

CARTA MARINITAS

OUR CHEFS WILL COME TO YOU PROVIDING A LATIN TACO BUFFET FOR 50-400

TACOS: with your choice of two of the following: Carne Asada (Skirt Steak), Chicken or Carnitas (roasted Pork).

price per person includes: Our chefs will set up and service a fully stocked buffet table with our taco grill, all the buffet service utensils, fresh hand-made corn tortillas, two fillings for your tacos, fresh toppings (served by us), green basmati rice, black beans, red and green salsas, guacamole. We also provide clean-up for the buffet tables and area around them. Kids 6 and under are free.

Our minimum group size is 50 guests and up. The price for Chicken and Carnitas is \$15pp + tax. If you would like to substitute Steak for either the Chicken or the Carnitas the price is \$17pp + tax.

For \$2.50pp (each additional item) we can add any of the following Marinitas specialties:

- Marinitas Salad with Little Gem lettuces
- Chopped Mexicana Salad
- Tres Leches Cake

We ask our clients to provide:

- A prearranged time-line for your buffet needs- we serve until everyone has eaten or for about a half hour or longer. We arrive 15-30 minutes before the service time ready to go.
- A mini-van parking space close to the serving area where we can unload our equipment.
- A well ventilated area to run our gas grill – preferably outside or high ceilings.
- Two 6' or one 8' tables for your buffet, set up by client
- An estimated count is necessary when booking the party and a final count 48 hours before the event. The final count is the amount that we prepare and charge for. Please be aware that we do not bring extra quantity to the event for unexpected guests. If you plan on feeding your staff or service personnel, please add them into your final number.
- To reserve we need a credit card number and four digit expiration date to run 50% of the total cost of the party to confirm your event. The deposit is refundable up to 48 hours prior to your event.
- Bowls and baskets for the chips, two salsas, and guacamole. You can pick these items up after Noon the day of your event so you can have them out when your guests arrive.
- Tablecloths and decorations such as flowers for your buffet
- Servers and/or bartenders if needed for set-up, serving, clearing or clean-up.
- Plates, utensils and napkins, set out by client. A 10" plate fits 2 tacos rice and beans. If salad is served, you may want to go to a 12" plate or have a smaller salad plate.

WE ARE USUALLY BOOKED 1 TO 2 MONTHS IN ADVANCE DURING THE SUMMER WEEKEND EVENINGS, SO PLEASE BOOK AHEAD.

Gratuity optional

For more information or to book your event, visit us at www.marinitas.net or email patcoll@sbcglobal.net



**LATIN LUSCIOUSNESS
TO-GO**



**CALL 24 HOURS AHEAD AT
(415) 454-8900**

LARGER QUANTITIES TO TAKE AWAY OR DELIVERED FOR YOUR EVENT

(delivery charges + a 15% packaging fee apply)

THE MARINITAS

| FIESTA MEAL | FOR 10 PPL | FOR 20 PPL |
|---------------------------------------|---------------|-------------------|
| | \$180+tax | \$360+tax |
| Chicken Enchiladas | 10 each | 20 each |
| Pork Carnitas (2 oz per taco) | 2 lbs | 4 lbs |
| Guacamole | 1 quart | 1 quart |
| 3 Salsas (molcajete, picante, fresca) | 1/2 pint each | 1 pint each |
| Tortilla Chips | 1 full foil | 2 full foils |
| Black Beans | 1-1/2 quarts | 3 qts or 1/2 foil |
| Green Rice | 1-1/2 quarts | 3 qts of 1/2 foil |
| Mexicana Salad | 1/2 foil | 1 full foil |
| Cheese Quesadillas | 5 each | 10 each |
| House Made Corn Tortillas | 15 each | 30 each |

THE MARINITAS

| MEAL DEAL | FOR 10 PPL | FOR 20 PPL |
|---------------------|--------------|-------------------|
| | \$100+tax | \$200+tax |
| Chicken Enchiladas | 10 each | 20 each |
| Veggie Enchiladas | 5 each | 10 each |
| Black Beans | 1-1/2 quarts | 3 qts or 1/2 foil |
| Green Rice | 1-1/2 quarts | 3 qts of 1/2 foil |
| Tortilla Chips | 1 full foil | 2 full foils |
| Red Molcajete Salsa | 1 pint | 1 quart |
| Green Picante Salsa | 1/2 pint | 1 pint |

MARGARITA KIT \$75

a bottle of 100% silver agave tequila, 2 quarts of house sweet & sour,
8 oz Cointreau, 8 limes

Add 50% ice by volume, mix and you have a party!
Makes 15-20 12oz Margaritas on the rocks.

| COCKTAILS "TO GO" | 6OZ | 12OZ | PITCHER |
|------------------------|---------|---------|---------|
| House "Casa" Margarita | \$10.95 | \$16.95 | \$49 |
| Deluxe Margarita | \$11.95 | \$17.95 | \$53 |
| Supremo Margarita | \$12.95 | \$20 | \$58 |
| Especial Margarita | \$13.95 | \$23 | \$63 |
| Red Sangria | \$9.95 | \$15 | \$42 |

*Regular 6 oz size comes in a 12 oz cup, 12 oz comes in a 22 oz cup, just add ice!

LARGER QUANTITIES TO TAKE AWAY OR DELIVERED FOR YOUR EVENT

(delivery charges + a 15% packaging fee apply)

| DIPS & BEVERAGES | CUP 8OZ | PINT 16OZ | QUART 32OZ |
|------------------------|---------|-----------|------------|
| Molcajete red salsa | \$5 | \$9 | \$17 |
| Salsa Picante | \$5 | \$9 | \$17 |
| Salsa Fresca | \$5 | \$9 | \$17 |
| House Tabasco (medium) | \$7 | \$11 | \$20 |
| House Habanero (hot) | \$7 | \$11 | \$20 |
| Guacamole | \$9 | \$16 | \$26 |
| House Sweet & Sour | | | \$12 |
| Iced Tea | | | \$10 |
| Lemonade | | | \$12 |

| SALADS & SIDES | QUART | FOIL | FULL FOIL |
|---------------------------------|---------|---------------|---------------|
| Tortilla Chips | | \$6 (10 ppl) | \$12 (20 ppl) |
| Black Beans | QT \$8 | \$30 (45 ppl) | \$60 (90 ppl) |
| Green Rice | QT \$8 | \$25 (45 ppl) | \$50 (90 ppl) |
| Soup | QT \$10 | - | - |
| Tres Leches (inscribed add \$5) | | \$30 (15 ppl) | \$60 (30 ppl) |
| Mexicana Salad | | \$27 | \$52 |
| Mexicana with Chicken | | \$35 | \$67 |
| Marinitas Salad | | \$30 | \$58 |
| Marinitas with Chicken | | \$38 | \$70 |

1/2 foils of salads serve 6 as entrée & 12 as side, double for full foil.

ENCHILADAS EACH - MINIMUM OF 8, READY HOT OR COLD

| | |
|------------------------------------|--------|
| Chicken Enchiladas | \$5.50 |
| Veggie Enchiladas | \$4.95 |
| *Recommended 1-1/2 to 2 per person | |

TACO MAKINGS PRICE PER POUND

| | |
|----------|---------|
| Chicken | \$16.95 |
| Veggie | \$14.95 |
| Carnitas | \$24.95 |

*We recommend 2 oz per taco of meat and toppings, 1 lb makes approx. 8 tacos

| EXTRA ITEMS | CUP 8OZ | PINT 16OZ | QUART 32OZ |
|-------------------------|-------------|-----------|------------|
| Marinitas Dressing | \$7 | \$14 | \$20 |
| Mexicana Dressing | \$7 | \$14 | \$20 |
| Sour Cream | \$5 | \$9 | \$16 |
| Cotija Cheese | \$5 | \$9 | \$16 |
| Queso Fresco | \$5 | \$9 | \$16 |
| Cilantro | \$2 | \$4 | \$6 |
| Onions | \$2 | \$4 | \$6 |
| Avocado Cubes | \$7 | \$14 | \$20 |
| Enchilada Sauce (Red) | \$5 | \$9 | \$17 |
| Enchilada Sauce (Green) | \$6 | \$12 | \$18 |
| Fresh Corn Tortillas | \$0.50 each | | |
| Flatware and Napkins | \$0.50 each | | |

Foil Charge 1/2 foil \$1.00 Full Foil \$2.00