



EL ALMA CATERING GROUP

el alma • el chile • el chilito • las tortas atx

ANTOJITOS

\$4 per person

corn pudding bites
crema - poblano pico

tostaditas

- *black bean - queso fresco*
- *guacamole - chipotle crema*
- *tinga de pollo - pickled onions*

callejera cups

jicama - carrots - mango - cucumber - valentina

mexican street corn

chili powder - queso fresco - valentina aioli

caprese mexican skewers

queso panela - hemp seeds - ancho balsamic glaze

goat cheese and poblano tarts

red pepper pico

\$5 per person

spiced achiote shrimp skewers

grilled pineapple - cilantro

smoked salmon

roasted sweet potato chip - serrano herb crema - chives

ceviche clásico bites

citrus marinated corvina - serrano - escabeche onions - tomato - avocado

tostaditas

- *ahi tuna ceviche - grilled pineapple*
- *lamb barbacoa - habanero pickled carrots*

chipotle meatballs

pumpkin seed pesto - parmesan

crema de elote shooters

roasted corn & poblano chowder - cilantro - queso panela

\$6 per person

tortilla encrusted crab cakes

lemon aioli - chives

salmon aguachile spoon

cucumber - serrano - red onion

stuffed mushroom cap

poblano - manchego

mole quail skewer

pasilla mole - sesame seeds

guacamole boats

served with tostadas

mini flautas

- *chicken tinga - jack cheese \$6pp*
- *mushroom - jack cheese \$6pp*
- *brisket - jack cheese \$8pp*



BUFFET &
FAMILY STYLE



STATIONS & LATE NIGHT

quesadilla bar **\$10pp**

griddled to order flour tortillas with jack cheese, tinga de pollo or raja con hongos

quesi-birria station **\$12pp**

5" corn tortillas heated to order with barbacoa de res jack cheese - onions - cilantro - consomé

queso bar **\$7pp**

*salsa roja - totopos
add chorizo \$2pp / add rajas \$2pp*

tacos al pastor station **\$11pp**

4" corn tortillas - raw onions - cilantro - salsa verde cruda

ceviche bar **\$13pp**

ceviche classico - shrimp cocktail in yellow ketchup - scallop aguachile - tostadas

oyster bar **market price**

orange habañero mignonette - cholula cocktail sauce - lemons

seasonal verdura crudité **\$10pp**

grilled asparagus - roasted cauliflower - sweet potatoes - baby carrots - roasted potatoes - pepper strips - lime serrano yogurt dip

charcuterie platter **\$14pp**

assorted chorizo - jamón - manchego cheese - bleu cheese - pepita crusted goat cheese - sun-dried tomato marinated panela - pickled vegetables - olives - almond toast points - gluten free crackers

SOPAS Y ENSALADAS

ensalada \$6pp

green leaf spinach - panela cheese - jicama - tomatoes - avocado - carrots - sunflower seeds

el alma chopped salad \$7pp

spinach - avocado - cherry tomatoes - carrots - olives - pepitas - queso fresco

roasted beet & bleu cheese salad \$8pp

arugula - olives - avocado - pepitas - ancho balsamic

tortilla crab cake salad \$15pp

arugula - roasted beets - citrus - ancho balsamic

sopa azteca 7oz \$7pp

ancho and chipotle spiced tomato soup - chicken - tortilla strips - avocado - crema - queso fresco - cilantro

crema de elote 7oz \$8pp

corn and poblano chowder - queso panela - cilantro
add crab +\$3pp

salad dressings

cilantro lime vinaigrette - chipotle ranch
ancho balsamic - lemon coriander vinaigrette

SIDES

\$5 per person

spicy jalapeño cauliflower

lemon olive oil

crispy spiced papitas

roasted red potatoes - parmesan - pumpkin seed basil pesto

cabbage chayote & corn slaw

lime vinaigrette - queso fresco

\$6 per person

roasted green beans

roasted garlic vinaigrette - morrones rojos

cauliflower flan

manchego

roasted plantains

queso fresco - crema

traditional

chips & salsa

rojo salsa \$3pp
rojo + verde \$4pp

black beans \$3pp

white rice \$3pp

tortillas \$2pp
corn - flour - 1/2 & 1/2

ENTRÉES

roasted chicken \$13pp

morita chimichurri - grilled jalapeños - onions

pollo a la parilla \$13pp

chipotle tomato salsa - queso panela - cilantro

duck enmoladas \$14pp

roast shredded duck - pasilla mole almonds - queso fresco

braised brisket \$13pp

coffee - chipotle - coconut milk - caramelized onions - chives

arrachera \$15pp

angus steak - morita chimichurri - jalapeño toreado - caramelized onions

carnitas \$12pp

salsa verde - potatoes - roasted corn

roasted pork loin \$13pp

mexican coke marinated pork loin - pasilla pepper gastrique - grilled spring onions

sweet potato relleno \$13pp

swiss chard - pepitas - queso panela - mole verde - crema

veggie verde enchiladas \$10pp

spinach - mushrooms - rajas - smoky tomatillo salsa - raw hemp seeds

camarones a la plancha \$15pp

gulf shrimp sautéed in garlic ancho butter - roasted morrones

wood grilled achiote salmon \$13pp

caper mignonette - herb salad - radish

Market Price

bone-in short rib

balsamic cipollini onion sauce

grilled lamb chops

mole verde - pepitas - crema

beef tenderloin

red wine - ancho - onion demi-glace

pescado a la plancha

red fish fillet sautéed in garlic ancho butter - roasted morrones rojos





TEX- MEX FAJITA PARTY

\$29 pp | charge for extra filling notated by each protein
includes corn & flour tortillas and 2 of the following:

grilled beef +6pp
bell peppers - grilled onions - peppers

grilled chicken +6pp
bell peppers - grilled onions - peppers

nopalitos +4pp
grilled nopalitos - roasted poblanos - onions - epazote

grilled gulf shrimp \$31pp | extra +8pp
achiote marinated - poblanos - onions - peppers

SIDES (INCLUDED)

*black beans
white rice
pico de gallo
jack cheese
salsa roja
totopos*

| *substitute refried black beans +\$2pp* |

EXTRA SIDES

cabbage chayote & corn slaw \$5pp
*cilantro lime vinaigrette OR lemon buttermilk
vinaigrette - queso fresco*

creamy queso \$3pp
served with totopos

guacamole \$6pp
served with totopos

chori-papas \$4pp
roasted potatoes - chorizo

ensalada \$4pp
*green leaf lettuce - poblano corn relish - queso
fresco - tortilla strips - tomatoes*

choice of dressing:
*poblano ranch
ancho balsamic vinaigrette*

MEXICAN STREET TACO PARTY

priced by protein | charge for extra filling notated by each
includes corn & flour tortillas and 2 of the following:

tinga de pollo \$27pp | extra +4pp
braised chicken - mild chipotle tomato sauce

cochinita pibil (30 person minimum) \$27pp | extra +4pp
braised achiote pork - pickled onions

carnitas \$27pp | extra +4pp
slow cooked pork shoulder simmered in tomatillos - onions - citrus

beef barbacoa \$27pp | extra +4pp
slow braised shredded beef - adobo sauce

lamb barbacoa \$29pp | extra +6pp
twice braised chile-rubbed leg of lamb - habaero pickled carrots

braised brisket (30 person minimum) \$29pp | extra +6pp
coffee - chipotle - coconut milk

pollo asado \$29pp | extra +6pp
achiote grilled chicken breast

sautéed veggies \$27pp | extra +4pp
*chayote - roasted butternut squash - poblanos -
mushrooms - onions*

sweet potato \$27pp | extra +4pp
*roasted sweet potatoes - swiss chard - poblanos -
morroneos rojos - onions - pepitas*

camarones \$31pp | extra +8pp
ancho garlic butter - roasted peppers - parsley

SIDES (INCLUDED)

*black beans - white rice - salsa roja - totopos
| substitute refried black beans +\$2pp |*

TOPPINGS

choice of 2 included:
*white onion
cilantro
pickled red onions*

each additional \$2pp:
*cabbage & chayote corn slaw
queso fresco
pico de gallo
habanero pickled carrots*





TACO TRAY

\$10pp | 2 tacos per person
served on your choice of corn or flour tortillas with a side of salsa

al pastor

adobo pork - pineapple - cilantro - fresh onion

cochinita pibil

yucatan-style braised pork - achiote - orange - pickled onions

tinga de pollo

braised chicken in a chipotle tomato sauce - lettuce - pico

pollo asado

achiote marinated grilled chicken - onion

carne asada

grilled steak - fajita spices - grilled onion

barbacoa

beef cheeks - citrus - garlic - cilantro - fresh onion

picadillo

braised ground beef - potatoes a la mexicana - lettuce - pico de gallo

brentwood (vegan)

spinach - mushrooms - potatoes - avocado - pico de gallo

nopalito

tender cactus - pico de gallo - queso fresco - avocado

selena (vegetarian)

black bean - avocado - jack cheese - pico de gallo

camarón

crispy cornmeal dusted shrimp - valentina aioli slaw

TORTAS

\$13 pp | served with totopos & salsa roja

pastor torta

pork sandwich - chipotle ranch - jack cheese - pickled red cabbage - pickled jalapeños

chicken torta

grilled chicken sandwich - refritos - roasted poblanos - onions - jack cheese - pickled red cabbage - pickled jalapeños

veggie torta

grilled queso panela - refried beans - avocado - pickled red cabbage - pickled jalapeños

Individually wrapped ready to eat tacos. Great for grab and go events that don't require staff. Available for pick up, or delivery for a small fee.

SIDES

\$4 pp

*fruit salad
totopos & salsa roja
crispy papitas
white rice
black bean refritos*

\$6 pp

*totopos & guacamole
totopos & queso*

BREAKFAST TACOS

\$9 pp | 2 tacos per person

migas

farm eggs - crispy tortilla strips - tomato - onion - serrano - jack cheese

a la mex

farm eggs - tomato - onion - serrano - jack cheese

guadalupe

farm eggs - nopalitos - tomato - onion - serrano - jack cheese

east side

farm eggs - potato - jack cheese

southwood

farm eggs - spinach - mushroom - queso fresco

charlie's special

farm eggs - chorizo - potato - tomato - onion - serrano

gringo

farm eggs - bacon - jack cheese

san antonio

farm eggs - smoked country sausage - jack cheese

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CAFE

96 oz hot traveler box

\$22.00 per box

cold brew iced coffee

\$25 per gallon

| includes cups, lids, stir sticks, cream and sugars |

BEBIDAS

agua frescas

\$25 per gallon

orange juice

\$25 per gallon

topo chico

\$2 each

mexican coke

\$3 each

SIDES

\$4 pp

fruit salad

totopos & salsa roja

crispy papitas

nopalito salad

chilito green salad

queso con rajas

white rice

black beans

refried pinto beans

BITE SIZED

| \$10pp when you pick three |

\$4pp

spicy dark chocolate truffle
ancho reyes liqueur - chipotle

lemon tarts
fresh berries

pecan wedding cookies
coconut - lime

el rey mini chocolate tart
mocha shavings

pistachio chocolate chunk cookie

\$5pp

personal coconut lemon cheesecake
coconut crust - blueberries

personal spiced chocolate mousse cup
mezcal spiced cherries

LARGE FORMAT

\$40 per cake | Serves 16-18

tres leches
whipped cream - strawberries - espresso tres leches

flan
coconut lime or chocolate

chocolate pepita torte
flourless chocolate cake - mocha whipped cream

\$35 per cake | Serves 14-15

sopapilla cheesecake
cinnamon puff pastry - macerated blueberries

CHURRO STATION

\$6pp

fried churros
griddle warmed to order, served in individual cups with choice of cajeta or chocolate sauce



BYO BAR PACKAGE

\$8pp

YOU BRING THE ALCOHOL AND WE BRING EVERYTHING ELSE

Includes ice, disposable 9oz tumblers, tonic, ginger beer, topo chico (as a mixer), Mexican Coke (as a mixer), diet coke, 7up, house margarita mix, sliced citrus, salt, and chili salt plus our stocked bar kit of tools and supplies, coolers, and containers for holding clean ice for drinks. Water Station is also included. Additional NA beverage options are available for an additional cost.

COCKTAIL MIXES

margarita mix \$25 per gallon

flaquita mix \$25 per gallon

sangria mix \$25 per gallon

NON - ALCOHOLIC

agua fresca \$3pp

- watermelon
- blood orange
- limonada
- prickly pear
- mango

iced tea \$3pp

hot coffee \$3pp





FULL & LIMITED SERVICE CATERING

- event consultation with our director of catering
- event site visit
- rental consultation and coordination
- menu planning (tastings are available at the restaurant and can be scheduled with your event coordinator)
- on-site event manager
- event set-up and clean up including ceremony and reception sites as well as off-site trash removal as required by venue
- liability insurance
- catering license for providing beer, wine and mixed- beverages as needed

Your event coordinator will help determine the amount of staff needed for your event based on the duration, style of service, and guest headcount. Venue requirements for setup and breakdown can also be a factor. All events with full service contracts will have a minimum of 2 staff members and a minimum of \$150 per staff person.

The number of staff hours is scheduled according to the start and end time of your event. Typically, 2 hours before the start time and 1 - 1 ½ hours after end time are allotted for our crew to set-up and clean up sufficiently.

WHAT IS THE COORDINATION FEE?

A 20 percent (20%) catering management fee will be included in the final billing on all catering orders. The catering services fee is an administrative fee that covers the coordination of rentals with the rental company, staff scheduling, gas surcharge, administration tasks, client communications and consultation time. Please note that the fee is non- taxable and is not a gratuity for the personnel.

WHAT IF I'M NOT SEEING EXACTLY WHAT I WANT ON THE CATERING MENUS?

Let us know! We've done too many custom menus to include everything we are capable of in the catering packet, and we absolutely love menu creation. From Spanish Paella parties to Italian Christmas feasts- we do it all.

We know that each and every event is unique and we give great attention to detail in our proposals, menu planning and staffing. We will work with you to create an exciting menu tailored to your specific event and vision. Your dream spread can be taken from our extensive catering and restaurant menus or created especially for you, accommodating a wide variety of dietary needs.

Whatever you're celebrating - El Chile Group Catering would love to be part of the experience!

Please contact catering@elchilegroup.com for information regarding your special occasion.

Travel Fee outside of Austin \$200