



PAPI'S

TACO JOINT

.....

CATERING

MENU

.....

OCEAN CITY

1500 PHILADELPHIA AVENUE, OCEAN CITY, 21842



.....

CONTACT CARRIE
CPODLES@GMAIL.COM

.....

C² RESTAURANTS AND CATERING



APPETIZERS

	SM 10-20	MED 25-40	LRG 45-60
HOUSEMADE GUACAMOLE Served with fire salted house fried chips	\$80	\$155	\$230
AUTHENTIC SALSA Served with fire salted house fried chips. Choose any 3 of the following: CASA - (mild) Pureed tomatoes laced with herbs and spices PICO DE GALLO - (mild) Petite diced garden veggies and herbs BLANCA - (mild) Creamy Mexican-style ranch PINA - (mild) Confetti of pineapple and poblano ROJA - (medium) Fire grilled tomato, guajillo, chile de arbol, and chipotle VERDE - (medium) Roasted tomatillo, jalapeno, and poblano PICOSA - (hot) Comal toasted jalapeno, chipotle, and chili de arbol	\$55	\$105	\$155
CHIMICHURRI CEVICHE 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
QUESO FUNDIDO Jack and cotija cheeses spiked with poblano, jalapeno, Mexican green onions and mulato chiles	\$70	\$135	\$200
PAPI'S ENSALADA 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
NUMBER OF PIECES:	25	50	100
QUESADILLA Served with crema Mexicana and casa salsa	\$55	\$105	\$205
➤ Add short rib, chorizo, chicken, pork, lengua, gringo meat, al pastor, smashed black beans, veggie or scrambled eggs	\$70	\$135	\$265
➤ Add shrimp or fried cod	\$80	\$155	\$305
PAPI'S WINGS Buffalo, Mango Habanero, Mole Poblano, Honey Tajin, Old Bay, or Chile de Árbol (HOT). Served with blue cheese or blanca	\$55	\$105	\$205
HOT TAMALES Served with Roja, Verde or Picoso salsa	\$110	\$215	\$425
ELOTE Epazote-braised halved corn cobs garnished with Mexican Mayo, lime, cotija cheese, fire salt, and Mexican green onions	\$65	\$125	\$245
PLATANO Fire salted plantains drizzled with agave nectar served with salsa blanca	\$45	\$85	\$165
YUCA FRITA Crispy yuca root served with Mexican Mayo	\$50	\$95	\$185
ENCHILADAS 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	\$100	\$195	\$385
➤ Filled with your choice of shrimp or fried cod	\$110	\$215	\$425

WE LOVE A FIESTA!

OUR GOAL IS 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.

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.

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:

ADOBE COSTILLAS - Chile pequin braised short ribs	\$13
CHORIZO - Spicy ground Mexican pork	\$13
CHICKEN TINGA - Chipotle roasted chicken	\$13
AL PASTOR - Spicy shawarma-style spit-fired pork	\$13
CARNITAS - Braised shredded pork	\$13
GRINGO MEAT - Seasoned ground beef	\$13
LENGUA - Seasoned beef tongue	\$13
CARNE ASADA - Marinated grilled skirt steak	\$15
CAMARONES - Maggi sauce and comal grilled shrimp	\$15
FRIED COD - Lightly battered fried cod with lime and salsa piña	\$15
VEGETARIANOS - 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 - Mandarin, Mango, Fruit Punch

\$4/glass bottle

JUMEX CANNED JUICES - Strawberry/Banana, Peach, Mango, Guava

\$4/can

MORE MEXICAN BEVERAGES - Mexican Coke, Sangria Seniorial

\$4/glass bottle

ON-PREMISES OPEN BAR OPTIONS

PRICE PER GUEST

BRONCE PACKAGE - House Beers, Wines, Liquors, Sangrias, and Margaritas

\$35

PLATA PACKAGE - All of the above plus Select Call Liquors, Microbrews, Signature Margaritas, Piña Colodas, and Strawberry Daiquiris

\$45

ORO PACKAGE - All of the above plus Tequila Tasting with Tasting Notes and Flights for each guest

\$55

OFF-SEASON ROOM RENTALS

PRICE PER HOUR

LOCALS BAR AND SIDE PATIO - 15 Guest Minimum, 60 Guest Maximum

Sun-Thu \$50, Fri-Sat \$100

MAIN BAR - 60 Guest Minimum, 150 Guest Maximum

Sun-Thu \$500, Fri-Sat \$750

THE WHOLE ENCHILADA - 60 Guest Minimum, 200 Guest Maximum

Sun-Thu \$700, Fri-Sat \$1000

CUSTOMIZE YOUR WEDDING FOOD & DRINK PACKAGE! ASK US HOW.

PARA TU BODA

WEDDING PACKAGES STARTING AT \$40 PER GUEST

YOUR CHOICE OF 2 APPETIZERS

CHIPS AND SALSA Add queso or guacamole +\$2

YUCA FRITA

MINI TAMALES

ESQUITES

FIRE-SALTED PLANTAINS

BUILD-YOUR-OWN NACHOS +\$3

CHIMICHURRI CEVICHE +\$3

ADD A THIRD APPETIZER +\$5

PAPI'S ENSALADA

With your choice of 2 dressings

CILANTRO AGAVE VINAIGRETTE, CREAMY MANGO LIME, OR CHIPOTLE RANCH

YOUR CHOICE OF 1 MAIN COURSE

With your choice of 3 Fillings - Add an addition Filling +\$2, or Seafood Filling +\$3

BUILD-YOUR-OWN TACOS

BUILD-YOUR-OWN BURRITO BOWLS

ENCHILADAS

TORTAS

MISSION-STYLE BURRITOS

QUESADILLAS

TAMALES

ADD AN ADDITIONAL MAIN COURSE +\$7

YOUR CHOICE OF 1 DESSERT

CHURROS WITH CARAMEL

TRES LECHES CAKE

INDIVIDUALLY WRAPPED COOKIES

FRESH FRUIT WITH DIP

BROWNIE, CUPCAKE, OR COOKIE PLATTER

INDIVIDUALLY WRAPPED MARSHMALLOW RICE TREATS

