



CATERING MENU

FULL SERVICE . DELIVERY . PICK UP . DROP OFF

DONKEY
master of the taco

TACO BAR

Taco bar includes fresh corn tortillas, habanero salsa and salsa de la casa. Our taco bar is 100% naturally gluten free. Toppings packaged seperately.

served by the pan

pequeño: 12 tacos \$60

medio: 20 tacos \$100

grande: 40 tacos \$200

taco selections

PASTOR (pork)

pineapple, onion, cilantro

CARNITAS (pork)

pickled red onion, queso fresco, cilantro

GRINGO (ground beef)

tomatoes, romaine, chihuahua, cilantro

POLLO (chicken)

cabbage slaw, salsa cruda, queso fresco, cilantro

*MACHA MUSHROOM (veg)

pipperado, chipotle mayo, cilantro

TACO DE GRAINS (veg, vegan)

pickled beets, fried chickpeas, vegan lemon crema

NACHO BAR

Each protein selection comes with refried black beans, salsa de queso, tomatoes, onions, chihuahua cheese, salsa fresco, cilantro, and crema. Served with fresh corn tortilla chips. Toppings packaged separately.

served by the pan

pequeño: 12 servings \$60

medio: 20 servings \$100

grande: 40 servings \$200

PASTOR (pork)

GRINGO (ground beef)

POLLO (chicken)

*MACHA MUSHROOM (veg)

ENTREES

served by the pan, 15 servings per pan

POLLO ASADA papi's dry rub, salsa verde, oregano \$195

BEEF ESTOFADO mole braised beef, fried onions \$195

SALMON VERA CRUZ olive, caper, tomato, scallion \$225

*Contains Nuts

CHIPS 'N DIPS

all orders come with fresh corn tortilla chips

GUACAMOLE 8 servings \$25
avocado, red onion, lime, cilantro, serrano, garlic

ESQUITES 8 servings \$25
roasted corn, mayo, jalapeño, lime, cotija, epazote, tajin

DONKEY DIP 8 servings \$30
gringo, black beans, queso, chihuahua cheese, tomatoes, and black olives
**vegetarian upon request

SALSA DE QUESO 8 servings \$25
warm queso, served hot

CEVICHE 8 servings \$30
seasonal fish, fresh lime, onion, cilantro

SALSA TRIO 8 servings \$25
salsa de la casa, salsa habanero, salsa fresco

SIDES ■ ■ ■ ■ ■ ■ ■ SALADS

served by the pan

pequeño: 12 servings \$18

medio: 20 servings \$25

grande: 40 servings \$50

SWEET POTATO SALAD
roasted corn, celery, chimichurri, mayo, queso fresco

ACHIOTE RICE
onions, carrots, garlic, tomato achiote

REFRIED BLACK BEANS
onions, garlic, hoja de santa, epazote, nopales, corn, bell pepper, tomato, green onion

ROASTED SEASONAL VEGETABLES
tajin de verduras, chermoula

served by the bowl

pequeño: 8 servings \$30

medio: 16 servings \$60

grande: 32 servings \$120

SI SIR SALAD
romaine, radicchio, and lettuce, breadcrumbs, parmesan, fresh lemon, caesar dressing

ENSALADA CENTRAL
seasonal vegetables, roasted pepitas, queso fresco, avocado, citrus vinaigrette
**vegan upon request

DESSERTS

MAYAN CHOCOLATE CHIP COOKIE
double chocolate chip \$15/dozen

DULCE DE LECHE PANNA COTTA
coffee and coco nib. served by the pan

pequeño: 12 servings \$36

medio: 20 servings \$60

grande: 40 servings \$120

PARTY PACKS!

All Party Packs serves 12-14

BASIC \$160

Taco or Nacho Buffet - Pick 2 Pans
Chips 'N Dips - Pick 1
Sides - Pick 1

PREMIUM \$480

Entrees - Pick 2
Chips 'N Dips - Pick 1
Sides - Pick 2
Salads - Pick 1

SIGNATURE \$320

Taco or Nacho Buffet - Pick 1 Pan
Entrees - Pick 1
Chips 'N Dips - Pick 1
Sides - Pick 1
Salads - Pick 1

BEVERAGES

SODA BY THE CAN

\$4/EA

Coke, Diet Coke, Sprite, Ginger Ale

JARRITOS

\$6/EA

Assorted Flavors

BOTTLED WATER

\$4/EA

MEXICAN COKE

\$6/EA

HOUSE LIMEADE

\$15/GAL

MARGARITA MIX \$20/QT

No alcohol included. Makes 16 drinks.

HOUSE AGUA FRESCA \$10/GAL

Pineapple, Hibiscus, Cucumber Mint

Instructions included!

Classic, Prickly Pear, Seasonal Flavors

CANNED MARGARITAS

Donkey Margarita ready to drink, just pour over ice!

21 up and only, ID will be checked upon delivery.

Classic, Prickly Pear, Seasonal Flavors

Single **\$9.50/EA**

Double **\$19/EA**

Interested in hiring Donkey for your Bar Service?

Speak to one of our catering team members to
customize your event!



616.350.4305

CATERING@ALLINHOSPITALITY.COM