



## Catering Menu

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

*We offer self-caterings for pickup at our Mississippi location  
between 11am-6pm Monday through Friday and 11am-5pm Saturday through Sunday.  
Drop-off is available through MercuryPDX delivery service - contact us for a quote.*

*We can provide food for pick up or drop-off for 10-100 guests in increments of five.*

*Orders are accepted on a first-come, first-served basis and some dates do book up ahead of time.*

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

### Taco Bar!

\$14.25/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 (up to 2 fillings for a 10-person taco bar):*

#### 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 \$3.75/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 \$10/pint (16oz)

spicy mix of pickled carrots, onions, garlic and jalapeños

#### Pickled Red Onions \$10/pint (16oz)

spicy pickled red onions and habaneros

### Drinks

#### Jamaica \$35/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 do not add an automatic gratuity to orders of any size. Our prices are set in a way that allows us to pay our staff a fair and competitive wage; if you wish to add a gratuity to your order, it is certainly appreciated, but never expected or necessary \**