## Cochinito

## CATERING MENU (509) 474-9618

All Tacos / Sides can be ordered Buffet Style (enough for 3 tacos per person) or as Pre-Assembled items. Full Bar Service, In-House Menu Items, & Custom Menus are available upon inquiry.

TACOS	Assembled HALF DOZEN	Tacos   <b>DOZEN</b>	Buffet PER PERSO
HERITAGE DUROC PORK CHEEK CARNITA& Salsa verde, cotija, pickled onion, cilantro, lime	\$26	\$51	\$14
CHORIZO AND POTATO Mushroom and huitlacoche duxelles, salsa de arbol, cilantro	\$26	\$51	\$14
LAMB MERGUEZ North African lamb sausage, hazelnut salsa macha, queso fresco, tomato and mint chutney	\$30	\$59	\$16
<b>20 HOUR CARNE A&amp;ADA</b> Sous vide Tri Tip, chili rubbed and slow braised to med rare - grilled corn, onions and peppers, chile garic oil, asadero cheese	\$30	\$59	\$16
CHICKEN Thigh braised in Mole Poblano, onion, cilantro, cotija, peanut, chicken chicharrones	\$28	\$55	\$15
PRAWN PIBIL Achiote marinade, citrus salsa, pickled red onion, sesame seed, cilantro, chicory slaw, veggie ash	\$30	\$59	\$16
OCTOPU& Cabbage, squash puree, apple/jicama salsa, cilantro	\$30	\$59	\$16
ROA&TED MAIITAKE MU&NROOM Marinated in chili garlic oil, manchego, pepitas, cabbage, radish, salsa de arbol, huitlacoche oil, shitake mushroom salt	\$28	\$55	\$15
BRAISED SHORT RIB TACO Xni pec salsa, asadero cheese, cilantro, salsa de arbol	\$30	\$59	\$16
SIDES RICE Cumin and lime rice	\$12	\$23	\$2
VEGETARIAN BLACK BEANS	\$15	\$29	\$2.50
COCHINITO &TYLE PINTO BEAN&	\$15	\$29	\$2.50
HOUSE MADE GUACAMOLE	\$18	\$34	\$3
HOUSE MADE CHIPS	\$12	\$24	\$2
HOU&E MADE &AL&A& Sikil Pak ◆ Salsa Verde ◆ Citrus ◆ Mole ◆ Macha ◆ Chile Mango Gel Grilled Corn, Onion & Pepper ◆ Tomato Xni Pec ◆ De Arbol ◆ Apple & Jicama	\$12	\$23	\$2

## MARGARITA KIT

Includes 16 oz fresh squeezed Cochinito sour mix (lime juice & simple syrup), chili lime rim salt and mixology instructions. Makes 8 Margaritas **\$26** 

Delivery downtown is free, elsewhere is \$35. Set up or staffing labor is available for \$20 per person per hour