



### APPETIZERS

all appetizers served prior to meal & sized to serve about 15 people

<b>Coconut shrimp</b> two dozen coconut battered shrimp w/ house made dipping sauces	<b>\$30</b>
<b>Calamari</b> platter of fried squid w/ house made dipping sauces	<b>\$30</b>
<b>Tostadas de Tingas</b> one dozen shredded free-range chicken on fried tortillas w/ chipotle, onions & tomato topped w/ cotija cheese	<b>\$30</b>
<b>Veggie Empanadas</b> one dozen mixed zucchini, tomato, onion, spinach, epazote & Oaxaca cheese	<b>\$25</b>
<b>Taquitos</b> platter of one dozen chicken, pork or veggie taquitos w/ sour cream	<b>\$25</b>
<b>Oysters</b> dozen panko fried oysters w/ house made dipping sauces	<b>\$15</b>
<b>Quesadillas</b> three whole 12 inch flour tortillas w/ melted jack & cheddar cheese	<b>\$18</b>
<b>Quesadillas de champiñones</b> three whole flour tortillas, melted jack cheese, spinach, mushrooms & onions	<b>\$25</b>
<b>Mangodillas</b> three whole flour tortillas, melted jack cheese, mango, poblano chiles & scallions	<b>\$25</b>
add any of our meats to one whole quesadilla	<b>\$8 per quesadilla</b>
<b>Nachos Agua Verde</b>	<b>\$25</b>
Three platters of organic tortilla chips covered with pinto beans, jack and cheddar cheese, jalapeños, scallions, sour cream, salsa Mexicana and guacamole	
add any of our meats to one nacho platter	<b>\$5 per plate</b>

### ENSALADAS & SIDES

all salads sized to 25 servings, sides to serve 10 to 15 people

<b>Ensalada de la casa</b> romaine lettuce, cucumber, tomato & carrots w/ mango vinaigrette	<b>\$50</b>
<b>Caesar ensalada</b> romaine lettuce, cotija cheese, garlic croutons w/ house-made Caesar dressing	<b>\$60</b>
<b>Ensalada de naranjas y almendras</b> romaine lettuce, sliced oranges, almonds, jicama & red onion w/ prickly pear vinaigrette	<b>\$70</b>
<b>Chile Mashed Potatoes</b> creamy chipotle mashed potatoes	<b>\$30</b>
<b>Pineapple Jicama Salsa</b> pineapple, jicama & peppers	<b>\$20</b>
<b>Guacamole</b> large bowl of avocado, tomato, onions and cilantro	<b>\$20</b>
<b>Salsa Mexicana</b> large bowl of freshly chopped tomatoes, onion, garlic & cilantro	<b>\$20</b>



## ENTREES

All entrees are priced per guest with a minimum order of 10 per entrée selection served with sides of green rice w/ chard and pureed black beans w/plum (unless otherwise noted) bottomless organic tortilla chips, verde, chipotle & diablito house-made salsas, iced-tea & limonada

<b>Enchiladas</b> - three kinds; cotija cheese w/ tomato sauce, free-range chicken w/ tomatillo sauce & mahi-mahi/shrimp w/ chipotle cream sauce	<b>\$22</b>
<b>Tamarind Ribs</b> - BBQ pork ribs in a tamarind sauce w. chile mashed potatoes & cranberry slaw	<b>\$26</b>
<b>Lamb Shank</b> - seasoned w/ ancho chile & achiote in grenacha wine sauce & chile mashed potatoes	<b>\$26</b>
<b>Shish Kabobs</b> - grilled beef w/ red & green peppers, onions & gorgonzola habanero orange sauce	<b>\$24</b>
<b>Cornish Game Hen</b> - halved, in a prickly pear & grapefruit sauce w/ pineapple jicama salsa	<b>\$25</b>
<b>Tamales</b> - all natural pork, free-range chicken or veggie stuff corn masa with red or green sauce	<b>\$23</b>
<b>Chicken Mole</b> - free-range chicken thighs in sauce of dried chiles and Mexican chocolate or green mole sauce, with cranberry slaw, chile potatoes and tortillas	<b>\$24</b>
<b>Grilled Chile Rubbed Chicken</b> - chile-rubbed grilled chicken, quartered, w/ cranberry slaw	<b>\$23</b>
<b>Papaya Glazed Cod</b> - Alaskan Cod glazed with sweet papaya with pineapple jicama salsa	<b>\$26</b>
<b>Chile Rellenos</b> - poblano peppers stuffed with cheese or chicken w/ a tomato garlic sauce	<b>\$23</b>
<b>Paella</b> - clams, mussels, calamari, shrimp, chicken wings, chorizo, saffron, red & green peppers, onions and rice	<b>\$26</b>

## POSTRES

<b>Key lime pie</b> - serves 10 - 14	<b>\$30</b>	<b>Coconut flan</b> individual servings only	<b>\$6</b>
<b>Mexican chocolate cake</b> - served with prickly pear syrup			
<b>Small Cake</b> - serves 30	<b>\$50</b>	<b>Large Cake</b> - serves 60	<b>\$80</b>

## BEVERAGES (TAX INCLUDED)

<b>House Lime or Prickly Pear Margaritas</b> - served on the rocks	<b>\$8</b>	<b>Pitchers of Sangria</b> - serves 8	<b>\$32</b>
<b>Cerveza</b> - selection of Mexican bottled beers	<b>\$5</b>	<b>Wine</b> - select red and white	<b>\$7</b>

No-Host/ Cash bar - setup **\$100**

Hosted bar - no setup/bartender fee - drink tickets available

*Food prices are subject to Washington State sales tax and an 18% service fee.*

Agua Verde Cafe      1303 NE Boat St  
www.aguaverde.com

Seattle WA 98105      206.545.8570  
events@aguaverde.com