TODO VERDE

Catering Menu

PLANT-BASED MEXICAN

TO PLACE AN ORDER, SUBMIT INQUIRY HERE OR EMAIL INFO@TODOVERDE.ORG
Catering Menu Items

FROM SMALL BITES TO A FULL SPREAD, TODO VERDE OFFERS A DELICIOUS RANGE OF MEALS TO CATER YOUR UPCOMING EVENT. TO PLACE AN ORDER, SUBMIT INQUIRY HERE OR EMAIL INFO@TODOVERDE.ORG.

Small Bites

CEVICHE DE PALMITAS
MARINATED HEARTS OF PALM, TOMATO, AVOCADO, JALAPENO, CUCUMBER, CILANTRO

GUACAMOLE
WITH TOASTED PEPITAS AND SUNFLOWER SEEDS, CHARRED JALAPENO, TOMATO, AND CILANTRO, SERVED WITH TORTILLA CHIPS

POBLANO MAC Y CHEESE
FIRE ROASTED POBLANO CASHEW QUESO WITH WHEAT SEMOLINA MAC

MINI ESQUITES
SMALL BITE SERVING OF ROASTED CORN IN SMOKY SPICE BLEND TOPPED WITH CASHEW CREMA

SWEET POTATO GUACAMOLE BITES
ROASTED SWEET POTATO BITES TOPPED WITH GUACAMOLE AND PICKLED RADISH

COCTEL DE MUSHROOMS
WITH TOMATO JUICE, LEMON, TOMATO, AVOCADO, JALAPENO, CUCUMBER, CILANTRO, WITH TORTILLA CHIPS

MINI QUESADILLAS
HOUSE MADE CASHEW CHEESE WITH TEMPEH, IN A BLUE CORN TORTILLA, TOPPED WITH PICKED ONION

ROASTED CAULIFLOWER Y QUESO
WITH CHIPOTLE AND PAPRIKA OVER A CASHEW POTATO NACHO CHEESE

Mains

MUSHROOM TINGA
SEARED WITH CHIPOTLE, OREGANO, TOMATO, GARLIC AND ONION

MUSHROOMS EN MOLE
SEARED AND TOSSED IN A SPICED PEPITA SUNFLOWER SEED BASED MOLE

JACKFRUIT AL PASTOR
SEARED JACKFRUIT IN AN ACHIOTE AND PINEAPPLE MARINADE WITH SALSA VERDE

JACKFRUIT PIPIAN VERDE
SEARED JACKFRUIT SERVED WITH TOASTED PEPITA PISTACHIO CHARRED POBLANO SAUCE, AND CASHEW CREMA

PAPAS CON CHORIZO
ROASTED POTATOES, MUSHROOM TEMPEH AND TOFU CHORIZO, AND SALSA VERDE

CONTINUED . . .
Catering Menu Items

From small bites to a full spread, Todo Verde offers a delicious range of meals to cater your upcoming event. To place an order, submit inquiry here or email info@todoverde.org.

**Sides**

- **Ensala da Verde**
  Roasted golden beets, arugula, toasted pepitas, cilantro pepita dressing

- **Como La Flor**
  Quinoa, cucumber, cilantro, mint, edible flowers, lemon dressing

- **Your Ensalada**
  We’ll custom make a salad for your event

**Salsa y Sides**

- **Black Bean Smash**
  Cilantro or Mexican brown rice

- **Salsa Verde or Roja + Chips**

- **Chips + Guacamole**

- **Cashew Crema**

- **Jalapeno Cashew Crema**

- **Pipian Verde**

- **Pickled Radishes**

- **Blue Corn Tortillas**

**Agua Fresca**

- **Amorcito**
  Strawberry, rose, chia

- **Horchata Negra**
  Black rice, activated charcoal, cinnamon, vanilla, chia

- **Lavanda Limonada**
  Lemon, lavendar, chia

- **Kaliente**
  Lemon, kale, jalapeno, chia

- **Morena**
  Tamarind, sage, chia

- **Guacamaya**
  Avocado, cucumber, orange, chia

- **Tepache**
  Fermented pineapple, cinnamon, clove
Includes a full set-up of catered food tables, display, decor, plates, napkins, cups, etc. Our catering staff will serve guests through the buffet line, and additional staff will replenish food and clean the food area as needed.

Choose the service style best suited for your event

Self-Service Buffet
- Service Charge $25/PP
- Includes a full set-up of catered food tables, display, decor, plates, napkins, cups, etc.
- Guests will serve themselves, our catering staff will replenish food and clean the food area as needed.

Full Service Buffet
- Service Charge $28/PP
- Includes a full set-up of catered food tables, display, decor, plates, napkins, cups, etc.
- Our catering staff will serve guests through the buffet line, and additional staff will replenish food and clean the food area as needed.

Family Style
- Service Charge $32/PP
- Includes large family style plating for seated guests.
- Our catering staff will provide full table service to your guests, replenish food and clean the eating area as needed.

Per person costs are based on an average guest count of 150. The cost would increase for a higher guest count or decrease for a lower guest count.

Additional costs include gratuity, rentals, bar staff, alcohol, and sales tax.
Craft Cocktails

MEXICO SOUR
ABASOLO CORN WHISKY, LEMON JUICE, ROSE SIMPLE SYRUP, RED WINE FLOAT

NIXTA IN THE AFTERNOON
NIXTA LICOR DE ELOTE, COLD BREW, COCONUT CREAM, CINNAMON

TE PACHASTE
EL SILENCIO MEZCAL, TEPACHE, LIME, MINT

MAIZ OLD FASHIONED
ABASOLO CORN WHISKY

MARGARITA
DAHLIA TEQUILA CRISTALINO, AGAVE, LIME, SALT

MOJITO FRESA
DIPLOMATICO RUM, STRAWBERRY, LIME

CUCUMBER SMASH
COMMUNITY CO VODKA, LIME, CUCUMBER, AGAVE, JALAPENO

Spiced Aguas

SPIKED AMORCITO
COMMUNITY CO VODKA, STRAWBERRY, ROSE WATER, PILONCILLO, CHIA SEEDS

SPIKED HORCHATA
ABASOLO CORN WHISKY, BLACK RICE, ACTIVATED CHARCOAL, PILONCILLO, CHIA SEEDS

SPIKED LAVANDA LIMONADA
EL SILENCIO MEZCAL, LEMON, LAVENDER, PILONCILLO, CHIA SEEDS

Craft Beer

EVAN’S BREWING
- POLLEN NATION (HONEY BLONDE)
- FOGGY PINES (HAZY PALE ALE)

BOOMTOWN
- MIC CZECH (PILSNER)
- LAS PALMAS (PALE ALE)
- CHAVEZ RAVINE (IPA)

THE BRUERY
- RETREAT (DOUBLE HAZY IPA)
- UNWIND (HOPPY PILSNER)

NORTH COAST
- SCRIMSHAW (PILSNER)

ALMANAC
- LOVE (HAZY IPA)
- TRUE KOLSCH (GERMAN KOLSCH - STYLE ALE)

HOUSE
- BEER (LAGER)
- GRAPEFRUIT RADLER
- MANGO RADLER

SOUTHNORTE
- MANGO IPA

Organic Wine

ASK ABOUT AVAILABLE SELECTION 2 WEEKS BEFORE EVENT DATE
We offer a variety of bar packages -- simply choose the amount of drink options you would like to have available and menu options to curate your special event.

**Bar Catering Packages**

<table>
<thead>
<tr>
<th>Package</th>
<th>Cost</th>
<th>Details</th>
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<tbody>
<tr>
<td><strong>LIMITED BAR - $40/PP</strong></td>
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<td>An average of 2 drinks per guest</td>
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<td>- 3 cocktail options</td>
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<td>- 1 beer option</td>
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<tr>
<td><strong>LIMITED BAR - $50/PP</strong></td>
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<td>An average of 3 drinks per guest</td>
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<td>- 2 cocktail options</td>
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<td>- 2 wine options</td>
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<tr>
<td><strong>OPEN BAR $60/PP</strong></td>
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<td>Unlimited drinks per guest</td>
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<td>- 3 cocktail options</td>
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Per person costs are based on one location bar setup. Additional costs include gratuity, rentals, and sales tax.