



Seattle's Finest Tex-Mex

CATERING MENU

Email contact@laredosgrill.com

\$225 minimum Catering pick up orders

Fajita Buffet

\$18.00 per person

***menu makes 3 tacos per person & includes:**

Mesquite grilled Chicken & Steak combo with sautéed peppers & onions

Mexican Rice

Choice of Borracho Beans or Black Beans

Warm flour & corn tortillas

House made corn chips

Laredos Salsa Rojo, pico de gallo, & sour cream

HOUSE TACOS

Small 20 TACOS \$60 /Med 40 TACOS \$120 / Grande 75 \$225

INCLUDES WARM CORN TORTILLAS, CILANTRO, ONIONS , & SAISA

AL PASTOR

Pork in red chili cooked on our vertical rotisserie with fresh pineapple (marinade contains nuts)

CARNITAS

Slow roasted in Acheote chili sauce with cinnamon and Mexican beer

GRILLED SIRLOIN

Agua Negra marinade Mesquite grilled

GRILLED CHICKEN

Agua Negra marinade Mesquite grilled

BRISKET

House smoked and shredded Beef

CHICKEN TINGA

House smoked and shredded then slow cooked in a chili tomato sauce

CALABASA SQUASH

Fresh local squash & mushrooms

ENCHILADAS

med 18 enchiladas \$72 / large 24 enchiladas \$96

BANDERAS

House red tampequena & green tomatillo sauces (Tinga Chicken or Cheese)

VEGETARIAN

Black Bean and rajas filled topped with green tomatillo sauce & crema

SIDES:

Half pan feeds 20 to 25 ppl

Seasonal Vegetables	\$55
Refried vegan black beans	\$42
Borraccho (whole pinto) beans	\$42
Mexican Rice	\$42

EXTRAS:

House made Chips & Salsa Rojo	\$1.75 per person
Pico de gallo	\$1 per person

(all below items come with chips and rojo salsa)

Fresh Guacamole	\$3.50 per person
Hot Chili con Queso Dip	\$2.75 per person
Refried Bean Dip	\$2.00 per person