

Mini tamales \$2 each

Minimum 10 same kind:

Plain corn, corn with green salsa, corn with red salsa, corn with dark mole, beans, chocolate, guava, pink with raisins.



ONE TAMAL, TWO TAMALES.

“Tamale” is an English term...

Mexico is the country with the biggest variety of tamales. It is calculated that we have over 5,000 different ones!

Tamales in History

Tamales have existed since Mexico's origins. Their cultural importance is enormous. Besides their nutritional qualities, they were an important item for fasting ceremonies, to honor newborns, weddings, holidays, altars for the dead and nourishment to Aztec and Mayan warriors.

Tamales

Chicken in green salsa, pork in red salsa, corn and cheese, cheese and poblano peppers, black mole, green mole, huitlacoche, cochinita pibil.

Costeños (banana leaf): chicken, pork, cheese, veggies

Sweet tamales

Pink with raisins, Anise, Guava, Chocolate, rice pudding, cinnamon, any fruit compote

\$38- \$50 per dozen depending on flavor

Minimum one dozen same kind

Drinks

Crafted cocktails, aguas frescas, house made fresh juices, Michelada mixes, sangrias, coffees, Mexican sodas, hot chocolate cart.

Pasteles y postres

(Cakes and desserts)

Tamarind or hibiscus cheesecake, spicy chocolate, 5 leches

\$90 each (12 portions)

Mini three layer cakes \$15 each



Give us at least 72 hours to prepare your catering as our little kitchen always prepares everything fresh. Our cooks can travel to your home to cook too! Ask us!

- . We have TABC certified and insured servers and bartenders with unique Mexican uniforms
- . Mexican musicians, performers, photographer.
- . Rental equipment including unique glassware, enamel coated steel plates and spoons, Mexican linens, tables, cocktail tables, chairs, lounge furniture and specialty décor from Mexico
- . Custom branded and personalized menus, place cards, buffet signage, cocktail napkins, stirrers, piñatas
- . Favors from www.cucharamarket.com
- . Customized art pieces by artist Cecilia Beaven

catering@cuchararestaurant.com

(713) 942-0000

www.cuchararestaurant.com



Minis

When you are having a party, nothing beats serving little items that all your guests will love!

Tortitas (Sandwiches with bolillo bread) **\$4 each**

Pork carnitas, lamb barbacoa, potato and chorizo, panela cheese and beans **OR** spicy chicken tinga thin beef slices with avocado and chipotle **\$5 each**
Minimum of 20 pieces same kind

Flautitas (Crunchy taquitos)

Potato, shredded chicken, shredded beef, beans, cheese, spicy chicken

\$2.50 each. Minimum of 20 same kind.

Includes side of salsa, cream and cheese

Quesadillitas (Small quesadillas)

Cheese, requeson, huitlacoche, spicy chicken, squash blossom, potato, spinach

\$2.50 each. Minimum of 20 same kind.

Includes side of salsa, cream and cheese

Sopecitos (Round corn cakes with beans, cream and cheese)

Spicy chicken, shredded beef, potato and chorizo, huitlacoche

\$2.50 each. Minimum of 20 same kind.

Huarachitos

(Oblong corn cakes with refried beans, cream and cheese)

Add: sliced beef, poblano pepper and onion or sliced chicken

\$4 each. Minimum of 20 same kind.

Tlacoyitos

(Stuffed corn cakes)

Faba beans, requeson **OR** refried beans

\$3.50 each. Minimum of 20 same kind.

Includes side of salsa, cream and cheese



Pastes (empanadas)

Ground beef, Spicy chicken, Tuna, Huitlacoche, Creamed corn, Poblano and cheese, Spinach, Chicken with dark mole, Ham and cheese, Guava paste and cheese, Sweet pumpkin, sweet potato.
\$2 each. Minimum of 20 same kind



Ensaladas y brochetas (Salads and skewers)

*Mixed greens with rose petals with orange-guajillo pepper vinaigrette
*Arugula, papaya and candied walnuts with cilantro vinaigrette

Fruit skewers with chamoy

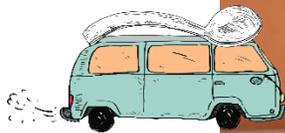
Vegetable skewers with creamy chipotle salsa

Chicken, beef or shrimp skewers with peppers and onions with creamy chipotle salsa

Salads and skewers **\$5 each** serving/skewer.

Minimum of 10 portions of same kind.

Please note there will be a refundable deposit required for the glass salad containers



Ceviches by the pound

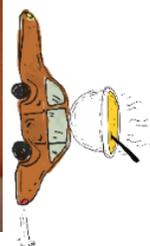
Tilapia \$25 Red Snapper \$35 Shrimp \$35

Shrimp with any fruit **\$35**

Shrimp aguachile **\$45**

Vuelve a la vida: Octopus, squid, shrimp, oysters and crab with clam and tomato sauces **\$45**

\$5 per each mini. Minimum of 20 portions of same kind



Did you notice some of our unique catering presentations? We have lots of dishes, plates, platters, glasses and centerpiece rentals for your event!

Taquizas en cazuela

(Clay pots for tacos)

*Pork rinds in green salsa **\$4**

*Shredded chicken with chipotle **\$4**

*Mushrooms with epazote and serrano pepper **\$4**

*Potatoes and chorizo **\$4**

*Chilacayota squash with manchamantel mole **\$4**

*Poblano peppers with onion, cream and cheese **\$4**

*Alambre de res: Thin beef, bacon, bell peppers, onion and serrano pepper **\$5**

*Alambre de pollo: Chicken slices, bacon, bell peppers, onions and serrano pepper **\$5**

*Cochinita Pibil: Shredded pork with achiote and orange, cooked in banana leaves **\$5**

*Picadillo: Ground beef, almonds, potato, olives, raisins, tomato **\$4**

*Shredded chicken with dark mole **\$5**

*Cubed pork tenderloin with green mole **\$5**

*Cubed beef filet and veggies in spicy red salsa **\$6**

Includes side of rice, refried beans and tortillas.

20 portions minimum of same kind

Each cazuela serves up to 40 portions.

Includes side of rice, refried beans and tortillas

Please note there will be a refundable deposit required per clay pot and heater if you want to present your tacos like we do...



By the pound:

Pork carnitas **\$35**

Lamb barbacoa **\$50**

Beef barbacoa **\$40**

Includes tortillas, salsa, limes, onions and cilantro

Spicy lamb soup with garbanzos **\$15**

Includes tortillas, limes, onions and cilantro

Burnt pepper salsa, Classic tomatillo salsa,

Tomatillo and peanuts salsa **\$10**

5 peppers and pork rinds salsa **\$15**

Guacamole with serrano and cilantro **\$15**

Includes corn fritters

Pozoles and menudos \$10 each

Green **pozole** with chicken

Red **pozole** with pork

Side of lettuce, radishes and corn tostadas.

Tripe **menudo**

Mushroom **menudo**

Side of lime, cilantro, onions, oregano and tortillas.

Minimum 10 portions of same kind

