

TRADITIONAL OPTIONS

TACOS

\$10.50*

Our most popular catering menu, the Taco Bar accommodates nearly every diet, offers a ton of variety, and includes the added enjoyment of a "build your own" format.

- Grilled Flour and Corn tortillas, served hot
- Achiote-marinated free range chicken, char-broiled and thinly sliced
- Michoacan-style all-natural pork carnitas
- Garlic roasted organic butternut squash (vegan)
- Classic Pico de Gallo
- Mango/Pineapple Pico de Gallo
- Spicy Salsa Habanera (spicy)
- Mild Salsa Roja (mild)
- Crema Mexicana

ENCHILADAS

\$12.50*

If you're looking for a more traditional fork and knife affair, our Enchilada Bar combines the ease of a pre-made entree with a full compliment of salsas and sauces for easy customization.

- Mix and match chicken adobo, pork carnitas and butternut squash enchiladas with a trio of delicious sauce options: robust Salsa Ranchera, spicy Salsa Verde and creamy Salsa Blanca
- Slow-cooked whole black beans and roasted poblano/cilantro rice
- Classic Pico de Gallo
- Mango/Pineapple Pico de Gallo
- Salsa Habanera (spicy)
- Salsa Roja (mild)
- Crema Mexicana

BURRITOS

\$9.50*

Our version of the "grab and go", the Burrito Bar moves guests quickly through the buffet line and satisfies thier hunger with equal ease. Big appetites but short on time? This is the menu for you.

- Choose from a variety of fillings, including all-natural achiote chicken, pork carnitas and organic butternut squash
- Homemade chips with a selection of pico de gallos, chile sauces and Mexican crema
- Choice of Mexi Chop-Chop or Baja/Avocado Caesar salad

APPETIZERS, SIDES AND ADDITIONS

- Fresh made guacamole with house tortilla chips and a selection of salsas \$1.95
- Slow cooked whole black beans and roasted poblano/cilantro rice \$2.25
- Mexi-Chop-Chop salad with creamy roasted pasilla dressing \$2.50
- Baja Avocado Caesar salad \$2.50
- Fresh Ceviche with house tortilla chips \$1.95
- Mexican Street Corn (elotes) \$.95
- 6-layer Dip with Housemade Tortilla Chips (serves 40-50) \$59.95
- Taquitos, quesadillas, additional enchiladas and more!

*All prices are per person. Invoice discounts offered for groups of 90 or more.

OUR MISSION

At Pecado Bueno we take simple taqueria food to a new level. We source the best possible sustainable ingredients - organic when it matters - and combine that with expert scratch cooking from the Michoacan tradition. We never use preservatives, trans fats or lard, and we'll do our best to accommodate even the most acute dietary restrictions. Everything we serve is made fresh the day of your event and delivered piping hot for a quick and hassle-free set-up.

DELIVERY

We will gladly deliver literally **ANYWHERE** (fees vary by distance) and will set up your event **ON TIME** and to your specifications; if the menu and size of your event warrant, we'll also stick around to ensure the buffet opens smoothly and all of the food is served efficiently.

PICK-UP

If you're more of the do-it-yourself type and would rather pick up a buffet at any of our locations, we're happy to send you off with all of the necessary equipment and easy-to-follow instructions on setting up your buffet. Not only will you look like a catering pro to your guests, you'll save \$ in the process.



NON-TRADITIONAL OPTIONS

In the mood for a more festive menu or simply want to throw a memorable party? We do that as well! Here's a sampling of our other offerings:

PICNIC BBQ BUFFET

\$12.00*

Slow-roasted, all-natural pulled pork barbecue, char-broiled BBQ chicken, BBQ Tofu with peppers and onions, grilled seasonal vegetables, Macrina artisan slider buns (2 per person), Southwest coleslaw, green salad, thick-cut potato chips and a variety of homemade barbecue sauces.

WHOLE PIG ROAST (Mexican or Island style)

Please inquire for details and pricing

NORTHWEST SALMON BAKE

Market Price

Wild northwest salmon cooked on site with herbed lemon butter and a variety of sides to complete the meal (inquire as to our options or let us know what you have in mind).

SOUTHWEST SALAD BAR

\$9.50*

Two distinct salad mixes - greens and baby spinach • achiote chicken • chipotle roasted tofu • diced avocado • seared butternut squash • crispy tortilla strips • fire-roasted pasilla peppers • whole black beans • tender corn • 3-cheese blend • mango/pineapple pico de gallo • traditional tomato pico de gallo • English cucumber • thinly sliced scallions • 2 dressings: Creamy roasted Poblano and chile/lime vinaigrette.

*All prices are per person. These are our most popular options but we still have more so please inquire if interested.



BOX LUNCH MENU

ENTREES

All entrees come with a cookie except the BOB as it's our healthier option.

TACO BOX \$11.95

Includes Rice and Beans, choice of tortilla and filling (chicken, pork, beef or squash)

BURRITO BOX \$9.95

Includes ships and Pico de Gallo, choice of filling (chicken, pork or squash)

ENCHILADA BOX (2) \$11.95

Includes rice and beans, choice of filling (chicken, pork or butternut squash) & 3 sauces

CHOP CHOP SALAD (w/ chicken add \$2.00) \$8.95

BAJA CAESAR SALAD (add chicken for \$2.00) \$8.95

SOUP \$8.95

Includes chips and pico de Gallo, ask for our seasonal offerings.

BOB (Bowl of Burrito) \$8.95

Choice of chicken, pork or beef

TORTA SANDWICH \$10.95

Your choice of chicken, pork, beef or butternut squash served with a fried egg.

APPS & SIDES

16" 6 LAYER DIP \$59.95

Light snack for 40-50 people.

CHIPS & SALSA (15 People) \$29.95

Two 32 oz Pico de Gallo. Add one 32 oz guacamole for \$12.95

GUACAMOLE & CHIPS (15 People) \$19.95

GROUP RICE AND BEANS (10 People) \$22.50

DRINKS

CANNED SODAS, SODA WATER \$1.95

DESSERTS

COOKIES \$0.95

Chocolate Chip, Chocolate Chip w/ Jalapeno peppers

To place an order please call us at 206.658.5671 or email us at info@pecadobueno.com