

BABALU CATERING MENU

STARTERS

SERVES 10 PEOPLE

BABALU GUACAMOLE \$30

Avocado, onion, cilantro, lime, sea salt, served with house-made tortilla chips

RED SALSA \$30

House-made red salsa served with tortilla chips

QUESO \$30

Queso-blanco, roasted poblano, served with tortilla chips

SPANISH CHARCUTERIE

Cured meat, artisanal cheese, fruit preserves, house-pickled accoutrement, crostini *vegetarian options available

\$50 feeds 6-8 people

\$80 feeds 10-14 people

\$120 feeds 16-20 people

TAPAS & PINXTOS

SERVES 10 PEOPLE

CEVICHE & TOASTADAS \$MKT

Chef's daily fish selection with lime juice and pico de gallo

CHILLED PEEL N' EAT SHRIMP \$MKT

Served with horseradish salsa verde, lemon, and saltines

FLAUTAS \$60

Hand-rolled with roasted chicken, pecan, white cheddar, served with queso

PROSCIUTTO MANCHEGO DATES \$45

MEXICAN BAR NUTS & PICKLES \$35

House seasoned chili lime nut selection + pickles

OYSTER & RAW BAR \$MKT

*not available for takeout or delivery

Seasonal selection, ask for current offerings.

Example: oysters, lump crab, shrimp cocktail, mussels on ice

BABALU TACO BAR

\$22 PER HEAD . . . 3 TACOS PER PERSON

Choice of 2 proteins on flour and corn tortillas

Mexican rice & black beans

Included toppings: queso fresco, cilantro, onion, crema, limes

Additional protein: \$2 per person, (+\$1 shrimp, carne asada)

BREAKFAST TACO BAR

\$20 PER HEAD . . . 3 TACOS PER PERSON

Choice of (1) chorizo, vegan chorizo, carne asada, or roasted mushrooms on flour and corn tortillas

Scrambled eggs & potato hash

Included toppings: shredded cheddar, pico de gallo, hot sauce

Additional protein: \$3 per person

NACHO BAR

\$15 PER HEAD

Choice of 1 protein in house-made tortilla chips

Included toppings: poblano queso, salsa, guacamole,

black beans, roasted corn, tomato, queso fresco,

pico de gallo, crema

TAILGATE BAR

\$22 PER HEAD

Cuban sandwich sliders

Fuego chicken tenders & ají verde sauce

Street corn dip & house-made tortilla chips

Mexican bar nuts & house-made pickles

+ Wings for \$2 per person

PROTEIN CHOICES FOR BARS

MOJO PORK, POLLO EN SALSA VERDE, CARNE ASADA,

CHILI LIME SHRIMP, CHORIZO, VEGAN CHORIZO,

RAJAS CON QUESO, ROASTED MUSHROOMS & VEGETABLES

GRAZING BAR

SERVES 10 PEOPLE

GARDEN GRAZING BAR \$50

Crudité + ají verde, fresh fruit, cheese, jams, crostini

BREAKFAST GRAZING BAR \$50

Artisanal cheese, meats, fresh fruit with honey, breads & pastries

BABALU CATERING MENU

MAINS

SERVES 10 PEOPLE

GRILLED PERUVIAN CHICKEN \$70
Marinated & grilled chicken breast topped with ají verde

SMOKED JERK CHICKEN \$70
Marinated & smoked chicken, breast & thigh pieces

ROASTED ZUCHINNI & MUSHROOMS \$50

CARNE ASADA \$90
Cerveza & chili marinated steak

PAELLA DE MARISCOS \$MKT
Paella with rotating seafood

PAELLA MIXTA \$MKT
Traditional paella with chicken, rabbit, seafood

SIDES

ALL \$40, SERVES 10 PEOPLE

STREET CORN	GRILLED VEGETABLES
MEXICAN RICE	CHORIZO MAC & CHEESE
BLACK BEANS	MEXICAN CAESAR SALAD
TAJÍN FRUIT SALAD	CHOP SALAD

BRUNCH

SERVES 10 PEOPLE

CHURRO FRENCH TOAST \$40
Cuban bread, goat's milk dulce de leche & whipped cream

CHORIZO SCRAMBLED EGGS \$40
Mexican chorizo in fluffy scrambled eggs
+ manchego cheese \$10

FRUTA PERFECTA & YOGURT \$50
Fresh fruit, honey, graham cracker, greek yogurt

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

TACO KIT & DIPS

\$40, SERVES 5 PEOPLE

*requires minimum 72 hour notice

Choice of one protein, tortillas, and toppings all boxed and ready to go. Heating instructions included.

Protein choices: mojo pork, beef, or citrus grilled shrimp (+ \$10)

Included toppings: queso fresco, pico de gallo, crema, salsa

GUACAMOLE \$25/PINT \$45/QUART

SALSA \$15/PINT \$35/QUART

QUESO \$20/PINT \$35/QUART

DESSERT

SERVES 10 PEOPLE

CHURROS & CHOCOLATE \$40
Cinnamon-sugar churros with warm chocolate sauce

FRUTA PERFECTA \$50
Fresh seasonal fruit, sweet cream, biscotti crumble, honey

WILD BERRY TRES LECHES \$60
Strawberries, blackberries, raspberries

BEVERAGES

CUCUMBER MINT REFRESHER, TROPICAL TEA, HORCHATA
\$15 PER HALF-GALLON, \$25 PER 1 GALLON

EXTRAS

PLATES, UTENSILS, NAPKINS \$1.50 PER PERSON

CHAFER SET \$18 per

DELIVERY WITHIN 25 MILES FREE

DELIVERY OVER 25 MILES PLEASE INQUIRE

Several of our house-made items can be created gluten-free and/or vegetarian. Fee may apply.

Please inquire with your event coordinator.