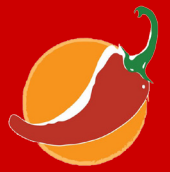


Catering Menu



AMELIA'S TAQUERIA

309 Huntington Ave, Boston, MA 02115

180 Brighton Ave, Allston, MA 02134

1936 Beacon Street, Boston, MA 02135

1076 Boylston Street, Boston, MA 02215

as of 8/16/21

Email: Biz@AmeliasTaqueria.com

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Burritos or Quesadillas

flour or whole wheat tortillas and choice of rice, beans, meat/protein, salsa, cheese, lettuce, Pico De Gallo	10-50	<i>small</i>	\$8.50
		<i>large</i>	\$9.50
	51-100	<i>small</i>	\$8.00
		<i>large</i>	\$9.00

Mexican Bowls

choice of rice, beans, meat/protein, salsa, cheese, lettuce, Pico De Gallo	10-50		\$9.50
	51-100		\$9.00

Salsa Choices (sauces)

Mild Chipotle • Salsa Verde (medium)
• Salsa Roja (medium-hot) • Hot Chipotle

Bean Choices (Vegan base)

Pinto Beans • Black Beans • Refried Beans

Rice Choices (Vegan base)

Mexican Brown Rice • Cilantro White Rice

Tortilla Choices

Corn (Tacos only) • Whole Wheat • Flour

Meat & Protein Options

- Grilled Chicken (*marinated with lime juice*)
- Spicy Chicken (*marinated with homemade Amelia's chipotle sauce*)
- Grilled Vegetables (V)
- Grilled Tofu & Bell Peppers (V)
- Spicy Tofu & Bell Peppers (V)
- Steak (*seasoned with salt & pepper*) **+\$1**
- Spicy Beef (*marinated and slowly cooked with homemade Amelia's chipotle tomato sauce*) **+\$1**
- Ground Beef **+\$1**
- Carnitas (*seasoned pork slowly cooked to perfection*) **+\$1**
- Chile Verde (*seasoned pork slowly cooked with homemade salsa verde*) **+\$1**
- Al Pastor (*seasoned grilled pork with lime juice, salt, chile ancho, fresh tomatoes and onion*) **+\$1**

Side Toppings

	2oz
• Guacamole	\$1.65
• Sour Cream	\$0.70
• Mango Salsa	\$1.65
• Pico De Gallo <i>non-spicy salsa</i>	\$1.65
• Baja Salsa <i>medium-hot salsa</i>	\$1.65
• Bag of Chips	\$2.00

Add \$1 for as many other toppings as you wish on each Burrito, Quesadilla or Bowl.



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Drinks

Jarritos (Mexican Sodas) \$3.50
Tamarindo, Guava, Fruit Punch, Mango, Mandarina, Lime, Grapefruit, Sangria, Pineapple

Bottled Water *Poland Spring* \$1.80

Canned Soda \$1.80
Coke, Coke Zero, Diet Coke, Sprite, Sprite Zero, Iced Tea, Ginger Ale, Dr. Pepper, Fanta Orange, Fanta Grape, Fanta Strawberry

Paper plates and all individually wrapped utensils are provided upon request at no extra charge.

ORDER for your event TODAY

Email: Biz@AmeliasTaqueria.com
for ALL catering inquiries.

Please give us at least 2 days notice, when making large orders for catering.

We look forward to serving your event with our freshly made offerings to entertain your guests!

Thank you for your business!



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Taco Bar

Not available during pandemic

Highly recommended for large catering orders — guests can make their own tacos as they wish!! The portions are calculated based on the number of people you host, as shown below:

- Every pound of meat serves 3 people
 - Tray of rice (8 lbs) 40 people
 - Tray of beans (8 lbs) 80 people
 - Guacamole 2oz per person
 - Sour Cream 2oz per person
 - Pico de Gallo 2oz per person
 - Cheese/Queso, 1qt 20 people
 - Baja Salsa (med-hot) 2oz per person
- (excellent choice with homemade chips!)

Meat & Proteins

- Grilled Chicken \$18/lb
- Spicy Chicken \$18/lb
- Grilled Vegetables \$18/lb
- Grilled Tofu & Bell Peppers \$18/lb
- Spicy Tofu & Bell Peppers \$18/lb
- Carnitas – pulled pork \$22/lb
- Al Pastor – pineapple marinated pork \$22/lb
- Chile Verde Pork \$22/lb
- Steak \$24/lb
- Spicy Beef \$24/lb
- Ground Beef \$24/lb

Rice & Beans

- | | Full tray | ½ | ¼ |
|--------------------------|-----------|------|------|
| • Tray of Rice | \$25 | \$14 | \$10 |
| • Tray of Beans | \$25 | \$14 | \$10 |
| • Tray of Homemade Chips | \$12 | | |



Four-inch tortillas

3 per person recommended

- Whole Wheat (0.30) Flour (0.30)

Toppings

- | | 36oz | 18oz |
|--|------|------|
| • Guacamole | \$32 | \$16 |
| • Mango Salsa | \$32 | \$16 |
| • Pico De Gallo <i>non-spicy salsa</i> | \$22 | \$11 |
| • Baja Salsa <i>medium-hot salsa</i> | \$23 | \$12 |
| • Sour Cream | \$18 | \$9 |
| • 1 Quart of Cheese | \$18 | \$9 |
| • 1 Quart of Queso | \$18 | \$9 |
| • Fried Plantains | \$15 | \$8 |
| • Corn | \$5 | \$3 |
| • Fresh Spinach | \$5 | \$3 |
| • Fresh Bell Peppers | \$5 | \$3 |
| • Fresh Carrots | \$5 | \$3 |
| • Fresh Lettuce | \$5 | \$3 |
| • Fresh Jalapeño | \$5 | \$3 |