



CATERING MENU

(713) 203-3999

www.cochinitaco.com

catering@cochinitaco.com

5420 Lawndale St. #500 Houston, TX 77023

Below is a quick rundown of our ordering process.
Feel free to call/text us if you have any questions.

Step 1: Take a look at our catering service options.

Step 2: Browse our different menus. If you don't see exactly what you're looking for, let us know—we're happy to create a custom menu tailored to your needs.

Step 3: Fill out our catering form and schedule a consultation to go over prices and selections. (link available on our website)

Step 5: For pick-up or delivery orders, payment is due upon receiving your invoice. For full-service orders, a 50% deposit is required to secure your date.

TYPE OF SERVICES:

> À LA CARTE

Pick-up or delivery, service not included. No minimum. Plates, napkins and utensils are not automatically included.

> ANTOJITOS

Perfect for cocktail parties! Bite-sized classics with pass-around service. Plates, napkins and utensils are included.
\$800 Minimum.

> FULL SERVICE

Ideal for events of any size. Most popular option is buffet style.
\$1,200 Minimum.

> BAR SERVICE

We've got your drinks covered! Beer and wine available for purchase.
\$300 Minimum.

> CUSTOM

Mix and match services to create the perfect event for you.
\$2,000 Minimum.

> BUY OUT

Host a private party by renting out our restaurant. Includes event space, food, beverages, service, clean-up and a list of vendors.
\$2,000 Minimum. Maximum of 55 guests.

ANTOJITOS

This menu is ideal for cocktail parties.
For delivery or pick-up orders, we encourage you to order from the À la Carte menu.

PRICE PER PERSON:

One selection, \$10+
Two selections, \$15+
Three selections, \$20+
Four or more selections, \$25+

- For parties of 30 - 60 guests we recommend ordering 3-4 different options.
- For parties of 60 - 120 guests we recommend ordering 4-6 different options.
- Some menu items may not be available depending on event space.

TOSTADITAS

Crispy mini tortillas layered black beans, queso fresco, crema, crunchy cabbage & fresh pico de gallo.

Add your choice of:

- + Roasted Chicken
- + Cochinita Pibil (pork)
- + Mushroom Tinga

MINI SOPES

Handmade with yellow corn masa, topped with beans, cheese, lettuce, queso fresco, crema.

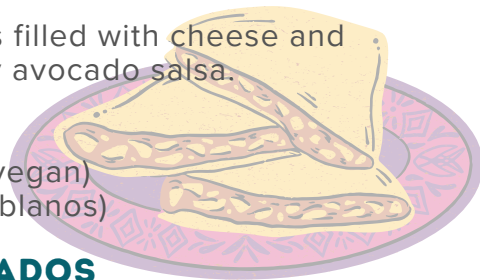
Add your choice of:

- + Roasted Chicken
- + Cochinita Pibil (pork)
- + Barbacoa (beef)
- + Chorizo (pork or vegan)
- + Nopalitos (vegan)
- + Mushroom Tinga (vegan)
- + Chicharron en salsa verde (pork)

QUESADILLAS

Golden masa cakes filled with cheese and served with creamy avocado salsa. (vegetarian)

- + Mushroom Tinga
- + Chorizo (pork or vegan)
- + Rajas (roasted poblanos)



TAQUITOS DORADOS

Mini crispy corn tacos filled with potato and cheese. Served with avocado crema and a refreshing slaw.

TORTITAS

Mini bolillo rolls layered with beans, lettuce, crema.

Your choice of filling:

- + Roasted Chicken
- + Mushroom Tinga
- + Cochinita Pibil (pork)
- + Barbacoa (beef)
- + Chorizo (pork or vegan)
- + Chicharron en salsa verde (pork)

CUCHARITAS DE CEVICHE

Small boats filled with various ceviche options. Pick your favorite(s):

- + Traditional, Snapper
- + Coconut & Passion Fruit, Salmon
- + Aguachile, Shrimp
- + Coctel de Camaron, Shrimp (descriptions can be found on the next page)

MINI ELOTE EN VASO

Roasted corn, creamy morita aioli, queso fresco, chile-limon.



BOTANA BOARD

An array of classic Mexican snacks. Queso panela marinado, guacamole, chicharrones, frituras, cacahuates (peanuts), chapulines (grasshoppers), spicy jicama, salsa & totopos.

- \$250 (feeds 10-15)

TAQUIZA PARTY

Mini street tacos loaded with onion, cilantro and taqueria-style salsas and garnishes.

- + Roasted Chicken
- + Cochinita Pibil (pork)
- + Barbacoa (beef)
- + Nopales (vegan)
- + Discada (pork)

- \$15 - \$25 per person. \$1,500 Min.
- Made on site, cooking equipment is included.
- Must allow propane.
- Weather restrictions may affect service.

À LA CARTE MENU

MAIN DISHES

Available for full service, delivery or pick-up orders.
Half Tray equals 25-30 portions, Full Tray 45-50.
We recommend a minimum of 2 mains and 2 sides.

PORK

COCHINITA PIBIL

Tender, slow-roasted pork marinated in citrus achiote, topped with spicy habanero and tangy pickled red onions.

Half \$100 | Full \$180

CHICHARRÓN EN SALSA VERDE

Crispy pork belly simmered in a bright, tangy tomatillo-serrano salsa.

Full tray minimum.

Half \$120 | Full \$220

ASADO DE PUERCO

Juicy pork loin slow-cooked in rich red chiles and aromatic spices.

Full Tray \$220

CHICKEN

MOLE NEGRO

Chicken thighs simmered in a rich, velvety mole made with chocolate, almonds, dried chiles, and spices.

Half \$120 | Full \$220

TINGA DE POLLO

Shredded chicken in a smoky chipotle and roasted tomato sauce with just the right kick.

Half \$100 | Full \$180

POLLO POBLANO

Chicken thighs in a creamy roasted poblano sauce with calabacita, onions, and sweet corn.

Full Tray \$250

POLLO EN SALSA VERDE

Shredded chicken tossed in a zesty tomatillo-serrano sauce, topped with roasted corn pico and queso fresco.

Half \$100 | Full \$180

BEEF

DESHEBRADA

Shredded brisket and potatoes braised in a smoky adobo and tomato broth for deep, savory flavor.

Full Tray \$240

SALPICÓN

Shredded brisket, cucumbers, cherry tomatoes, lettuce, cabbage, cilantro, oregano vinaigrette, lime.

Served cold with tostaditas.

Full Tray \$280

SEAFOOD

PESCADO A LA VERACRUZANA

Fresh Red Snapper topped with a bright blend of olives, capers, peppers, and tomatoes, finished with a light white wine sauce.

Full Tray MKT price.

CAMARONES A LA DIABLA

Juicy shrimp simmered in a bold salsa macha and smoky chipotle sauce, accompanied by caramelized onions and peppers.

Half \$190 | Full \$360

CAMARONES POBLANOS

Sauteed shrimp in a creamy roasted poblano sauce with calabacita, onions, and sweet corn.

Half \$200 | Full \$380

VEGETABLES

NOPALES EN CHILE COLORADO

Tender cactus paddles simmered in a rich guajillo and pasilla chili broth, with potatoes and fresh purslane. (Vegan)

Half \$130 | \$240

MUSHROOM TINGA

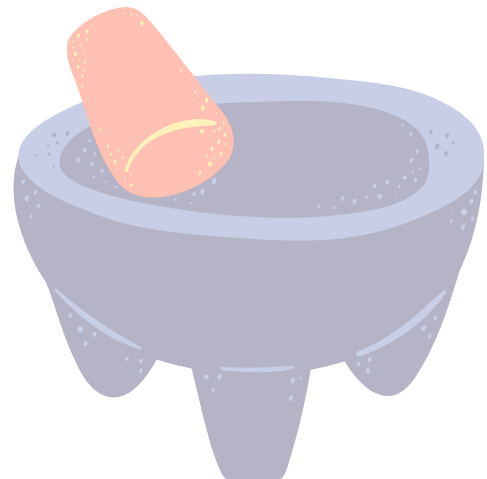
A savory blend of lion's mane and oyster mushrooms sautéed with onions, tomatoes, and smoky peppers. (Vegan)

Half \$150 | Full \$280

RAJAS POBLANAS

Fire-roasted poblano peppers, sautéed with onions, mushrooms, sweet corn, and calabacitas with a touch of crema.

Half \$130 | \$240



SIDES

Available for full service, delivery or pick-up orders.
Half Tray equals 25-30 portions, Full Tray 45-50.
We recommend a minimum of 2 mains and 2 sides.

ELOTE

Roasted corn tossed with creamy morita aioli, topped with crumbled queso fresco, fresh lime and a sprinkle of chile de arbol for a smoky kick.

Half \$70 | Full \$130

GUACAMOLE

Fresh avocados mashed with lime, jalapeños, cilantro, onions and tomatoes.

Half \$90 | Full \$160

FRIJOLE CAMPESINOS

Hearty black beans slow-cooked with epazote, topped with fresh pico de gallo and queso fresco.

Half \$60 | Full \$100

FRIJOLE COCHINOS

Rich pinto beans simmered in pigs feet broth with smoky bacon, sausage, and chorizo.

Half \$80 | Full \$140

CILANTRO LIME RICE

Fluffy white rice seasoned with cilantro, jalapeño and a bright squeeze of lime.

Half \$50 | Full \$90

NOPALITOS SALAD

Fresh nopalitos mixed with crisp cucumber, jicama, jalapeño, cherry tomatoes, cilantro, and panela cheese, all tossed in a tangy oregano vinaigrette.

Half \$80 | Full \$140

PASSION BEET SALAD

Roasted beets dressed in a vibrant passion fruit vinaigrette, fresh greens, cherry tomatoes, candied pepitas, and pickled red onions.

Half \$60 | Full \$100

POLLO ASADO SALAD

Romaine, greens, chicken, roasted corn, jicama, pico de gallo, oregano vinaigrette, queso fresco, crunchy tortillas.

Half \$100 | \$180

HOUSE SALAD

Spring mix, cherry tomatoes, pickled red onions, jicama, cilantro, oregano vinaigrette.

Half \$50 | Full \$90

ADD - ONS

SALSA BAR

+ Taquera, Jalapeño
Silky and smooth, medium heat.

+ Taquera, Habanero
Creamy with a fiery kick.

+ Roasted Tomatillo
Bright and chunky, mild

+ Morita Dip
Smoky and creamy, medium

\$20 per quart. (approx, 4 cups)

TOTOPOS

Signature Spice, 16oz bag, \$15

Signature Spice, 8oz bag, \$8

Chile Limon, 8oz bag, \$8

Sea Salt, 8oz bag, \$8

TOSTADITAS

4" mini tostadas, 24 ct, \$8

TORTILLAS

Corn, \$4 per dozen.

Flour, \$6 per dozen.

TAMALES

Made by moms.

- Shredded chicken & roasted green salsa.
- Shredded pork & salsa roja.
- Roasted poblanos & panela cheese. (vegetarian)
- Black beans and epazote. (vegan)

\$13.50 per half dozen.



CEVICHE

COCTEL DE CAMARONES

Mexican style shrimp cocktail.
Spicy, tomato, pico de gallo and avocado.
Full Tray MKT price.

PASSION FRUIT CEVICHE

A tropical twist on ceviche with salmon, creamy coconut, tangy passion fruit, fiery habanero, crisp jicama, grilled pineapple, and cherry tomatoes, served with tostaditas.
Half \$200 | Full \$390

AGUACHILE

Refreshing shrimp marinated in citrus, serranos and cucumber, topped with red onions, machis oil and creamy avocado. Served with tostaditas.
Full Tray \$390

TRADITIONAL MEXICAN CEVICHE

Fresh, seasonal fish marinated in lime with cherry tomatoes, serrano chiles, red onions, and a touch of cilantro for a bright, flavorful bite. Served with tostaditas.
Full Tray MKT price.

SERVE-WARE

PLATES, UTENSILS, NAPKINS

\$1.25 Per person.

DISPOSABLE SERVING UTENSILS

\$1.25 Per utensil.

DISPOSABLE CHAFING DISHES

\$15 Per set, includes sternos.
Does not include lighter.

CHAFING DISHES RENTALS

\$20 Per set, includes sternos.
\$20 Refundable deposit per set.
Must be returned at the restaurant.

TAQUIZAS À LA CARTE

All orders include street taco size tortillas, salsa and garnishes.
Half tray, 60 tortillas.
Full tray, 120 tortillas.

DISCADA

A hearty mix of beef, pork, sausage, bacon, chorizo, bell peppers, onions, and fresh cilantro.
Full tray minimum. \$350

BARBACOA

44 Farms beef cheek, cilantro, onion, limes.
Half tray \$140, Full tray \$280

COCHINITA PIBIL

Tender, slow-roasted pork marinated in citrus achiote, topped with spicy habanero and tangy pickled red onions.
Half tray \$120, Full Tray \$240

POLLO ASADO

Roasted chicken thighs, marinated in adobo. served with avocado crema, queso fresco, and pico de gallo.
Half tray \$120, Full Tray \$240

TINGA DE HONGOS

Oyster and lion's mane mushrooms, roasted tomatoes, morita and chipotle, caramelized onions and peppers.
Half tray \$180, Full Tray \$360



DESSERTS & PASTRIES

CAFE DE OLLA FLAN

Creamy custard topped with cafe de olla caramel.
Served in individual glass jars.
\$5 per jar, 12 min.

PASSION FRUIT FLAN

Coconut and vanilla bean custard, salted coconut caramel and pineapple jam. (vegan)
Served in individual glass jars.
\$5 per jar, 24 min.

FRESAS CON CREMA

Strawberries, mascarpone, vanilla bean, lemon zest, honey, amaranth.
Half tray \$50, Full tray \$100
Individual cup \$5.

GUAVA TRES LECHES

Vanilla cake, guava, vanilla bean whipped cream, berries.
Half sheet \$80
Individual box \$6

CONCHAS

Brioche pastries, vanilla, strawberry and chocolate.
\$3 ea, 24 min. \$4 for less than 24.

GALLETAS DE CHOCOLATE

Classic chocolate chip cookies, chewy and extra gooey with tons of chocolate chunks and topped with sea salt.
\$4 ea. 24 min.
\$5 for less than 24.

AGUAS FRESCAS & MIXERS

MANGO-PASSION FRUIT

Made with real mango and lightly sweetened with agave for a fruity, tropical taste. Pairs perfectly with Vodka or Rum!

CUCUMBER-JALAPEÑO

100% natural, sweetened with agave for a refreshing and subtly spicy blend. A great match for Tequila or Mezcal!

JAMAICA-ELDERBERRY

Hibiscus, sweetened with agave, and elderberries

HORCHATA

Sweet, creamy, rich, texture. A must for holiday parties.

SEASONAL

Ask about our seasonal flavors!

\$25 1/2 Gallon

\$45 Gallon

MARGARITA MIX

PASSION FRUIT MARGARITA MIX

PALOMA MIX

\$35 1/2 Gallon

\$60 Gallon

