



Restaurant | Food truck | Caterer
eat@seiskitchen.com

FULL SERVICE CATERING MENU & POLICY

\$25 per person | 40 person minimum

Choose up to three (3) entrees for your tacos below:

- Al Pastor** | Red chile marinated grilled pork with grilled pineapple
- Cochinita Pibil** | Slow-roasted achiote roasted pork
- Birria** | Chile-stewed AZ grown beef
- Poc Chuc Chicken** | Achiote marinated grilled chicken
- Chicken Tinga** | Smoky shredded chipotle chicken
- Adobo Steak** | Marinated grilled steak
- Puerco Verde** | Roasted Green Chile Pork
- Calabacitas** | al dente Yellow squash and Zucchini sautéed in mojo de ajo

Included Condiments: Tomatillo Salsa | Salsa Roja | Tortilla Chips | Guacamole | Seis Sauce

Choose up to two (2) sides below (Add additional sides for \$2.00 per person):

- Smashed Pinto Beans Black Beans Calabacitas Steamed Basmati Rice

Choice of: Corn Tortillas Flour Tortillas Mix of Both Corn & Flour Tortillas

Choose up to five (5) additional condiments below:

- Chopped Cabbage Pickled Red Onion Habanero Salsa
- Queso Fresco Pickled Jalapeño Cilantro & Red Onion
- Sour Cream

Add-On Options:

- Mixed Green Salad with Ancho-lime Vinaigrette \$2.50 per person
- 96oz Agua Fresca. Serves 10-12 ppl \$30
Desired Flavor: _____
- 96oz Iced Tea. Serves 10-12 ppl \$18
- Bottled Mexican Coca-Cola \$2 each

*Set up, Provisions & Additional charges: Full service catering includes delivery, set-up and breakdown of buffet and service equipment, including the Seis Kitchen & Catering menu above, Black plastic dinner and appetizer plates, Black plasticware, napkins & cleanup of the service area. Service also includes chafing dishes with heating components, Black linens for the buffet tables, tables, décor, serving vessels, and serving utensils. Additional set up and/or equipment rentals will incur additional charges.

*Price, Service charge & Additional travel charges: All menus are plus a 8.7% sales tax and 20% service charge. Tax and service charge is calculated on the menu cost only. For outlying areas, there will be an additional surcharge.

*Payment, Deposit & Cancellation: 20% (plus 8.7% tax) of estimated cost must be paid as a deposit at the initial booking of the event in order to secure your date. Full payment & Final headcount plus any menu changes must be received 2 weeks prior to the day of event. If canceled 30 days or more prior to your event, full deposit will be refunded. If canceled thereafter, the full deposit will be retained by Seis.

*Service Time, Disclosure & Additional charges: Full service caterings have a 2-hour service window. Additional time will incur additional charges. If there is an unforeseen occurrence, your service window may get pushed. Seis will still provide the same service within a 2-hour service time.

*Full Service Catering at Restaurant: Additional Tables, Linen & Seating will be rented by Seis. These charges will be added to the cost of your above menu.

Contact Name _____ Event Name _____

Date of Event _____ Service time (2-hr window) _____

Guest Count (Final headcount due 2 weeks prior to Event) _____

Event Address _____

Contact Phone # _____

Contact Email Address _____

Special Instructions _____

SIGNATURE _____ DATE _____

Please return your menu choices and signed contract to eat@seiskitchen.com or you may drop off your signed printed copy to either of our two restaurant locations