

Seis Kitchen | Pick-Up a la Carte Catering



*Name |

*Please Indicate your Pick-Up Location |

___ **Seis at Mercado** 131 S. Avenida del Convento mercado@seiskitchen.com | 520-622-2002

___ **Seis at Joesler Village** 1765 E. River Rd joesler@seiskitchen.com | 520-612-7630

All Lunch and Dinner items not available before 11: 00 am || Breakfast items available between 8:00 -11:00 am

*Contact Number |

*Date & Time of Pick-Up |

*Special Instructions |

Entrées

All entrée choices served in disposable recyclable aluminum foil pans | Serves 10-12

- ___ Birria | Chili-stewed AZ grown beef \$95
- ___ Adobo Steak | Chipotle marinated Angus steak \$95
- ___ Al Pastor | Red chile marinated grilled pork with grilled pineapple \$60
- ___ Cochinita Pibil | Achiote roasted pork \$60
- ___ Puerco Verde | Roasted Green Chile Pork \$60
- ___ Poc Chuc Chicken | Citrus marinated grilled chicken \$55
- ___ Chicken Tinga | Smoky chipotle shredded chicken \$55
- ___ Sautéed Veggies | Red peppers, green chile, red onion, calabacitas \$40

Sides (Please indicate quantities)

- ___ Smashed Beans | Twice cooked creamy pinto beans
10-12 people \$13 | 20-25 people \$25
- ___ Black Beans | Tender slow cooked whole black beans.
10-12 people \$13 | 20-25 people \$25
- ___ Calabacitas | Zucchini and yellow squash sautéed in Chile Mojo de Ajo.
10-12 people \$13 | 20-25 people \$25
- ___ Basmati Rice | Steamed White Basmati with chopped cilantro and sautéed onion.
10-12 people \$13 | 20-25 people \$25
- ___ Mixed Green Salad | Mixed greens, cucumbers, tomatoes, cilantro, red onion, avocados.
20-25 people \$25

Add-ons

- ___ Large Flour Tortillas 1 dozen. \$4.50
- ___ Taco Sized Flour Tortillas 1 dozen. \$4.00
- ___ Taco Sized Corn Tortillas 1 dozen. \$4.00

*All items below serve 6-10 people

- ___ Bag of Crispy Chips \$4.00
- ___ Salsa Tomatillo 1 pint. \$4.50
- ___ Salsa Roja 1 pint. \$4.50
- ___ Chopped Cabbage 1 pint. \$3.00
- ___ Pickled Red Onions 1 pint. \$3.50
- ___ Queso Fresco 1 pint. \$6.00
- ___ Guacamole 1 pint. \$12.00
- ___ Sour Cream 1 pint. \$5.00
- ___ Chopped Cilantro/Red Onion 1 pint. \$3.00
- ___ Seis Sauce 1 pint. \$5.00

Platters

5 Dozen* Minimum For Below Items:

- ___ Chicken Taquitos \$12 per doz
- ___ Beef Mini Chimis \$14 per doz
- ___ Chicken Mini Chimis \$12 per doz

Extras

- ___ Serving set-up | utensils, plate, napkin \$1
- ___ Mexican Coca-cola \$3
- ___ Fanta Flavored Sodas \$3
- ___ Bottled Water \$2

The jugs below are served with 12 cups

- ___ Maya Tea Jug | (96 oz) \$22.00
- ___ Agua Fresca Jug | (96 oz) \$30.00

Breakfast Entrees and Sides

Available 8am-11am weekdays & 8am-1pm weekends | Each serves 12-15

- ___ Green Chile and Eggs | \$40
- ___ Egg scrambled with fire-roasted green chiles and cheese
- ___ Bacon and Eggs | \$50
- ___ Eggs scrambled with crispy bacon and cheese
- ___ Chorizo and Eggs | \$50
- ___ Eggs scrambled with house-made chorizo and cheese

All orders must be received 48 hours or more in advance | | All food is presented in recyclable/ disposable packaging

Please indicate which location you would like to pick up your catering | EMAIL mercado@seiskitchen.com OR joesler@seiskitchen.com

Seis at Mercado 130 S. Avenida Del Convento 520-620-2002

Seis at Joesler Village 1765 E. River Rd 520-612-7630