- Large tray of assorted cheese, olives, and crackers (10) $25.00
- Mexican chicken salad sandwiches on Rye (10 large halves) $40.00
- Mini sandwiches de Cochinita Pibil on Sarcone’s bread (15) $55.00
- Salmon mousse on Endive leaf with chipotle (10) $30.00
- Half flutes of Ceviche Mixto (20) $80.00
- Mexican shrimp salad with assorted crackers (10 servings) $50.00
- Guacamole-Ask for quantity pricing
- Chips and salsa Mexicana (10) $30.00

Also available
- Brioche or Challah (homemade) rolls $0.75 per roll
- Seasonal Fresh Fruit tray (with or w/o dipping sauce)Ask for quantity pricing
- Tenderloin Medallions en salsa de Pimiento Roja (10) $100.00
- Mole de Pollo - chicken (10) $65.00
- Cochinita Pibil – pulled pork (10) $65.00
- Camarones Veracruz (10) $120.00

Postres-Desserts

Cookies: $8 per dozen
- Mexican Wedding Cookies
- Giant chocolate chip cookies
- Two Streeters $20 per ½ dozen. Giant double lemon cookie: Nutella filling, choc. Dipped w/ lemon lavender icing

Cakes
- Alex’s Tri-Colored party cake. Chocolate spice, orange and almond cake with orange buttercream frosting $2.00 per slice
- Or with Mocha buttercream frosting
- Triple layer choc mousse cake. Layer of dark flourless choc cake topped w/layer of medium bodied choc mousse, topped w/layer of light foamy Ivory choc mousse. 9” - $35, 11” - $45

Available in sheet or slices.
- Individual Tres Leches Trifles- Amaretto Tres Leches cake with a layer of chocolate and whipped cream, $36 per dozen or $3.00 a piece. $38/whole Tres Leches.
- Whole Coconut Lime Tart, $35.

* Catering may require 24 hr preparation, Some items can be prepared same day. Deposit required on major credit cards.