



**LATIN LUSCIOUSNESS
TO-GO**



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

LARGER QUANTITIES TO TAKE AWAY FOR YOUR EVENT

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	2 quarts
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
	\$120+tax	\$240+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
House "Casa" Margarita	\$11	\$22
Deluxe Margarita	\$12	\$24
Supremo Margarita	\$13	\$26
Especial Margarita	\$15	\$30
Red Sangria	\$10.50	\$21

*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 FOR YOUR EVENT

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	\$6.50
Veggie Enchiladas	\$5.95

*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
(comes with lime, cheese, cilantro and onions)

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

CARTA MARINITAS

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

TACOS: with the following: 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 \$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
- Cookies/Brownies

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.

Gratuuity optional

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