PAJARITO

Make your next event one to remember with catering from Pajarito. From intimate gatherings to large celebrations, we're here to help make any occasion special. Whether you're planning a wedding, corporate lunch, reunion or retirement party, we'll work with you to meet your needs and bring your vision to life. There are endless ways to build the menu of your dreams for off-site events or on-site venue rental. Get in touch to discuss your party plans at **612-554-7045** or **events@eculinaryinc.com.**

eclectic
CULINARY CONCEPTS
CATERING & EVENTS
ECLECTICCULINARYCONCEPTS.COM

PAJARITO

CATERING MENU

612 - 554 - 7045
EVENTS@ECULINARYINC.COM
PAJARITORESTAURANT.COM/PRIVATEPARTIES

STARTERS

SERVES 10

SERVED WITH HOUSE MADE CHIPS

SALSA — $30
WITH HOUSE MADE CHIPS
CHOICE OF 3
Ancho Guajillo | Charred Tomato | Avocado-Serrano
Chipotle | Árbol-Cashew 🥜 | Habanero

GUACAMOLE — $50
WITH HOUSE MADE CHIPS
Onion • Tomato • Cilantro

SIKIL PAK — $50
WITH HOUSE MADE CHIPS
Sesame • Pumpkin Seed • Habanero 🥜

À LA CARTE

SERVES 10

QUESO FUNDIDO — $45
Monterey Jack • Chorizo •
Roasted Onion • Flour Tortilla 🌾

CHICKEN WINGS — $50
Chipotle Honey • Scallions

PORK RIBS — $60
Chipotle Honey • Scallions

CHICKEN TINGA TOSTADA — $30
Chicken Tinga • Black Beans • Queso Fresco • Crema • Lettuce

ROASTED POBLANO CAESAR SALAD — $35
Romaine • Pepitas •
Manchego • Garlic Croutons ◊🌾

YUCA — $40
Chimichurri • Manchego • Lime Aioli ◊

BRUSSELS SPROUTS — $35
Chimichurri • Manchego • Lime Aioli ◊

BLACK BEANS — $25
Chipotle • Crema • Cotija

ESQUITES — $40
Crema • Cotija • Tajin • Lime ◊

RAJAS — $25
Poblano • Onion • Crema

MUSHROOMS — $25
Tomato • Ancho-Guajillo • Cotija

TACO BAR

10 PERSON MINIMUM

$25 per person

INCLUDES SALSA, CHIPS,
TORTILLAS & TACO FIXINGS

SALSA CHOICES

CHOOSE 3

Ancho Guajillo | Charred Tomato | Avocado Serrano
Chipotle | Árbol Cashew 🥜 | Habanero

TACO CHOICES

CHOOSE 2

Beef Barbacoa 🌾 | Pork Carnitas
Chicken Tinga | Mushroom & Potato

COMES WITH

Diced Onion | Chopped Cilantro
Queso Fresco | Pico de Gallo | Cheddar Cheese
Mexican Crema | Lime Wedges

DINNER

AVAILABLE FOR
ON-SITE PARTIES ONLY

STARTERS & SIDES

$15 per person

INCLUDES TORTILLA CHIPS,
GUACAMOLE, 3 SALSAS & 2 SIDES

SALSA CHOICES

CHOOSE 3

Ancho Guajillo | Charred Tomato | Avocado Serrano
Chipotle | Árbol Cashew 🥜 | Habanero

SIDE CHOICES

CHOOSE 2

Mushrooms | Rajas | Black Beans
Esquites | Brussels Sprouts | Yuca

ROTATING ENTRÉE
SELECTIONS

CHECK WITH OUR EVENTS MANAGER
FOR CURRENT SELECTIONS & PRICING

DESSERT

PRICE PER PERSON

ARROZ CON LECHE — $4
Seasonal Garnish

CHOCOFLAN — $4
Chocolate • Whipped Cream • Cinnamon 🌾

🌾 Contains gluten.
🥜 Contains nuts.
◊ These items are served raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or unpasteurized eggs may increase the risk of foodbourne illness.