



# A La Carte Pickup Menu

Guest Name: \_\_\_\_\_ Pickup Date: \_\_\_\_\_

Guest Phone #: \_\_\_\_\_ Pickup Time: \_\_\_\_\_

Pickup From (Location): \_\_\_\_\_ Mercado San Agustin \_\_\_\_\_ Joesler Village

## Entrees (Serves 10-12)

<b>Barbacoa</b> - Shredded beer braised beef	
____ (each)	<b>\$95/ ea</b>
<b>Adobo Steak</b> - Chipotle marinated Steak	
____ (each)	<b>\$95/ ea</b>
<b>Al Pastor</b> - Chile marinated pork w/ pineapple	
____ (each)	<b>\$60/ ea</b>
<b>Cochinita Pibil</b> - Achiote roasted pork	
____ (each)	<b>\$60/ ea</b>
<b>Puerco Verde</b> - Roasted green chile pork	
____ (each)	<b>\$60/ ea</b>
<b>Poc Chuc Chicken</b> - Citrus grilled chicken	
____ (each)	<b>\$55/ ea</b>
<b>Chicken Tinga</b> - Chipotle shredded Chicken	
____ (each)	<b>\$55/ ea</b>
<b>Sautéed Veggies</b> - Red peppers, green chile, red onion, calabacitas.	
____ (each)	<b>\$40/ ea</b>

## Sides

(Please indicate quantities)

____ <b>Smashed Beans</b>   Twice cooked pinto beans 10-12 people <b>\$13</b>   20-25 people <b>\$25</b>
____ <b>Black Beans</b>   Slow-cooked whole beans 10-12 people <b>\$13</b>   20-25 people <b>\$25</b>
____ <b>Calabacitas</b>   Zucchini and yellow squash sautéed in Chile Mojo de Ajo. 10-12 people <b>\$13</b>   20-25 people <b>\$25</b>
____ <b>Basmati Rice</b>   Steamed White Basmati with chopped cilantro and sautéed onion. 10-12 people <b>\$13</b>   20-25 people <b>\$25</b>
____ <b>Mixed Green Salad</b>   Mixed greens, cucumbers, tomatoes, cilantro, red onion, avocados. 20-25 people <b>\$25</b>

## Tortillas

____ Large Flour Tortillas (1 dozen)	<b>\$4.50</b>
____ Taco Sized Flour Tortillas (1 dozen)	<b>\$4.00</b>
____ Taco Sized Corn Tortillas (1 dozen)	<b>\$4.00</b>

## Platters

**5 Dozen Minimum** For Below Items:

____ Chicken Taquitos	<b>\$12/ doz</b>
____ Beef Mini Chimis	<b>\$14/ doz</b>
____ Chicken Mini Chimis	<b>\$12/ doz</b>
____ Bean Mini Chimis	<b>\$12/ doz</b>

## Add On's

Items below serve 6-10 people

____ Bag of Crispy Chips	<b>\$4.00</b>
____ Salsa Roja (1 pint)	<b>\$4.50</b>
____ Salsa Tomatillo (1 pint)	<b>\$4.50</b>
____ Salsa Habanero (1 pint)	<b>\$4.50</b>
____ Chopped Cabbage (1 pint)	<b>\$3.00</b>
____ Pickled Red Onion (1 pint)	<b>\$3.50</b>
____ Pickled Jalapenos (1 pint)	<b>\$3.50</b>
____ Queso Fresco (1 pint)	<b>\$6.00</b>
____ Guacamole (1 pint)	<b>\$12.00</b>
____ Sour Cream (1 pint)	<b>\$5.00</b>
____ Red Onion/ Cilantro (1 pint)	<b>\$3.00</b>
____ Seis Sauce (1 pint)	<b>\$5.00</b>

\_\_\_\_ Serving set-up | utensils, plate, napkin **\$1/ ea**

## Beverages

Beverages are presented in 96oz jugs and served with 12 cups.

____ Maya South Indian Black Tea	<b>\$22.00</b>
____ Agua Frescas	<b>\$30.00</b>
*Seasonal flavors. Please inquire for flavor availability	

## Desserts

All house-made desserts are served in individual mason jars. Prepared in quantities of 12.

____ Tres Leches Cake	<b>\$54</b>
____ Mexican Chocolate Mousse	<b>\$42</b>
____ Nata - Mexican Vanilla Custard	<b>\$42</b>

All orders must be submitted at least 48 hours in advance.

Food is presented in recyclable/ disposable packaging.

Mercado San Agustin: 130 S Avenida Del Convento (520)622-2002 [mercado@seiskitchen.com](mailto:mercado@seiskitchen.com)

Joesler Village: 1765 E River Road (520)612-7630 [joesler@seiskitchen.com](mailto:joesler@seiskitchen.com)