



Catering Menu

Contact us in the catering office Mon-Fri with questions or to request catering
catering@porquenotacos.com

*We offer self-caterings for pickup at our Mississippi location
between 11am-6pm Mon-Fri and 11am-5pm Sat-Sun.*

Drop-off is available through MercuryPDX delivery service - contact us for a quote.

We can provide food for pick up/delivery for 10-100 guests in increments of five.

Orders are accepted on a first come, first serve basis and some dates do book up in advance.

We finalize orders 72 hours in advance, but we will always do our best to accommodate your taco needs!

Taco Bar!

\$13.75/person (increments of 5)

Includes vegetarian beans & rice, housemade corn tortillas, cilantro/onion mix, crema, queso fresco, pico de gallo, mild tomatillo salsa, medium salsa de arbol, spicy serrano salsa, lime and radish (6oz of filling per person, enough to make 3 traditional sized tacos)

Choose up to 3 fillings:

Carnitas (mild)

crisp & juicy braised Cascade Farms pork

Al Pastor (medium)

succulent Cascade Farms pork grilled with pineapple

Pollo Asado (medium)

chipotle rubbed grilled Cascade Farms chicken

Pollo Verde (mild)

Cascade Farms chicken braised in tomatillo salsa

Barbacoa (medium/spicy)

Cascade Farms beef brisket, braised inside banana leaves in a Yucatan Style three chile barbacoa salsa

Verduras (mild/medium)

delicious mix of seasonal vegetables

Extras

Plates, Napkins & Forks \$.50/person

Made from recycled material and renewable resources

Cups \$.30/each

Made from recycled material and renewable resources

Serving Utensils \$10/set

Plastic Tongs and Serving Spoons

Más

Chips, Guacamole & Salsa \$3.50/person (increments of 5)

Our housemade chips, fresh housemade guacamole and housemade roasted tomato salsa fresca (2oz guac & 1oz salsa per person)

Por Qué Salad \$40 (serves 15)

organic greens with a spicy chile vinaigrette, toasted pumpkin seeds, queso fresco and pico de gallo

Just Chips \$1/person (increments of 5)

Our housemade chips

Escabeche \$9/pint

Spicy mix of pickled carrots, onions, garlic and jalapeños

Pickled Red Onions \$9/pint

Spicy pickled red onions and habaneros

Drinks

Jamaica \$30/gallon (serves 16)

Fresh, chilled, tart hibiscus tea

Agua Fresca \$40/gallon (serves 16)

Fresh housemade juice

Horchata \$45/gallon (serves 16)

Creamy housemade rice and almond drink with cinnamon and sugar *dairy free

Margarita Mix \$60/batch (makes 24 pint margaritas)

Our house recipe made with fresh squeezed lime and lemon juice! Customer purchases and adds 750 ml triple sec and 1.75 L 100% agave silver tequila (we use cien años brand)

* Some meat items cooked with lard. Flour, peanuts & sesame seeds are present in kitchen
- Please alert us if someone in your group has any food allergies

** We also offer catering services with tortillas made fresh onsite at your event location for parties of 75 or more.
This service is available on Saturdays only and within 30 miles of Portland.
Please email catering@porquenotacos.com for more information.
We do have limited availability, so more notice is always better!*