

CATERING

barrio

## TACO BAR

Choice of two fillings:

Beef Barbacoa, Pork Carnitas, Chicken Al Pastor,

The Gringo (seasoned ground beef), Potato Chorizo or Red Chile Grilled Vegetables

Then add traditional accompaniments of corn and flour tortillas, black beans, lettuce, roma tomato, shredded cheese, diced onions, mexican crema, cilantro, sliced jalapenos, limes assorted authentic salsas and cumin dusted tortilla chips.

**\$20 per person**

Customize your event and add our award-winning guacamole as well as our appetizer platter.

## APPETIZER PLATTERS (10-12 SERVINGS)

**Red Chile Grilled Vegetable Tostaditos** with queso fresco, black beans and watercress...40

**Black Bean and Chicken Tostaditos** with mango habanero salsa and romaine...40

**Spicy Shrimp Tostaditos** with avocado, olive and veracruzano salsa...55

**Ahi Tuna Ceviche** with cucumber and pasilla pepper salsa...55

**Lobster Sopes** with avocado, hearts of palm and roasted tomato-arbol salsa...65

**Potato Sopes** with goat cheese and red chile tomatillo salsa...40

**Ahi Tuna Tacos** with avocado-tomatillo salsa and green onion...45

**Gringo Tacos** with cheese, lettuce, tomato and hot sauce...40

**Grilled Beef Tenderloin Skewers** with aji amarillo chile and hearts of palm salad...75

**Grilled Chicken Skewers** with chimichurri and black bean mango salad...45

**Tequila Shrimp Skewers** with lemon and ginger mojo...55

**Albondigos-Pork and Beef Meatballs** with chile de arbol salsa and queso cotija...45

**Carne Apache-Mexican Style Carpaccio** with avocado, hearts of palm and huitlacoche vinaigrette...45

**Jicama, Pineapple and Mango Skewers** with chile de arbol and lime...40

**Heirloom Tomato and Watermelon Skewers** with arugula, queso fresco and red chile (seasonal)...40

**Chips and Signature Salsas** salsa verde, roasted tomato-arbol and habanero...20

**Guacamole** with chips and ancho tomatillo salsa...30

## **SHARED PLATTERS (10-12 SERVINGS)**

### **QUESADILLAS**

**Adobo Grilled Chicken Quesadilla** with roasted corn and poblano peppers...55

**Red Chile Pork Quesadilla** with guajillo chile, garlic and quesadilla cheese...60

**Beef Barbacoa Quesadilla** with frilled green onion and Oaxaca cheese...65

### **ENCHILADAS**

**Chicken Enchilada al Pastor** with salsa verde and mexican sour cream...65

**Wild Mushroom Enchilada** with pasilla salsa, chihuahua cheese and red onion...70

**Red Chile Braised Beef Enchilada** with chihuahua cheese...70

### **TAMALES**

**Red Chile Pork Tamale** with salsa verde and queso fresco...70

**Sweet Corn and Mushroom Tamale** with red chile salsa...70

**Habanero Chicken Tamale** with yucatan salsa...65

## **SANDWICHES/TORTAS**

**Barbeque Pork** with pickled onion and chipotle-jicama slaw...75

**Chipotle Chicken Salad** with jicama, cucumber and arugula...75

**Ham & Cheese** with shredded romaine, tomato, red onion and avocado-tomatillo pico de gallo...75

**Turkey & Bacon** with arugula, avocado and Monterey jack cheese...75

**Shrimp & Avocado Salad** with red onion and cucumber...75

## **SALAD PLATTERS**

**Roasted Organic Beet Salad** with orange, peanuts and local goat cheese...65

**Shrimp & Quinoa Salad** with cucumber, avocado, tomato, red onion and cilantro-lime vinaigrette...85

**Seared Ahi Tuna** with hearts of palm, watercress and orange and avocado vinaigrette...88

**Grilled Chicken Breast** marinated in chimichurri with spicy mango-organic black bean salad and arugula...70

**Organic Mixed Greens** with jicama, cucumber, pumpkin seed, queso fresco and tequila orange vinaigrette...52

**Organic Mixed Greens** with cucumber radish and cilantro lime vinaigrette...48

**Papaya, Mango, Jicama and Pineapple** with red chile, lime and honey...48

**Watermelon & Heirloom Tomato Salad** (seasonal) with queso fresco, jalapeno and red chile vinaigrette...60

## **ENTREES**

All entrees include choice of one side and one salad

**Creekstone Farms Beef Ribeye Barbacoa** mexican prime rib...40

**Chicken in Red Mole** with mango, romaine and habanero salsa...26

**Cochinita Pibil-Slow Roasted Local Pork** with achiote and onion in banana leaves...24

**Chicken Pibil-Slow Roasted Chicken** with achiote and onion in banana leaves...24

**Oaxacan Style Baby Back Ribs** with tamarind-ancho barbeque sauce...26

**Seared Ahi Tuna** with avocado tomatillo salsa...32

**Creekstone Farms Braised Beef Short Ribs** with tamarind-ancho barbeque sauce...30

**Sugar Cane Skewered Shrimp** with tequila-ginger mojo...26

**Compart Family Farms Pork Ribeye** in chipotle adobo...28

**Chicken Chimichurri** with chimichurri sauce...24

**Grilled Creekstone Farms Skirt Steak** with citrus tequila butter...27

#### SALADS (CHOOSE ONE)

**Mango & Black Bean Salad** with wild arugula

**Pineapple, Cucumber & Jicama Salad** with red chile vinaigrette

**Heirloom Quinoa Salad** with tomato, avocado, cilantro and cucumber

**Fingerling Potato Salad** with guajillo spice

#### SIDES (CHOOSE ONE)

**Frijoles Charro** pinto beans with pork shoulder and smoked bacon

**Frijoles Poblanos** pinto beans with wood roasted poblanos, tomato & charred onion

**Organic Black Beans** with epazote and hot peppers

**Grilled Knob Onions** with sea salt and lime

**Roasted Corn** with lime, queso cotija, chipotle crema and epazote

**Mexican Rice** with tomato, peas and carrots



**MPLS 925 NICOLLET  
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