



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.

CHOZA TACO BAR - \$16.75

Six ounces of filling per person, enough to make three traditional-sized tacos. Includes choice of beans (black, pinto or refried), Mexican rice, housemade corn tortillas or flour tortillas, pico de gallo, Mexican cheese blend, taco salsa and lime. Chips and roasted tomato salsa also included.

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

CARNITAS

Slow-braised pork shoulder in Mexican spices, onions

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

PESCADO

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

SHRIMP

Baja-style grilled or fried extra \$3 pp

ENCHILADAS (2 per person)

Mexican cheese blend wrapped in fresh corn tortillas, topped with red enchilada sauce, crema and queso fresco. Your choice of meat. \$7 pp

MAS

BAJA CAESAR SALAD

Chopped romaine, cotija, parmesan, anchovies and croutons tossed in a housemade Caesar dressing \$3.25 pp

QUESADILLA

Blend of three Mexican cheeses and grilled corn in a flour tortilla \$3.25 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 \$3.25 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. \$4.75 pp

JALAPENO POPPERS (4 per person)

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

ROASTED CAULIFLOWER

Sautéed roasted cauliflower deglazed with fresh lemon juice and chili oil, topped with three cheese blend. \$3.25 pp

CHILAQUILES STYLE NACHOS

Corn tortilla chips, smoked cheddar and black beans sautéed to perfection and topped with fresh avocado, jalapeno and pickled chile slaw. \$3.25 pp. Add meat, extra \$3 pp

COCONUT SHRIMP (4 per person)

Hand-breaded butterflied coconut shrimp with tamarind and chili sauce and balsamic reduction. \$8 pp

CEVICHE

Fresh caught white fish cooked with lime juice, tossed with serranos chilies, pickled onions and cilantro. \$6 pp

MARGARITA

MARGARITA IN A BOTTLE

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

HOUSEMADE MARGARITA MIX IN A BOTTLE

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

SIDES

JUST CHIPS \$2.50 individual bag, \$7 large bag (6-8 ppl)

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

GUACAMOLE \$8 ½ pint (2 ppl), \$12 pint (5 ppl), \$16 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

CHURRO BITES

Served with dulce de leche dipping sauce \$7 pp

EXTRAS

Plates, napkins and forks - \$1.50 per person

Serving utensils - plastic tongs & serving spoons \$10 per set

CUSTOM MENUS AVAILABLE UPON REQUEST