

Plaza Coyoacan Catering Menu

3433 SE Hawthorne Blvd, Portland OR

coyoacanpdx@gmail.com

(503)236-1100

coyoacanpdx.com

Food Menu

Taco Bar \$25 per person, 2 tacos

- Choice of filling
- Organic corn tortillas
- Black or pinto beans + Spanish rice
- Guacamole + pico de gallo + chips
- Roasted salsa - medium
- Salsa verde and roja - spicy

Enchilada Tray

Feeds ten people

\$250 with salsa roja or verde

\$270 with Mole Sauce

- Twenty enchiladas per tray
- Choice of filling
- Salsa roja, salsa verde, or mole
- Black or pinto beans + Spanish rice
- Guacamole + pico de gallo + chips
- Roasted salsa - medium
- Salsa verde and roja - spicy

We can attend your event with our staff through a buffet service, or just delivery. If you're interested in ordering other items from our standard menu feel free to reach out to us directly. We would love to answer questions and assist you with your selection.

FILLINGS:

Vegan Chorizo: Black beans and sunflower seeds, with guajillo peppers and savory spices, soy free, plant based.

Organic Tempeh: Marinated in guajillo pepper sauce.

House Veggies: Roasted poblano peppers, corn, and onions.

Prawns: Cooked in a chile arbol sauce with onions.

Cod Fish: Cooked in a chile arbol sauce with onions.

Carne Asada: Grilled steak seasoned with salt and pepper.

Birria: Shredded beef prepared with dried peppers and spices.

Pastor: Pork marinated in ancho and guajillo pepper, served with fresh pineapple.

Carnitas: Pork slowly braised in oranges, garlic, beer, and bay leaves.

Chorizo: Ground pork prepared with cinnamon, clove, garlic, and peppers.

Marinated Chicken: Marinated in a guajillo pepper sauce.

Shredded Chicken Breast: Cooked in a broth with onions, garlic, and celery.

Grilled Chicken Breast: Seasoned with salt and pepper.