



CATERING MENU

FULL SERVICE . DELIVERY . PICK UP . DROP OFF

DONKEY
master of the taco

TACO BAR

Taco bar includes fresh corn tortillas, salsa habanero, salsa verde, and salsa fresco. Our taco bar is 100% naturally gluten free. Toppings packaged separately. Served by the pan.

small: 12 tacos \$60 medium: 20 tacos \$100 large: 40 tacos \$200

taco selections

PASTOR (pork)

pineapple, onion, cilantro

CARNITAS (pork)

pickled red onion, queso fresco, cilantro

GRINGO (ground beef)

tomatoes, romaine, chihuahua queso

CARNE ASADA (steak)

onion, cilantro, lime

small: 12 tacos \$85

medium: 20 tacos \$140

large: 40 tacos \$280

POLLO (chicken)

cabbage slaw, salsa cruda, queso fresco, cilantro

HONGOS* (mushroom) veg

chipotle mayo, cilantro

GRANOS (grains) vegan

pickled beets, fried chickpeas, vegan lemon crema

NACHO BAR

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

small: 12 servings \$60 medium: 20 servings \$100 large: 40 servings \$200

protein selections

PASTOR (pork)

POLLO (chicken)

GRINGO (ground beef)

HONGOS* (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 VERACRUZ olive, caper, tomato, scallion \$225

*contains nuts

APPETIZERS

all orders come with fresh corn tortilla chips

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

ESQUITES 8 servings \$25 **veg**
roasted corn, mayo, crema, serrano, lime, queso cotija, valentina, 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 **veg**
warm queso, served hot

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

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

SIDES ■ ■ ■ ■ ■ ■ ■ ■

served by the pan

small: 12 servings \$18

medium: 20 servings \$25

large: 40 servings \$50

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

ACHIOTE RICE **vegan**
onions, garlic, tomato achiote

REFRIED BLACK BEANS **vegan**
black beans, onions, garlic, hoja de santa, epazote

ROASTED VEGETABLES **vegan**
seasonal vegetables, tajin de verduras, chermoula

SALADS

served by the bowl

small: 8 servings \$30

medium: 16 servings \$60

large: 32 servings \$120

SI SIR SALAD
romaine, radicchio, breadcrumbs, parmesan, fresh lemon, caesar dressing
****vegetarian upon request**

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

DESSERTS

FRESH BAKED COOKIES \$15/dozen
mayan double chocolate
horchata shortbread
brown butter chocolate chip

DULCE DE LECHE PANNA COTTA
\$3/each
coffee and cocoa nib

PARTY PACKS!

All Party Packs serve 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

BOTTLED WATER \$4/EA

HOUSE HORCHATA \$20/GAL

HOUSE LIMEADE \$15/GAL

HOUSE AGUA FRESCA \$30/GAL

Strawberry Basil, Cucumber Mint, Hibiscus,
Pineapple

JARRITOS \$6/EA

Assorted Flavors

MEXICAN COKE \$6/EA

MARGARITA MIX \$20/QT

No alcohol included. Makes 16 drinks.
Classic, Prickly Pear, Seasonal Flavors.
Instructions included!

CANNED MARGARITAS

Donkey Margarita ready to drink, just pour over ice!
21 up and only, ID will be checked upon delivery.

Classic \$10.50/single | \$21/double

Prickly Pear, Seasonal Flavors \$12.50/single | \$25/double

Interested in hiring Donkey for your Bar Service? Speak to one of
our catering team members to customize your event!

616.350.4305

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