

# CATERING MENU

**HALF TRAY SERVES 6-8 PPL**  
**FULL TRAY SERVES 12-15 PPL**

## APPETIZERS

### CHIPS & SALSA

HALF TRAY ..... \$20  
 FULL TRAY ..... \$40

Yellow corn chips served with our house salsa

### CHIPS, SALSAS AND GUACAMOLE

HALF TRAY ..... \$44  
 FULL TRAY ..... \$88

Yellow corn chips served with our house salsas, and fresh guacamole

### CHICKEN WINGS 25 PIECES ..... \$50

- Served with carrot and celery sticks
- Choice of buffalo, sweet chipotle, tamarindo, dried chili rub, plain
- Choice of ranch or blue cheese

### SHRIMP CEVICHE 32 OZ ..... \$45

Citrus cured shrimp, tossed with red onion, cucumber, pico de gallo, jalapeño and avocado

- Served with warm tortilla chips
- Serves 6-8 people
- Can be made spicy upon request

### AGUACHILE CEVICHE 32 OZ ..... \$45

Citrus cured shrimp Sinaloa style, tossed with a spicy green salsa, red onion, cucumber, cilantro, and avocado

- Served with warm tortilla chips
- Serves 6-8 people
- Can be made spicy upon request

## MAINS



## SALADS

**CHOICE OF RANCH, BLUE CHEESE, ITALIAN, CILANTRO LIME VINAIGRETTE, OR CHIPOTLE VINAIGRETTE**

Add a protein (Additional \$15 each per half tray)

- Fajita veggies
- Steak
- Shrimp
- Chicken

### CANTINA SALAD

HALF TRAY ..... \$45  
 FULL TRAY ..... \$90

Mixed greens, pico de gallo, grilled corn off the cob, Monterey and cheddar cheese, guacamole, Mexican crema and tortilla strips

### GARDEN SALAD

HALF TRAY ..... \$40  
 FULL TRAY ..... \$80

Mixed green, carrot, cucumber and tomato

### FAJITA BAR PER PERSON ..... \$25

Toppings: sautéed onions & peppers, shredded cheese, sour cream, lettuce, guacamole, red and green salsa, limes, Mexican rice, and beans

- Choice of corn or flour tortillas
- Choice of carne asada, pollo asado, adobada pork, sautéed shrimp, vegetarian
- Additional protein (\$5 additional per person)

### TACO BAR PER PERSON ..... \$20

(Serving size: 3 tacos per person)

Toppings: onions, cilantro, tomato, house salsas, limes, shredded cheese, lettuce, beans

- Choice of corn or flour tortillas
- Choice of carne asada, pollo asado, adobada pork, chipotle shrimp, vegetarian
- Additional protein (\$5 additional per person)

### BIRRIA TACOS PER PERSON ..... \$22

(Serving size: 3 tacos per person)

Corn tortillas filled with traditional braised beef, slow cooked for 6 hours with guajillo salsa, served with melted cheese, onions, cilantro, and consommé

### MEXICAN ENCHILADAS ..... \$6 EACH

(Minimum order of 15)

Topped with your choice of filling, salsa and finished with melted cheese

- Choice of salsa: red, green, chipotle crema
- Choice of filling: shredded chicken, carne asada, sautéed shrimp, vegetarian

### FLAUTAS ..... \$5 EACH

(Minimum order of 15)

Lightly fried corn tortilla filled with your choice filling and accompanied by shredded lettuce, tomato salsa, and Mexican crema

- Choice of shredded chicken, carne asada, papa con chorizo, papa con queso

### QUESADILLAS ..... \$6 EACH

(Minimum order of 15)

Flour tortilla and Monterey & cheddar cheese blend

- Choice of pollo asado, carne asada, adobada pork, sautéed shrimp, vegetarian

### ANGRY CHICKEN

HALF TRAY ..... \$55  
 FULL TRAY ..... \$110

Pan seared chicken strips, sautéed with onions and bell peppers, served in a chipotle cream sauce and accompanying Spanish rice

### SHRIMP A LA CANTINA

HALF TRAY ..... \$60  
 FULL TRAY ..... \$120

Pan seared shrimp, tossed with mushrooms, onions and bell peppers, served in a lemon white wine sauce and accompanying Spanish rice

## SIDES

### GUACAMOLE 16 OZ ..... \$20

Traditional guacamole made with red onion, cilantro, tomato, and fresh lime juice

- Serves 6-8 people
- Can be made spicy upon request

### PICO DE GALLO 16 OZ ..... \$15

Fresh salsa made with tomato, onion, cilantro, and fresh lime juice

- Serves 6-8 people
- Can be made spicy upon request

### MEXICAN RICE

HALF TRAY ..... \$30  
 FULL TRAY ..... \$60

### BEANS

HALF TRAY ..... \$30  
 FULL TRAY ..... \$60

Refried or de la olla

### SOUR CREAM 16 OZ ..... \$8

### SHREDDED CHEESE 16 OZ ..... \$5

## DESSERTS



### CHURROS

25 PIECES ..... \$40

Lightly fried dough tossed in cinnamon and sugar, served with dulce de leche



## BEVERAGES

HORCHATA PER GALLON ..... \$30 EACH

JUGO NATURALES PER GALLON ..... \$30 EACH  
Passionfruit, guava, tamarindo, mango, strawberry, lemonade

ASSORTED JARRITOS SODA ..... \$4 EA  
Fruit punch, mandarin, pineapple, lime lemonade

COKE, DIET COKE, SPRITE, GINGER ALE ..... \$2 EA

BOTTLED WATER ..... \$2 EA

HEATING RACK ..... \$20 EA  
Heating racks are for aluminum containers to keep food warm  
- They are heated by 2 sternos cans (open flame)



\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illnesses. Please inform your server if you or anyone in your party has any food allergies or dietary restrictions



# LOOKING FOR CATERING?

## CONTACT US ABOUT CATERING OR HOSTING YOUR NEXT PRIVATE EVENT!



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