

CHOZA CATERING MENU

Please email info@chozapdx.com to place an order.

We can accommodate your catering needs from 10-500 people. We aim to finalize orders 48 hours in advance.

A 20% service charge will be added to all orders. There will be a charge for deliveries. A 50% deposit may be required.

TACO BAR

\$17.75 per person

Enough to make three traditional-sized tacos per person. Includes choice of beans, Mexican rice, housemade corn tortillas or flour tortillas, pico de gallo, Mexican cheese blend, taco salsa and fresh lime. Chips and roasted tomato salsa also included.

Choose two fillings for up to 20 people or three fillings for 20 or more people

CARNITAS

Slow-braised pork shoulder marinated in Mexican spices

ASADA

Grilled, marinated steak

AL PASTOR

Achiote-marinated pork shoulder with pineapple

POLLO

Shredded chicken breast, marinated in chipotle & Mexican spices

CHILE VERDE

Slow-braised pork

BARBACOA

Slow cooked beef marinated in Mexican spices

VERDURAS

Sautéed seasonal vegetables

PEISCADO

Baja-style grilled or fried white fish, extra \$3 pp

SHRIMP

Baja-style grilled or fried, extra \$3 pp

ENCHILADAS

Cheese \$7 per person Your choice of meat \$9 per person

MAS

QUESADILLA (3 pieces per person)

Blend of three cheeses and grilled corn in a flour tortilla \$4 pp

STREET STYLE QUESADILLAS (1 per person)

A corn masa turnover served with avocado and tomatillo puree. Filled with our three cheese blend and fired roasted poblano peppers. Topped with chipotle crema and queso fresco \$4 pp

TAQUITOS (2 per person)

Crispy corn taquitos filled with your choice of meat or potato & cheese, topped with shredded lettuce, chipotle crema and queso fresco \$7 pp

COCONUT SHRIMP (4 per person)

Hand-breaded butterflied coconut shrimp with tamarind and chili sauce and balsamic reduction \$10 pp

JALAPENO POPPERS (4 per person)

Jalapeno poppers stuffed with cream cheese, battered and deep-fried to perfection. Served with chipotle ranch \$4.50 pp

CEVICHE (for 10 people)

Fresh caught white fish cooked with lime juice, tossed with serrano chilies, pickled onions and cilantro \$75.00

ROASTED CAULIFLOWER (for 10 people)

Sautéed roasted cauliflower deglazed with fresh lemon juice and chili oil, topped with three cheese blend \$32.50

CHILAQUILES STYLE NACHOS (for 10 people)

Corn tortilla, chips, smoked cheddar and black beans sautéed to perfection and topped with fresh avocado, jalapeno and pickled chile slaw \$32.50 Add meat \$62.50

BAJA CAESAR SALAD (for 10 people)

Chopped romaine, cotija, parmesan, anchovies and croutons tossed in a housemade Caesar dressing \$32.50

SIDES

JUST CHIPS \$2.50 individual bag, \$8 large bag (6-8 ppl)

JUST SALSA \$5 ½ pint (2-3 ppl), \$8 pint (6-8 ppl), \$12 qt (12-15 ppl)

GUACAMOLE \$8 ½ pint (2 ppl), \$14 pint (5 ppl), \$20 qt (8-10 ppl)

ESCABECHE \$5 ½ pint (2 ppl), \$8 pint (5 ppl), \$12 qt (10 ppl)

DESSERTS

CARAMEL MEXICAN FLAN

Rich, sweet custard baked with caramelized sugar \$7 pp

CHURROS (4 per person)

Served with rum dulce de leche dipping sauce \$7 pp

MARGARITAS

MARGARITA IN A BOTTLE

Tradicional Blanco Tequila and housemade margarita mix \$18 for 16 oz

HOUSEMADE MARGARITA MIX IN A BOTTLE

\$8 for 16 oz \$12 for 32 oz

EXTRAS

DISPOSABLE DINNERWARE

Paper plates, napkins and disposable forks \$1.50 pp

SERVING UTENSILS

Plastic tongs and serving spoons \$10 per set

CUSTOM MENU AVAILABLE UPON REQUEST