



Catering Menu

** Catering orders, minimum of \$100

Popcorn Bag:

Salt & Butter \$3.00

Crispy corn taco's, per 10:

Dietary: All Gluten free, All Dairy Free. Veggie option is Vegan

Los Taco's Verde Chicken \$18.00

Los Taco's Diablo Short Rib \$18.00

Sesame Slaw Tacos \$12.00

Ceviche, by the jar. Minimum 10 per:

Dietary: All Gluten free, All Dairy Free.

Saffron prawns \$3.00 each

Served with watermelon radish and mint mojo

Tuna \$3.00 each

Served with Mango cilantro & green onion salsa

Filo cups, per 10:

Dietary: All vegetarian except curried prawns

Roasted beet and chick pea hummus \$14.00

Curried Prawns \$16.00

Ricotta & Jalapeno Jelly \$10.00

Sliders, minimum 10 per:

Cheese Stuffed Meatball \$2.75 each

with Herbed Marinara

Eastside Veggie Burger \$2.25 each

with blackened chipotle salsa

Veggie Platters (serves 24) \$18

Choice of dip (Extra dip \$5):

- Buttermilk Ranch
- Dilly Dip



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Flatbreads (8 pieces per), minimum 5 per:

Pesto & Bruschetta (V)	\$7.00 each
Pesto & Chicken	\$8.00 each
Marinara, Mozza & Parm (V)	\$7.00 each
Marinara, Smoked Bacon & Parm	\$8.00 each

Soup Shots, per 10, minimum 30:

Dietary: All vegetarian, All Gluten Free, Roasted Red Pepper is Vegan

Roasted Red Peppers & Ancho	\$8
Creamy Avocado & Annatto	\$10.50

Scone Bite, per 10:

Ham & Jalapeno Bite	\$18
• Cheese & Chive scone topped with prosciutto and jalapeno jelly	
Cheese & Onion Bite	\$16
• Cheese & Chive scone topped with caramelized onions and ricotta	

Desserts:

Mini Cupcakes (minimum 10)	\$1.00 per
• Chocolate Peanut-butter	
• Red Velvet Cream Cheese	
Dessert Cups (minimum 10)	\$1.25 per
• Chocolate Mousse	
• Lemon Meringue	