

SIGNATURE STYLE

**HOMEMADE FLAVOR
WITH THE HOUSEHOLD
TASTE**




Cocolita.
MEXICAN CUISINE



CONTACT US

 EVENTS@COCOLITAFOOD.COM

 571 228 4890

 [COCOLITA.FOOD](https://www.instagram.com/COCOLITA.FOOD)

APPETIZERS

- **Fried Quesadilla**

Fried quesadilla & Mole sauce on top

- **Empanada Hojaldrada** **NEW!**

Baked empanada filled with Beef, Chicken Tinga or Rajas con Queso.

- **Mexican street corn Cup**

Warm corn salad with mayo, chipotle dressing, tajin and lime.

- **Flautas**

Chicken or Potato taquito with sour cream, Green Mole sauce and Cotija Cheese.

- **Double Dressing Shrimp skewer**

Grill shrimp skewer in a Chipotle & Cilantro Dressing

- **Tortilla española tapa**

Piece of tortilla española with chorizo or bell pepper on top

- **Low-carb Ceviche Tostada**

Crunchy Jicama tostada with Shrimp & Fish Ceviche

- **Pear prosciutto**

Pear with Jamon

- **Pork Pibil Sliders**

Pork pulled citrus marinated with pretzel bond slider

- **Roasted Poblano Humus dip**

Humus layer dip, vegetables and pitta chip.

- **Mexican RollerUp Bite** **NEW!**

Filled with Tuna or Avocado & Cheese



PACKAGES

- **3 Canapes** per person \$16.99
- **6 Canapes** per person \$25.99
- **10 Canapes** per person (5 appetizers options) \$39.99

(These appetizers could be served by waiters or in a station)

(Prices do not include set up & staff services)

GUACAMOLE STATION IN ACTION

INCLUDES

- Queso Nacho
- Cucumbers
- Chips
- Molcajete
- Fresh Guacamole
- Vegetables on side (tomato, onion, cilantro, jalapeño)

- **Guacamole Station** per person \$5.50
- **Guacamole & Chips** per person \$3.99

(Prices do not include setup & staff services)(Minimum 10 guests for Guacamole Station)



ESQUITE STATION

INCLUDES

- Boiled White Kernel Corn
- Mayonnaise
- Sour Cream
- Mayo-Chipotle
- Cotija Cheese
- Shredded Cheese
- Cilantro
- Tajin
- Spicy House Salsa
- Limes

- **Esquite Station** per person \$14.99

(Minimum 10 guests for Esquite Station)(Price includes Cups, Spoon & Napkins)



PRETZEL STATION

INCLUDES

- Mini Pretzels
- 8 Oz Pretzel
- 4 Oz Pretzel
- Beer Cheese

- **Pretzel Station** (per person) \$8.99

(Prices do not include \$120 oven rent) (Minimum 10 guests for Pretzel Station)



DESSERT STATION

DESSERT OPTIONS

- Mexican Wedding Keto Cookies
- Tres Leches Cake
- Churros & Dulce de leche Dip
- Flan
- Arroz con leche Cup (Rice pudding)
- Sprinkle Cookies
- Carlota de Limon
- Mini Conchas **NEW!**

PACKAGES

- **Standard Dessert Station** (2 Dessert Options). \$7.99
- **Premium Dessert Station** (3 Dessert options) \$9.99

(Prices do not include set up or staff service)(Minimum 10 guests for Dessert Station)



CHILAQUILES BAR

INCLUDES

- Chips
- Salsa Verde
- Salsa Roja
- Sour Cream
- Cotija Cheese
- Red Onions

PACKAGES

- **Chilaquiles Bar Simple** per person \$12.99
- **Chilaquiles Bar Eggs** per person \$14.99
- **Chilaquiles Bar Eggs + Chicken** per person \$17.99

(Prices do not include setup & staff services)(Minimum 10 guests for Chilaquiles Bar)



TROMPO CART

PROTEIN OPTIONS **NEW!**

- Puerco al pastor
- Chicken al pastor
- Beef Asada **+\$3**

INCLUDES

- Tortillas
- Limes, Onion & Cilantro
- Salsa Verde & Roja

PACKAGES

- **Trompo Cart Unlimited** Per Person \$24.99
- **Trompo Cart** Per Taco \$3.50

(Prices do not include Taquero service & Trompo Cart)(Minimum 40 guests for Trompo al Pastor)



TACO BAR

FILLING OPTIONS

- 🐔 Chicken Mole
- 🐔 Chicken Tinga
- 🐔 Chicken Pastor
- 🐖 Barbacoa
- 🐖 Birria
- 🐖 Alambre
- 🐖 Carne Mechada con Nopales **NEW!**
- 🐖 Picadillo
- 🐖 Cochinita Pibil
- 🐖 Pork Carnitas
- 🐖 Puerco Pipian
- 🐖 Chicharron en Salsa Verde **NEW!**
- 🍤 Shrimp Fajita **NEW!**
- 🌿 Rajas con queso
- 🌿 Vegan chorizo

INCLUDES

- Black Beans or Refried Beans
- Rice
- Salsa Roja
- Salsa Verde
- Limes
- Cilantro
- Onion
- Tostadas & Tortillas

PACKAGES





- **Standard Taco Bar** (2 filling options) \$19.99
- **Premium Taco Bar** (3 filling options) \$24.99

(Prices do not include set up or staff service)(Minimum 10 guests for Taco Bar)



MEXICAN BBQ

PROTEINS OPTIONS

-  **Chicken Pastor**
Chili Marinated Chicken and Caramelized Pineapple
-  **Guajillo Brisket**
Smoked Brisket in a Guajillo Chile adobo
-  **Adobo Pork Ribs**
Slow-simmered pork Ribs
-  **Pork Carnitas**
Mexican Slow Cooker Pork

SIDES

- Mexican Street Corn
- Rice
- Black Beans or Refried Beans
- Chipotle Dressing
- Pico de Gallo

PACKAGES





- **Standard Mexican BBQ** (2 protein options) \$24.99
- **Premium Mexican BBQ** (3 protein options) \$34.99






(Prices do not include set up or staff service)(Minimum 10 guests for Mexican BBQ)



MEXICAN COMFORT FOOD BUFFET

MAIN DISH OPTIONS

-  **Pollo en Mole**
Grilled Chicken Thighs with House Mole on Top
-  **Camarones al Tamarindo**
Shrimps in a Tamarind Sauce
-  **Camarones a la Diabla **NEW!****
Shrimps in a Creamy Chipotle Sauce
-  **Calabacitas Rellenas de Picadillo Vegano**
Stuffed Pipian Squash with Vegan Picadillo

-  **Albondigas al Chipotle**
Meatballs in a Chipotle Sauce
-  **Vegetarian Pastel Azteca**
Mexican Lasagna made with tortilla & Vegetarian
-  **Pastel Azteca**
Mexican Lasagna made with tortilla & Chicken
-  **Pollo en Nogada**
Chicken Breast with Walnut Cream, Parsley, Pomegranate & pines on top.
-  **Lomo Mechado**
Stuffed Pork Loin with plums & almonds

SIDES

- Rice
- Black Beans or Refried Beans
- Salsas (Verde & roja)
- Bread

PACKAGES

- **Standard Mexican Buffet** (2 Main Dish options) \$34.99
- **Premium Mexican Buffet** (3 Main Dish options) \$44.99

(Prices do not include set up or staff service)(Minimum 10 guests for food buffet)



PRIVATE CHEF DINNERS

STARTERS OPTIONS

- **Ensalada de Nopal**

Cactus Salad

- **Ceviche de Palmito**

Hearth Palm Ceviche

- **Quesadilla Frita**

Street Quesadilla with Guac

- **Crema de Poblano y Elote**

Creamy Poblano Soup

- **Esquite**

Mexican Street Corn warm Salad

- **Taco de Carnitas**

Pork Carnitas Taco

- **Flautas de Jaiba**

Crab Flautas with 3 Chiles Sauce

- **Burrito de Camarón**

Shrimp Burrito

MAIN DISH OPTIONS

- 🐷 **Cochinita Pibil**

Pork Shoulder marinated in a Citrus Adobo

- 🐮 **Barbacoa en Trozo**

Slow Cooked Short Rib

- Chile en Nogada**

Our Signature Dish, Stuffed Poblano Pepper

- 🌿 **Chile Relleno con Salsa de Mole**

Stuffed Pepper Poblano pepper with cheese and Mole Sauce on Top

- 🍤 **Camarones al Tamarindo**

Grilled Shrimps with Tamarind Sauce on top

- 🐔 **Pollo en Mole Verde**

Chicken with Green Mole on Top

DESSERT OPTIONS

- Corn Flan
- Mexican Cookies
- Churros with Cajeta

PACKAGES

- **3 Courses Private Dinner** per person \$54.99
- **5 Courses Private Dinner** per person \$74.99
- **6 Courses Private Dinner** per person \$94.99

(Prices do not include Chef service & Rental) (Minimum 10 guests for Private Dinners)

