



**EL BOSCO**  
CATERING



# CATERING SERVICES

## Fresh & Delicious

*El Bosco* catering treats your friends and family as their own with their warm attentiveness and friendly approach but with the added elements of impeccable service, polished precision and pristine presentation. With an in-depth knowledge of the menu, our catering staff's savvy and sophistication is unparalleled. From the moment our charming staff enters your home or venue, you can leave every little detail to us.

Whether your group is small or large, business casual or formal, we have carefully-curated uniforms and menus to suit your function's individual style. We look forward to meeting with you to discuss how we can customize an unforgettable culinary experience for your special occasion.

## CORPORATE EVENTS

Take the planning out of your busy business schedule. We cater breakfast, lunch and after-work gatherings—from boardrooms, conventions, seminars and cocktail parties.

## WEDDINGS

Let your wedding menu be one guest talk about for years. We offer a wide array of wedding catering options ranging from hors d' oeuvres, food stations, buffets, family-style or plated dinners.

## SPECIAL EVENTS

Leave the arrangements to us to cater to your memorable event from start to finish. Whether you are celebrating a birthday, graduation, engagement, milestone anniversary, baby shower or wedding shower, we've got you covered.

 VEGETARIAN

 VEGAN

 GLUTEN FREE

# APPETIZER PACKAGES

**SELECT 6 ITEMS + 1 DESSERT**  
\$50 PER GUEST

**TAQUITOS DE COCHINITA** GF

Rolled tortillas filled with pulled pork marinated in achiote served with Huancaína (Peruvian aji amarillo) dipping sauce

**MINI EMPANADAS** VE GF

Tasty crispy turnover made with hand-ground corn dough filled with beef, chicken, vegetables\* or seafood. Served with fresh Colombian salsa (hogado)

**GRILLED SHRIMP SKEWERS+** GF

Pacific white shrimp marinated in adobo and served with a side of salsa verde

**MINI GRILLED CHEESE**

Grilled brioche bread assembled with Chihuahua cheese, braised oxtail, burnt scallion and crema fresca

**FRESH ROLLS** VE GF

Vegetable ceviche wrapped in rice paper and side of avocado sauce for dipping



**TAQUITOS** VE GF

Rolled tortillas filled with mashed potatoes & garlic mushrooms, in a cashew crema & salsa verde

**ANTICUCHOS (mini skewers)+** GF

Meat, fish, or seafood with choice of sauces: ~chimichurri ~salsas  
~Ponzu ~cumin or ~yogurt

**SALPICON+** GF

A trinity of vegetables with scallions, vidalia onions and Poblano peppers with cilantro, lime juice and Latin species. Choices of meat, fish or seafood

V VEGETARIAN

VE VEGAN

GF GLUTEN FREE

**MINI SLIDERS** GF

Juicy beef patty mixed with cheese, bacon and grated green apples. Served in a mini bun

**ALBONDIGAS (meatballs)** GF

Stuffed with Ricotta cheese, olives and Sultana raisins in a spicy tomato sauce. Finished with toasted pine nuts

**SHRIMP DUMPLINGS** GF

Served with a Ponzu sauce

**YUCA BEIGNETS** V VE GF

Savory French style donuts made with cassava and served with a side of Huancaína sauce (Peruvian aji amarillo)

**FRIED CHICKEN** GF

Chicken tenders coated with a tapioca tempura and served with a piloncillo and Puya chili honey

**JAMON SERRANO+** GF

Dates and Manchego cheese wrapped with Spanish jamon Serrano

+ Add \$3 per guest

DESSERTS

**XOCOLATE MOUSSE** V GF

Creamy and velvety Xocolate mousse layered with fresh raspberries and a pinch of Mexican chile. Garnished with organic cocoa nibs.

**PINA PARFAIT** V

Tomatillo compote with pineapple curd, layered with short bread crust and torched meringue

**CHURROS** V

Pasta de choux, fried and rolled in Mexican cinnamon and sugar sauces:  
~chocolate picante ~cajeta ~salsa de fresas

**TRES LECHES** V

Chiffon cake soaked in tres leches, topped with Mexican vanilla custard and garnished with shaved organic chocolate and strawberries



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# TACO STATION

**SELECT 4 TACOS + 2 SIDES + 1 DESSERT**  
\$60 PER GUEST

## TACOS\*

### COCHINITA GF

Slowly braised Yucatán style pork, marinated with achiote & sour oranges

### CHICKEN TINGA GF

Pulled chicken cooked in a tomato, onion, garlic and chipotle sauce

### AL PASTOR GF

Pork marinated in a traditional Mexican adobo and garnished with onions, cilantro & grilled pineapple

### STEAK & TOCINO GF

Served with bacon, sautéed Poblano peppers & onions



### AJILLO MUSHROOMS VE GF

Portobello mushrooms sautéed with garlic & Guajillo peppers

### RAJAS V GF

Roasted Poblano pepper strips in a cream sauce with onions & corn kernels

### FLAUTAS VE GF

Rolled tortillas filled with mashed potatoes & garlic sautéed mushrooms, side of cashew cream & salsa verde

### CHIPOTLE CAULIFLOWER VE GF

Marinated with chipotle peppers, EVOO and drizzled with a semi-spicy vegan cream sauce

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**BEER BATTERED CAULIFLOWER** VE

Layered of avocado pure, cauliflower bits drizzled with vegan garlic aioli.  
Garnished with microgreens

**BAJA FISH**

Beer battered crispy cod, topped with a fiery pickled slaw and drizzled  
with a chipotle aioli

**\*Salsa Verde (mild) Macha (medium) Garlic Habanero (hot) sauces are included in package**

SIDES

**MEXICAN STREET CORN (Esquite)** V GF

Corn on the cob (or on a cup) coated with a mix of Cotija cheese, crema  
fresca, butter, lime, epazote & chile powder

**POMEGRANATE SALSA (pico de gallo)** VE GF

pomegranate, onions, tomatoes, cilantro, lime juice & jalapeños

**GUACAMOLE** VE GF

Hass avocados, tomatoes, onions, cilantro, lime juice & jalapeños

**WATERMELON AND AVOCADO SALAD** VE GF

diced watermelon & Hass avocados drizzled with a balsamic or Guajillo  
tamarind reduction, a hint of fresh lime juice and garnished with basil leaves

**CAULIFLOWER POPCORN** V

Beer battered cauliflower drizzled with vegan garlic aioli. Garnished with chives

**BUFFALO CAULIFLOWER POPCORN** VE

Beer battered pieces of cauliflower lightly deep fried and tossed in a tangy Buffalo sauce

**COCHINITA POUTINE** GF

Classic poutine topped with Mayan style pulled pork



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## DESSERTS

### XOCOLATE MOUSSE V GF

Creamy and velvety Xocolate mousse layered with fresh raspberries and a pinch of Mexican chile. Garnished with organic cocoa nibs.

### PINA PARFAIT V

Tomatillo compote with pineapple curd, layered with short bread crust and torched meringue

### CHURROS V

Pasta de choux, fried and rolled in Mexican cinnamon and sugar sauces: ~chocolate picante ~cajeta ~salsa de fresas

### TRES LECHES V

Chiffon cake soaked in tres leches, topped with Mexican vanilla custard and garnished with shaved organic chocolate and strawberries

## CEVICHE BAR

### SELECT 2 ITEMS

\$30 PER GUEST

## CEVICHEs

### PACIFIC WHITE SHRIMP GF

Lime juice and Yuzu Kosho marinated Pacific white shrimp served with a smoked corn purée. Garnished with cilantro

### PACIFIC HALIBUT GF

Sea buckthorn juice, Spanish olive oil marinated Pacific halibut served with honey crisp apple, fresh jalapeño and sea asparagus

### CEVICHE DE FRUTAS VE GF

Cactus fruit, pomegranate, ajo blanco, charred grapes, pepitas, cilantro, watermelon

### ZUCHINI AND CARROT CEVICHE NIKKEI VE GF

Japanese and Peruvian style ceviche marinated in a Ponzu sauce and lime juice and served with taro chips

### TRADITIONAL MEXICAN CEVICHE GF

White fish marinated in lime juice, tossed with diced tomatoes, onions, cilantro & jalapeños

### CREAMY CEVICHE GF

White fish marinated in lime juice, dressed in a spicy avocado & crema fresca sauce

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# LATIN AMERICAN FARE STATION

**SELECT 4 ITEMS + 2 SIDE + 1 DESSERT**  
\$60 PER GUEST

## EMPANADAS

### EMPANADA DE CARNE GF

Tasty crispy turnover made with hand-ground corn dough filled with pulled beef stew filling & potatoes, served with hogao (Colombian salsa)

### EMPANADA DE POLLO GF

Tasty crispy turnover made with hand-ground corn dough filled with pulled seasoned chicken filling & potatoes, served with hogao (Colombian salsa)

### EMPANADA DE VEGETALES VE GF

Tasty crispy turnover made with hand-ground corn dough filled with vegetable medley filling & potatoes, served with hogao (Colombian salsa)



## AREPAS

### VENEZUELAN CHICKEN AREPA GF

Tasty crispy pocket made with masarepa (cornmeal) filled with shredded chicken tossed with tender avocado, aioli, onions, jalapeno peppers and cilantro

## TOSTADAS DE CEVICHE

### TRADITIONAL CEVICHE TOSTADA GF

White fish marinated in lime juice, tossed with diced tomatoes, onions, cilantro & jalapeños

### CREAMY CEVICHE TOSTADA GF

White fish marinated in lime juice, dressed in a spicy avocado crema.

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## SIDES

### MEXICAN STREET CORN (ESQUITE) V GF

Corn on the cob (or on a cup) coated with a mix of Cotija cheese, crema fresca, butter, lime, epazote & chile powder

### POMEGRANATE SALSA (pico de gallo) VE GF

Pomegranate, onions, tomatoes, cilantro, lime juice & jalapeños

### GUACAMOLE VE GF

Hass avocados, tomatoes, onions, cilantro, lime juice & jalapeños

### WATERMELON AND AVOCADO SALAD VE GF

Diced watermelon & Hass avocados drizzled with a balsamic or Guajillo tamarind reduction, a hint of fresh lime juice and garnished with basil leaves

### CAULIFLOWER POPCORN VE

Cauliflower its drizzled with vegan garlic aioli. garnished with chives

### BUFFALO CAULIFLOWER POPCORN VE

Beer battered pieces of cauliflower lightly deep fried and tossed in a tangy Buffalo sauce

### COCHINITA POUTINE GF

Classic poutine topped with Mayan style pulled pork

## DESSERTS

### XOCOLATE MOUSSE V GF

Creamy and velvety Xocolate mousse layered with fresh raspberries and a pinch of Mexican chile. Garnished with organic cocoa nibs.

### PINA PARFAIT V

Tomatillo compote with pineapple curd, layered with short bread crust and torched meringue

### CHURROS V

Pasta de choux, fried and rolled in Mexican cinnamon and sugar sauces: ~chocolate picante ~cajeta ~salsa de fresas

### TRES LECHES V

Chiffon cake soaked in tres leches, topped with Mexican vanilla custard and garnished with shaved organic chocolate and strawberries

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# MAINS

## PACKAGE A

\$25/person

### CHILES RELLENOS <sup>GF</sup>

Poblano peppers stuffed with pork, beef or cheese and crispy fried. Served with a salsa roja. Sides: rice and refried beans.

or

### TORTA DE COCHINITA <sup>GF</sup> *option available*

Toasted baguette layered with refried beans, sliced avocado, Pibil pork, pickled red onions and habanero sauce. Served with a side of green plantain chips.

or

### POZOLE <sup>GF</sup>

Traditional hominy soup with the choice of pork or turkey and seasoned with chile Ancho. Garnished with sliced radishes, shredded lettuce, and limes.

\* CHOICE OF DESSERT



## PACKAGE B

\$29/person

### ALAMBRES <sup>GF</sup> *option available*

Sirloin, bacon, onions and Poblano pepper skewers marinated in a garlic and sour orange sauce. Grilled and served with corn/flour tortillas and salsa of choice.

or

### SHRIMP COCKTAIL <sup>GF</sup>

Poached shrimp in a tomato sauce with red onions, diced avocado and cherry tomatoes. Served with saltines or corn chips.

or

### TUNA CARPACCIO TOSTONES <sup>GF</sup>

Green plantain tostones topped with a carpaccio styled tuna, tossed in olive oil, pearl onions, basil, avocado and a hint of lime.

\* CHOICE OF DESSERT

<sup>V</sup> VEGETARIAN

<sup>VE</sup> VEGAN

<sup>GF</sup> GLUTEN FREE

## PACKAGE C

\$35/person

### CHILES EN NOGADA GF

Poblano peppers filled with picadillo (mixture of meat, aromatics, fruit and spices) topped with a walnut cream sauce and pomegranate seeds.

or

### CHURRASCO GF

Grilled skirt steak seasoned with alt and pepper and drizzled with chimichurri sauce. Served with roasted fingerling potatoes and cherry tomatoes.

or

### PESCADO FRITO GF

Fresh catch of the day. Seasoned with fresh lime and salt and then fried. Served with coconut rice and tostones

\* CHOICE OF DESSERT

## FAMILY STYLE

### PACKAGE A

\$75/person – serves 4 people

### POLLO TRES CHILES GF

Whole chicken marinated with Ancho, Morita and Pasilla chilies. Roasted and served on a bed of steamed yuca

\* CHOICE OF DESSERT

### PACKAGE B

\$25/person

### ENFRIJOLADA V GF

Served with yellow corn tortilla filled with avocado and queso fresco, black bean sauce and crema fresca

or

### FRIED EAST COAST CANADIAN OYSTERS (3 pcs each) GF

Corn meal tempura oysters served with a Chipotle or a smoked garlic aioli.

\* CHOICE OF DESSERT

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PACKAGE C  
\$30/person

**GRAIN FED CHICKEN ENCHILADAS** GF

Corn tortillas filled with pulled chicken tinga served with red rice and black beans, choice of salsa verde or salsa roja and Chihuahua cheese

or

**CHICHARRON** GF

Our chicharron is cooked twice and brushed with a tamarind and Guajillo glaze.

\* CHOICE OF DESSERT

PACKAGE D  
\$36/person

**PESCADO NAYARIT** GF

Seasonal butterflied fish, brushed with Guajillo and Pasilla aioli, served with tortillas, cambray onions, avocado and salsas

or

**ENMOLADA DE PATO** GF

Open faced yellow corn tortilla topped with Muscovy duck confit and mole almendrado. Garnished with pickled fennel

or

**LIGHTLY COOKED N.S. SCALLOPS** GF

Served with a braised oxtail and corn risotto

\* CHOICE OF DESSERT

PACKAGE E  
\$42/person

**PARRILLADA** GF

A variety of carne asada, grilled fish and seafood, seasonal vegetables, nopal salsa and cambray onions

\* CHOICE OF DESSERT

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\*DESSERTS

**XOCOLATE MOUSSE**  

Creamy and velvety Xocolate mousse layered with fresh raspberries and a pinch of Mexican chile. Garnished with organic cocoa nibs.

**PINA PARFAIT** 

Tomatillo compote with pineapple curd, layered with short bread crust and torched meringue

**CHURROS** 

Pasta de choux, fried and rolled in Mexican cinnamon and sugar sauces: ~chocolate picante ~cajeta ~salsa de fresas

**TRES LECHES** 

Chiffon cake soaked in tres leches, topped with Mexican vanilla custard and garnished with shaved organic chocolate and strawberries

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# FOOD TRUCK SERVICES

## Fresh & Fun Handheld Delights

Elevate your next backyard barbecue, pool party, birthday, wedding or anniversary with a visit from El Bosco's famous food truck that is sure to be the life of your party and a culinary experience guests won't forget. With a selection of fresh-and-fun handheld delights, the menu will have something for everyone and still be mindful of your party's dietary restrictions.



**V** VEGETARIAN

**VE** VEGAN

**GF** GLUTEN FREE