TODO
VERDE

A La Carte Catering Menu

PLANT-BASED MEXICAN

TO PLACE AN ORDER, SUBMIT INQUIRY HERE
OR EMAIL INFO@TODOVERDE.ORG
# A La Carte Catering Menu

**Breakfast (Each Order Serves 10)**

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
<th>Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chilaquiles salsa roja or verde with tortilla chips and just egg or tofu scramble</td>
<td>$95</td>
<td>MAIZ PANCAKES (GF, SF) cornmeal, oat flour, banana, and almond, topped with strawberry syrup</td>
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<tr>
<td>Papas con tofu (GF, NF) roasted potatoes, tofu scramble, bell pepper, with salsa verde and tortillas (contains soy)</td>
<td>$95</td>
<td>Papas con chorizo (GF, NF) roasted potatoes, mushroom tempeh and tofu chorizo with salsa verde and tortillas (contains soy)</td>
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<tr>
<td>Parfaits cashew, soy, or coconut plain yogurt and topped with jam, granola, and fresh berries</td>
<td>$60</td>
<td>Chia pudding chia seeds, coconut milk, maple syrup, fresh berries</td>
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</tbody>
</table>

**Lunch y Dinner (Each Order Serves 10)**

<table>
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</tr>
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<tbody>
<tr>
<td>Ceviche de palmitas (GF, SF, NF) marinated hearts of palm, tomato, avocado, jalapeno, cucumber, cilantro, served with tortilla chips</td>
<td>$90</td>
<td>Jackfruit al pastor (GF, SF, NF) seared jackfruit in an achiote and pineapple marinade with salsa verde and choice of tortillas, Mexican brown rice, cilantro brown rice, or black bean smash</td>
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<tr>
<td>Guacamole (GF, SF, NF) with toasted pepitas and sunflower seeds, charred jalapeno, tomato, and cilantro, served with tortilla chips</td>
<td>$50</td>
<td>Jackfruit carnitas y pipian verde (GF, SF) seared jackfruit served with toasted pepita pistachio charred poblano sauce, and cashew crema, with choice of tortillas, Mexican brown rice, cilantro brown rice, or black bean smash</td>
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<tr>
<td>Mushrooms en mole (GF, SF, NF) seared and tossed in a spiced pepita sunflower seed based mole with choice of tortillas, Mexican brown rice, cilantro brown rice, or black bean smash</td>
<td>$105</td>
<td>Palmitas aguachile verde hearts of palm, onion, avocado, cucumber, serrano</td>
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<tr>
<td>Chorizo (GF, NF) mushroom tempeh and tofu chorizo with salsa verde, fried onions, pickled baby carrots and choice of tortillas, Mexican brown rice, cilantro brown rice, or black bean smash (contains soy)</td>
<td>$105</td>
<td>Menudo (GF, NF, SF) snow mushrooms, oyster mushrooms, yellow maiz, oregano served with tortillas</td>
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<tr>
<td>Ensalada verde (GF, NF, SF) roasted golden beets, arugula, toasted pepitas, cilantro pepita dressing</td>
<td>$65</td>
<td>Como la flor (GF, NF, SF) quinoa, cucumber, cilantro, mint, edible flowers, lemon dressing</td>
</tr>
</tbody>
</table>
| $105 | Your Ensalada We'll custom make a salad for your event |}

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**Salsa y Sides** *(Each Order Serves 10)*

- $35- BLACK BEAN SMASH (GF, SF, NF)
- $35- CILANTRO OR MEXICAN BROWN RICE (GF, SF, NF)
- $18- SALSA VERDE OR ROJA + CHIPS
- $15.50- CASHEW CREMA
- $16.50- JALAPENO CASHEW CREMA
- $14.50- PIPIAN VERDE
- $8- PICKLED RADISHES
- $8- PICKLED RED ONION
- $20- TORTILLAS (20) (GF)

**Dulce** *(Each Order Serves 10)*

- $60- RAW CACAO PUDDING (GF)
  WITH AVOCADO, CAYENNE, CINNAMON, VANILLA, SEA SALT, MAPLE SYRUP, ALMOND, TOPPED WITH PISTACHIO, CHIA, STRAWBERRY
- $60- BLACK ARROZ CON LECHE (GF)
  WITH BLACK RICE, ALMOND MILK, GOLDEN RAISINS, CINNAMON, VANILLA, SEA SALT, MAPLE SYRUP
- $60- COCONUT FLAN (GF)
  WITH COCONUT MILK, TOFU, VANILLA, COCONUT CREAM, MAPLE SYRUP
- $95- RAW CHEESECAKE (SERVES 12-15) (GF)
  WITH FERMENTED CASHEW CHEESE, LEMON, CINNAMON, VANILLA, SEA SALT, MAPLE SYRUP, TOPPED WITH RAW CHOCOLATE SAUCE
- $60- AMORCITO GELATINA DE LECHE (GF, SF)
  STRAWBERRY, ROSE, ALME
- $50- CHAMPURADO (GF, SF)
  YELLOW MASA, RAW CACAO, CINNAMON, VANILLA, PILONCILLO

CONTINUED . . .
Batch Cocktails  *(Sold by the Gallon)*

- **$180-** MARGARITA  
  DHALIA TEQUILA CRISTALINO, AGAVE, LIME

- **$180-** TEPACHASTE  
  EL SILENCIO MEZCAL, HOUSEMADE  
  TEPACHE, LIME, MINT

- **$180-** SPIKED AMORCITO  
  COMMUNITY CO VODKA, STRAWBERRY, ROSE, CHIA, PILONCILLO

- **$190-** SPIKED HORCHATA  
  RABASOLO WHISKEY, BLACK RICE, ACTIVATED CHARCOAL, CINNAMON, CHIA, PILONCILLO

Wine  *(Sold by the Bottle)*

- **$38-** LAS JARAS, ROSE

- **$35-** ASLINA, CHARDONNAY

- **$40-** BOJO DO LUAR, DEU BODE CHILLABLE RED

- **$40-** DINAMO DINAMO, NUCLEO X ORANGE 1L

- **$45-** SASSARA, CHIARETTO CIARO

Agua Fresca  *(Sold by the Gallons, All options include Piloncillo)*

- **$48-** AMORCITO  
  STRAWBERRY, ROSE, CHIA

- **$48-** KALIENTE  
  LEMON, KALE, JALAPENO, CHIA

- **$48-** HORCHATA NEGRA  
  BLACK RICE, ACTIVATED CHARCOAL, CINNAMON, VANILLA, CHIA

- **$48-** TEPACHE  
  FERMENTED PINEAPPLE, CINNAMON, CLOVE

- **$48-** MORENA  
  TAMARIND, SAGE, CHIA

- **$48-** LAVANDA LIMONADA  
  LEMON, LAVENDER, CHIA

- **$48-** GUACAMAYA  
  AVOCADO, CUCUMBER, ORANGE, CHIA