Catering Menu

PLANT-BASED MEXICAN

TO PLACE AN ORDER, SUBMIT INQUIRY HERE OR EMAIL INFO@TODOVERDE.ORG
Catering Menu Items

FROM SMALL BITES TO A FULL SPREAD, TODO VERDE OFFERS A DELICIOUS RANGE OF MEALS TO CATER YOUR UPCOMING EVENT. TO PLACE AN ORDER, SUBMIT INQUIRY HERE OR EMAIL INFO@TODOVERDE.ORG.

**Small Bites**

- **CEVICHE DE PALMITAS**  
  MARINATED HEARTS OF PALM, TOMATO, AVOCADO, JALAPENO, CUCUMBER, CILANTRO

- **GUACAMOLE**  
  WITH TOASTED PEPITAS AND SUNFLOWER SEEDS, CHARRED JALAPENO, TOMATO, AND CILANTRO, SERVED WITH TORTILLA CHIPS

- **POBLANO MAC Y CHEESE**  
  FIRE ROASTED POBLANO CASHEW QUESO WITH WHEAT SEMOLINA MAC

- **MINI ESQUITES**  
  SMALL BITE SERVING OF ROASTED CORN IN SMOKY SPICE BLEND TOPPED WITH CASHEW CREMA

- **SWEET POTATO GUACAMOLE BITES**  
  ROASTED SWEET POTATO BITES TOPPED WITH GUACAMOLE AND PICKLED RADISH

- **COCTEL DE MUSHROOMS**  
  WITH TOMATO JUICE, LEMON, TOMATO, AVOCADO, JALAPENO, CUCUMBER, CILANTRO, WITH TORTILLA CHIPS

- **MINI QUESADILLAS**  
  HOUSE MADE CASHEW CHEESE WITH TEMPEH, IN A BLUE CORN TORTILLA, TOPPED WITH PICKED ONION

- **ROASTED CAULIFLOWER Y QUESO**  
  WITH CHIPOTLE AND PAPRIKA OVER A CASHEW POTATO NACHO CHEESE

**Mains**

- **MUSHROOM TINGA**  
  SEARED WITH CHIPOTLE, OREGANO, TOMATO, GARLIC AND ONION

- **MUSHROOMS EN MOLE**  
  SEARED AND TOSSSED IN A SPICED PEPITA SUNFLOWER SEED BASED MOLE

- **JACKFRUIT AL PASTOR**  
  SEARED JACKFRUIT IN AN ACHIOTE AND PINEAPPLE MARINADE WITH SALSA VERDE

- **JACKFRUIT PIPIAN VERDE**  
  SEARED JACKFRUIT SERVED WITH TOASTED PEPITA PISTACHIO CHARRED POBLANO SAUCE, AND CASHEW CREMA

- **PAPAS CON CHORIZO**  
  ROASTED POTATOES, MUSHROOM TEMPEH AND TOFU CHORIZO, AND SALSA VERDE

CONTINUED . . .
**Catering Menu Items**

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**Sides**

**ENSALADA VERDE**
ROASTED GOLDEN BEETS, ARUGULA, TOASTED PEPITAS, CILANTRO PEPIITA DRESSING

**COMO LA FLOR**
QUINOA, CUCUMBER, CILANTRO, MINT, EDIBLE FLOWERS, LEMON DRESSING

**YOUR ENSALADA**
WE’LL CUSTOM MAKE A SALAD FOR YOUR EVENT

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**Salsa y Sides**

**BLACK BEAN SMASH**
CILANTRO OR MEXICAN BROWN RICE
SALSA VERDE OR ROJA + CHIPS
CHIPS + GUACAMOLE
CASHEW CREMA
JALAPENO CASHEW CREMA
PIPAN VERDE
PICKLED RADISHES
BLUE CORN TORTILLAS

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**Agua Fresca**

**AMORCITO**
STRAWBERRY, ROSE, CHIA

**HORCHATA NEGRA**
BLACK RICE, ACTIVATED CHARCOAL, CINNAMON, VANILLA, CHIA

**LAVANDA LIMONADA**
LEMON, LAVENDER, CHIA

**KALIENTE**
LEMON, KALE, JALAPENO, CHIA

**MORENA**
TAMARIND, SAGE, CHIA

**GUACAMAYA**
AVOCADO, CUCUMBER, ORANGE, CHIA

**TEPACHE**
FERMENTED PINEAPPLE, CINNAMON, CLOVE
# Catering Packages

1 + 2 = Your Customized Per Person Cost

## STEP 1

### CHOOSE A CATERING PACKAGE

1. SMALL BITES PACKAGE
   - $20 PER PERSON
   - YOUR CHOICE OF 4 SMALL BITES

2. DINNER PACKAGE
   - $26 PER PERSON
   - 1 SALAD
   - 2 MAINS
   - 2 SIDES
   - CHIPS + GUACAMOLE
   - 1 AGUA FRESCA

3. TACO TRIO PACKAGE
   - $26 PER PERSON
   - 3 MAINS
   - MEXICAN BROWN RICE
   - BLACK BEAN SMASH
   - BLUE CORN TORTILLAS
   - CHIPS + GUACAMOLE
   - 1 AGUA FRESCA

## STEP 2

### CHOOSE A FOOD SERVICE

1. SELF-SERVICE BUFFET
   - SERVICE CHARGE $25/PP
   - INCLUDES A FULL SET-UP OF CATERED FOOD TABLES, DISPLAY, DECOR, PLATES, NAPKINS, CUPS, ETC.
   - GUESTS WILL SERVE THEMSELVES, OUR CATERING STAFF WILL REPLENISH FOOD AND CLEAN THE FOOD AREA AS NEEDED.

2. FULL SERVICE BUFFET
   - SERVICE CHARGE $28/PP
   - INCLUDES A FULL SET-UP OF CATERED FOOD TABLES, DISPLAY, DECOR, PLATES, NAPKINS, CUPS, ETC.
   - OUR CATERING STAFF WILL SERVE GUESTS THROUGH THE BUFFET LINE, AND ADDITIONAL STAFF WILL REPLENISH FOOD AND CLEAN THE FOOD AREA AS NEEDED.

3. FAMILY STYLE
   - SERVICE CHARGE $32/PP
   - INCLUDES LARGE FAMILY STYLE PLATING FOR SEATED GUESTS.
   - OUR CATERING STAFF WILL PROVIDE FULL TABLE SERVICE TO YOUR GUESTS, REPLENISH FOOD AND CLEAN THE EATING AREA AS NEEDED.

**PER PERSON COSTS ARE BASED ON AN AVERAGE GUEST COUNT OF 150. THE COST WOULD INCREASE FOR A HIGHER GUEST COUNT OR DECREASE FOR A LOWER GUEST COUNT.**

**ADDITIONAL COSTS INCLUDE GRATUITY, RENTALS, BAR STAFF, ALCOHOL, AND SALES TAX.**
### Bar Menu

WE OFFER A VARIETY OF BAR PACKAGES -- SIMPLY CHOOSE THE AMOUNT OF DRINK OPTIONS YOU WOULD LIKE TO HAVE AVAILABLE AND MENU OPTIONS TO CURATE YOUR SPECIAL EVENT.

<table>
<thead>
<tr>
<th>Craft Cocktails</th>
<th>Spiced Aguaas</th>
<th>Craft Beer</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>MEXICO SOUR</strong></td>
<td><strong>SPIKED AMORCITO</strong></td>
<td><strong>EVAN’S BREWING</strong></td>
</tr>
<tr>
<td>ABASOLO CORN WHISKY, LEMON JUICE, ROSE SIMPLE SYRUP, RED WINE FLOAT</td>
<td>COMMUNITY CO VODKA, STRAWBERRY, ROSE WATER, PIOLONCILLO, CHIA SEEDS</td>
<td>- POLLEN NATION (HONEY BLONDE)</td>
</tr>
<tr>
<td><strong>NIXTA IN THE AFTERNOON</strong></td>
<td><strong>SPIKED HORMHATA</strong></td>
<td>- FOGGY PINES (HAZY PALE ALE)</td>
</tr>
<tr>
<td>NIXTA LICOR DE ELOTE, COLD BREW, COCONUT CREAM, CINNAMON</td>
<td>ABASOLO CORN WHISKY, BLACK RICE, ACTIVATED CHARCOAL, PIOLONCILLO, CHIA SEEDS</td>
<td><strong>BOOMTOWN</strong></td>
</tr>
<tr>
<td><strong>TE PACHASTE</strong></td>
<td><strong>SPIKED LAVANDA LIMONADA</strong></td>
<td>- MIC CZECH (PILSNER)</td>
</tr>
<tr>
<td>EL SILENCIO MEZCAL, TEPACHE, LIME, MINT</td>
<td>EL SILENCIO MEZCAL, LEMON, LAVENDER, PIOLONCILLO, CHIA SEEDS</td>
<td>- LAS PALMAS (PALE ALE)</td>
</tr>
<tr>
<td><strong>MAIZ OLD FASHIONED</strong></td>
<td></td>
<td>- CHAVEZ RAVINE (IPA)</td>
</tr>
<tr>
<td>ABASOLO CORN WHISKY</td>
<td><strong>Organic Wine</strong></td>
<td><strong>THE BRUERY</strong></td>
</tr>
<tr>
<td><strong>MARGARITA</strong></td>
<td>ASK ABOUT AVAILABLE SELECTION 2 WEEKS BEFORE EVENT DATE</td>
<td>- RETREAT (DOUBLE HAZY IPA)</td>
</tr>
<tr>
<td>DAHLIA TEQUILA CRISTALINO, AGAVE, LIME, SALT</td>
<td></td>
<td>- UNWIND (HOPPY PILSNER)</td>
</tr>
<tr>
<td><strong>MOJITO FRECHA</strong></td>
<td></td>
<td><strong>NORTH COAST</strong></td>
</tr>
<tr>
<td>DIPLOMATICO RUM, STRAWBERRY, LIME</td>
<td></td>
<td>- SCRIMSHAW (PILSNER)</td>
</tr>
<tr>
<td><strong>CUCUMBER SMASH</strong></td>
<td></td>
<td><strong>ALMANAC</strong></td>
</tr>
<tr>
<td>COMMUNITY CO VODKA, LIME, CUCUMBER, AGAVE, JALAPENO</td>
<td></td>
<td>- LOVE (HAZY IPA)</td>
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<tr>
<td></td>
<td></td>
<td>- TRUE KOLSCH (GERMAN KOLSCH - STYLE ALE)</td>
</tr>
</tbody>
</table>

**We offer a variety of bar packages**

**Simply choose the amount of drink options you would like to have available and menu options to curate your special event.**
WE OFFER A VARIETY OF BAR PACKAGES -- SIMPLY CHOOSE THE AMOUNT OF DRINK OPTIONS YOU WOULD LIKE TO HAVE AVAILABLE AND MENU OPTIONS TO CURATE YOUR SPECIAL EVENT.

Bar Catering Packages

<table>
<thead>
<tr>
<th>Limited Bar - $40/PP</th>
<th>Limited Bar - $50/PP</th>
<th>Open Bar $60/PP</th>
</tr>
</thead>
<tbody>
<tr>
<td>An average of 2 drinks per guest</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3 Cocktail options</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 Beer option</td>
<td></td>
<td></td>
</tr>
<tr>
<td>1 Wine option</td>
<td></td>
<td></td>
</tr>
<tr>
<td>An average of 3 drinks per guest</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 Cocktail options</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 Beer options</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 Wine options</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Unlimited drinks per guest</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3 Cocktail options</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 Beer options</td>
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<td>1 Wine option</td>
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<td></td>
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</tbody>
</table>

Per person costs are based on one location bar setup.
Additional costs include gratuity, rentals, and sales tax.