$10 Quart: \$17

~SALSA~

Choice of House, Roja, Verde, Mango or Hot
Pint: \$7 Quart \$12