



CATERING MENU

**CALL 914 960 5578 OR SEND AN E-MAIL TO EVENTS@POPOJITO.COM
TO DISCUSS HAVING YOUR EVENT CATERED**

QUARTS

- Guacamole - \$35
- Salsa - \$28
- Pico de Gallo - \$25
- Shrimp & Calamari Ceviche - \$30
- Short Rib Chili - \$20

- Chips - \$5 per bag

TRAYS

FULL TRAY (FEEDS 16-20)

HALF TRAY (FEEDS 8-10)

Wings (Tangy BBQ)

- Full tray (80 pieces) - \$130
- Half tray (40 pieces) - \$65

Stuffed Jalapeños

- Full tray (80 pieces) - \$150
- Half Tray - (40 pieces) - \$75

SALADS & BOWLS (trays)

- Full Tray - \$80
- Half Tray - \$40

(choice of balsamic, lime vinaigrette,
or garlic aioli dressings)

Spinach & Avocado Salad
tomatoes & scallions

Watermelon Salad
arugula, cucumber, goat cheese, mint

Med-Mex Bowl (add \$20 per tray)
*snap peas, quinoa, bitter greens, radish, cucumber,
avocado creme*

Rancher's Bowl (add \$20 per tray)
tomatoes, onions, chili peppers, yuca, rice, beans

Add-Ons

- flank steak - half tray - \$80*
- mahi - half tray - \$75*
- shrimp - half tray - \$70*
- chicken - half tray - \$60*
- Cauliflower - half tray - \$45*

MINI CHEESE TAQUITOS W/ DIPPING SAUCE

(Trays)

- Full tray - \$150
- Half tray - \$75

- Add short rib - full - \$60, half - \$30*
- Add steak - full - \$80, half - \$40*
- Add pulled pork - full - \$40, half - \$20*
- Add chicken - full - \$50, half - \$25*

FAJITA BAR

We provide the ingredients and your guests
make it their way
(includes tortillas, pico de gallo, avocado crema, salsa)

Choose any item(s)

- Flank Steak - full tray - \$200, half tray - \$100
- Shrimp - full tray - \$160, half tray - \$80
- Chicken - full tray - \$130, half tray - \$65
- Cauliflower - half tray - \$40

*(hominy, beans, jalapeños, onions,
red peppers included)*

TACO BAR

\$20 per person (10 person min.)

We provide the ingredients and your guests
make it their way
*(includes tortillas or lettuce, pico de gallo,
avocado crema, salsa)*

Choose any 3 items

Meats

- Carne Asada
- Spicy Ground Beef
- Mezcal Lime Chicken
- Pulled Pork
- Braised Short Rib

Seafood

- Mahi Mahi
- Cod
- Cilantro & Garlic Shrimp
- Crispy Calamari

Vegetables

- Cauliflower & Tomato Relish
- Charred Brussels Sprouts & Mushrooms

ENTRÉES

- Chimichurri Skirt Steak - full tray - \$350, half tray - \$175
- Chicken or Pulled Pork Enchiladas - full tray - \$250,
\$125 half tray
- Burritos - full tray - 250, half tray - \$125
- Add chicken - full - \$75, half - \$40*
- Add steak - full - \$125, half - \$65*
- Add pulled pork - full - \$60, half - \$35*
- Tropical Salmon - full tray - \$280, half tray - \$140

SIDES (Trays)

- Yuca Fries (FT - \$60, HT - \$30)
- Fried Calamari (FT - \$100, HT - \$50)
- Grilled Brussels Sprouts (FT - \$120, HT - \$60)
- Mexican Street Corn (FT - \$90, HT - \$45)
- Black Beans (FT - \$40, HT - \$20)