

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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