



# PAPI'S

## TACO JOINT

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# CATERING

# MENU

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### FELL'S POINT

1703 ALICEANNA, BALTIMORE, 21231

### HAMPDEN

3820 FALLS ROAD, BALTIMORE, 21211

### TOWSON

826 DULANEY VALLEY ROAD, TOWSON, 21204

### SOHA UNION

826 DULANEY VALLEY ROAD, TOWSON, 21204



CONTACT ELIZABETH  
[EBECK.C2CATERING@GMAIL.COM](mailto:EBECK.C2CATERING@GMAIL.COM)

**C<sup>2</sup>** RESTAURANTS AND CATERING



## APPETIZERS

	SM 10-20	MED 25-40	LRG 45-60
<b>HOUSEMADE GUACAMOLE</b> Served with fire salted house fried chips	\$80	\$155	\$230
<b>AUTHENTIC SALSA</b> Served with fire salted house fried chips. Choose any 3 of the following: <b>CASA</b> - (mild) Pureed tomatoes laced with herbs and spices <b>PICO DE GALLO</b> - (mild) Petite diced garden veggies and herbs <b>BLANCA</b> - (mild) Creamy Mexican-style ranch <b>PINA</b> - (mild) Confetti of pineapple and poblano <b>ROJA</b> - (medium) Fire grilled tomato, guajillo, chile de arbol, and chipotle <b>VERDE</b> - (medium) Roasted tomatillo, jalapeno, and poblano <b>PICOSA</b> - (hot) Comal toasted jalapeno, chipotle, and chili de arbol	\$55	\$105	\$155
<b>CHIMICHURRI CEVICHE</b> Calamari and shrimp marinated in chimichurri sauce and orange juice with red onion, cucumbers, red & green peppers, and habanero chiles served on a bed of lettuce with tortilla chips	\$65	\$125	\$185
<b>QUESO FUNDIDO</b> Jack and cotija cheeses spiked with poblano, jalapeno, Mexican green onions and mulato chiles	\$70	\$135	\$200
<b>PAPI'S ENSALADA</b> Romaine topped with cilantro, radish, avocado, plumb tomato, pepitas, and white onion. Served with your choice of 2: agave vinaigrette, mango vinaigrette or chipotle ranch	\$70	\$135	\$200
<b>NUMBER OF PIECES:</b>	<b>25</b>	<b>50</b>	<b>100</b>
<b>QUESADILLA</b> Served with crema Mexicana and casa salsa ➤ Add short rib, chorizo, chicken, pork, lengua, gringo meat, al pastor, smashed black beans, veggie or scrambled eggs ➤ Add shrimp or fried cod	\$55 \$70 \$80	\$105 \$135 \$155	\$205 \$265 \$305
<b>HOT TAMALES</b> Served with Roja, Verde or Picoso salsa	\$110	\$215	\$425
<b>ELOTE</b> Epazote-braised halved corn cobs garnished with Mexican Mayo, lime, cotija cheese, fire salt, and Mexican green onions	\$65	\$125	\$245
<b>PLATANO</b> Fire salted plantains drizzled with agave nectar served with salsa blanca	\$45	\$85	\$165
<b>YUCA FRITA</b> Crispy yuca root served with Mexican Mayo	\$50	\$95	\$185
<b>ENCHILADAS</b> Topped with your choice of mole poblano or authentic salsa. Filled with your choice of short ribs, chorizo, chicken, pork, al pastor, lengua, gringo meat, smashed black beans, veggies, or scrambled eggs ➤ Filled with your choice of shrimp or fried cod	\$100 \$110	\$195 \$215	\$385 \$425

**WE LOVE  
A FIESTA!**

**IT'S OUR GOAL TO MAKE YOUR EVENT A SUCCESS!**

Please ask any and all questions you may have. We will work with you to create a menu for any situation or budget.

## BUILD YOUR OWN TACOS

PRICE PER GUEST

Enjoy 3 tacos per guest with your choice of soft corn or flour tortillas. You can choose between gringo and authentic toppings:

**GRINGO** - Shredded lettuce, pico de gallo, Jack cheese and crema Mexicana

**AUTHENTIC** - Chopped cilantro & onion, radish, Mexican green onion, and nopales

Pick one filler per 5 guests:

<b>ADOBE COSTILLAS</b> - Chile pequin braised short ribs	\$13
<b>CHORIZO</b> - Spicy ground Mexican pork	\$13
<b>CHICKEN TINGA</b> - Chipotle roasted chicken	\$13
<b>AL PASTOR</b> - Spicy shawarma-style spit-fired pork	\$13
<b>CARNITAS</b> - Braised shredded pork	\$13
<b>GRINGO MEAT</b> - Seasoned ground beef	\$13
<b>LENGUA</b> - Seasoned beef tongue	\$13
<b>CARNE ASADA</b> - Marinated grilled skirt steak	\$15
<b>CAMARONES</b> - Maggi sauce and comal grilled shrimp	\$15
<b>FRIED COD</b> - Lightly battered fried cod with lime and salsa piña	\$15
<b>VEGETARIANOS</b> - Fried Chayote, yuca, and nopales	\$13
> Add housemade chips and salsa	\$2
> Add guacamole	\$2

## MISSION STYLE BURRITOS

PRICE PER GUEST

Flour tortilla with frijoles refritos, arroz rojo, avocado, queso Chihuahua, crema Mexicana, and choice of authentic salsa, garnished with shredded lettuce and pico de gallo. Served wrapped in aluminum foil and cut in halves or quarters.

Choice of Short ribs, chorizo, chicken, pork, al pastor, lengua, gringo meat, veggies, or scrambled eggs	\$14
Carne asada	\$16
Shrimp or fried cod	\$19
> Add housemade chips and salsa	\$2
> guacamole	\$2

## BUILD YOUR OWN BURRITO BOWL

PRICE PER GUEST

Large bowl with romaine lettuce, refried black beans, rice, cheese, crema, pico de gallo, and choice of 2 salsas or dressings

Choice of 2: Short ribs, chorizo, chicken, pork, al pastor, lengua, gringo meat, veggies, or scrambled eggs	\$15
Carne asada	\$17
Shrimp or fried cod	\$20
> Add guacamole, fajita vegetables, or esquites	\$2

## BUILD YOUR OWN NACHOS

PRICE PER GUEST

Fundido, house fried chips, jalapenos, pico de gallo, crema Mexicana	\$9
> Add short rib, chorizo, chicken, pork, al pastor, lengua, gringo meat, smashed black beans, or veggies	\$11
Choose Two	\$13
> Carne Asada	\$13
> Add salsa	\$1
> Add guacamole or esquites	\$2

## FAJITA MIXTO BAR

PRICE PER GUEST

Chicken, steak, and shrimp sautéed with peppers and onions with corn or flour tortillas, pico de gallo, lettuce, crema, and queso de chihuahua	\$20
> Substitute extra shrimp or steak for chicken	\$5

## INDIVIDUAL BOXED LUNCHES

PRICE PER GUEST

Choose either 3 Build-your-own Tacos or Mission-style Burrito. Served with 5.5oz. rice cup and desert churro

\$16

## MINI ORDER STREET TACOS

PRICE PER GUEST

Enjoy 2 tacos per guest with your choice of soft corn or flour tortillas. Only one filler choice per 10 guests with this option. \$10

You can choose either gringo and authentic toppings. Add both topping selections for 50¢ per guest.

**GRINGO** - Shredded lettuce, pico de gallo, Jack cheese and crema Mexicana

**AUTHENTIC** - Chopped cilantro & onion, radish, Mexican green onion, and nopales

➤ Add housemade chips and salsa

\$2

➤ Add guacamole

\$2

## SIDES

PRICE PER GUEST

**FRIJOLE CHARROS** - Pinto beans in chorizo broth

\$2

**FRIJOLE REFRITOS** - Vegetarian smashed black beans

\$2

**ARROZ ROJO** - Toasted white rice stained with casa salsa

\$2

**ESQUITES** - Epazote-braised corn shaved off the cob, sautéed with Mexican mayo, garnished with crema, cotija, lime, fire salt, and Mexican green onions

\$2

## DESSERT

PRICE PER GUEST

**CHURRO BITES** - Served with cajeta

\$3

## BEVERAGES

**COKE, COKE ZERO, DIET COKE, SPRITE, PEPSI, DIET PEPSI, ICED TEA, LEMONADE, FLAVORED SPARKLING WATER**

\$1.5/can

**JARRITOS MEXICAN SODA**

\$4/glass bottle

Mandarin, Mango, Fruit Punch

**JUMEX CANNED JUICES**

\$4/can

Strawberry/Banana, Peach, Mango, Guava

**MORE MEXICAN BEVERAGES**

\$4/glass bottle

Mexican Coke, Sangria Senorial

### OFF-PREMISE CATERING INFORMATION

- Additional 6% food sales tax • Additional 10% delivery fee • Additional 20% Gratuity and Management fee for staffed events
- We supply utensils, flatware, plates and napkins on delivery. • \$5 fee for disposable chafing sets with sterno fuel. Only napkins and silverware provided for carryout.