

FAQS

All orders require 5 business day notice

Menu revisions must be made 2 business days in advance

Please inform us of any allergies or specific food requirements

Delivery charges are based on date, time, and location of delivery, rates starting at 15.00

Pricing and availability of menus is based on seasonality, all pricing is subject to change until an estimate is created

We require a 50% deposit for orders over 250.00, we accept all major credit cards, cheques, and cash

We require full payment on delivery day.

Standard biodegradable plates, utensils, and napkins are included with your order

If you prefer dinner ware (except napkins) for your event, we charge 1.00 per person for dish cleaning up to 50 people. If your event requires additional rentals, we are happy to refer you to a great service provider – ask us!

Our drop off catering is delivered in reusable aluminum pans that are lined with parchment paper, wrapped and tied with a string.

We are happy to set up everything in a simple buffet style upon arrival, if additional service is required there will be a 10% gratuity applied.

BEVERAGES

Compostable cups included with Beverages

White Goat Coffee Set-up.

Includes Half & Half, Almond Milk, Raw Sugar. Decaf Coffee is available upon request.

\$36/12, 8oz servings

Hot Tea Set-up

Includes Hot Water, Assorted Organic Tea Bags, Honey, and Lemon Wedges

\$24/12, 8oz servings

Organic Orange, Organic Apple, Organic Grapefruit Juice

\$20/ Half Gallon \$34/ Gallon

Mucho Pomegranate Sangria

Virgin Spanish Sangria made with Organic Pomegranate Juice and Fresh Fruit Served Chilled

\$15/ Half Gallon \$25/ Gallon

Mexican Horchata

Authentic Mexican Recipe made from Rice, Milk, and Cinnamon (vegan option available) Served chilled

\$20/ Half Gallon \$35/ Gallon

Bottled Water

Dysani 1 Litre bottles \$2/ each

San Pellegrino 1 Litre bottles \$3/ each

SMALL BITE APPETIZERS

Minimum 2 dozen per order

Veracruz Ceviche

Fresh Seafood Marinated in Lime juice, Chilies, and Cilantro. Served with Organic Non GMO Blue Corn Tortilla Chips

Salmon \$28/Dozen

Shrimp \$32/ Dozen

Tuna \$36/ Dozen

Roulette Bacon Wrapped Jalapenos

Smoked Paprika, Sautéed Corn and Green Onions, Whipped Cream Cheese and Smokey Bacon

\$24/ Dozen

Mexican Chorizo and Zucchini Skewers

House Ground Pork, Ancho Chili, Red Wine, and Smoked Paprika. Green and Yellow Zucchini 2 balls/ skewer

\$24/ Dozen

Baja Garlic Shrimp Cocktail

Tequila and Lime Marinated Shrimp. Smoked Tomato Sauce and Garlic Oil

\$36/Dozen

Wild Mushroom Polenta Cake

Crispy Golden Polenta Topped with Persevered Lemon Marinated Wild Mushrooms, House Made Ricotta Cheese, Shaved Manchego Cheese and herbs (GF)

\$32/Dozen

Chimichurri Grilled Beef Crostini

Fresh Herb and Vinegar Marinated Beef Tenderloin, Smoked Gouda, Sliced Red Chili on Baguette Rounds

\$48/Dozen

SMALL BITE APPETIZERS

Maple Chipotle Chicken Skewers

House Made Maple Chipotle BBQ Sauce, Grilled Chicken Thigh and Avocado Ranch Sauce

\$28/Dozen

Frijoles and Mushroom Tostadas

Slow Cooked Black Beans, Garlic Wild Mushrooms, Cumin Scented Goat Cheese Fresh Herbs and Masa Harina Corn Tostadas

\$18/Dozen

Lamb Meriguez Meatball Skewers

House Ground Lamb Shoulder, Fennel and Smoked Paprika Spice Paste, Cucumber Mint Creme

\$48/Dozen

Salsa Verde Shredded Pork Taquitos

Slow Roasted Pork Shoulder, Charred Tomatillo Salsa Verde, House Made Queso Cheese, Fried Organic Whole Wheat Flour Tortilla

\$42/Dozen

Salvador Café Brisket Empanada

House Made Hand Pie, White Goat Decaf Coffee, Smoked Beef Brisket, Caramelized Onions, House Made Queso Cheese (Vegetarian Option Available)

\$48/Dozen/Brisket

\$48/Dozen/Black Bean, Mushroom, Goat Cheese

Spicy Yam and Zucchini Squash Fritter

Shredded Zucchini and Kale Yam Blend, Fresh Chili, Pico de Gallo and Guacamole

\$ 28/Dozen

TAPAS BOARDS

Crostini Station

Seasonal Selection of Fresh Milk Cheeses, House Cured Meats, Marinated Olives, House-Pickled Vegetables, Toasted and Candied Nuts, House Made Jellies and Mustards, Brioche Toasts, Harvest Crackers, and Whole Wheat Crostini

Vegetarian Option Available

\$85/ Serves 10-12

\$120/Serves 16-20

Preserved Local Seafood Platter

Seasonal Selection of Locally Caught Smoked, Cured and Marinated Fish with Fried Capers, Marinated Tomatoes, Preserved Lemon, Shaved Red Onions, Beet Horseradish Cream and Pickled Vegetables Served with Brioche Toasts, Harvest Crackers, and Whole Wheat Crostini

\$145/ Serves 10-12

\$195/ Serves 16-20

Domestic Cheese Platter

Selection of Artisan Cheeses with Housemade Jellies and Mustards, Harvest Crackers and Assorted Grilled Breads

\$92/ Serves 10-12

\$135 / Serves 16-20

Seasonal Fruit Platter

Sliced Seasonal Fruit with Chocolate Chili Ganash

\$85/ Serves 10-12

\$125/ Serves 16-20

Seasonal Garden Vegetable Crudite

Selection of Seasonal Vegetables served with Avocado Spinach Dip, Serrano White Bean Puree, and Charred Red Pepper and Almond Sauce

\$85/Serves 10-12

\$125/Serves 16-20

PREPARED SALADS

\$20/Small/Serves 4-6

\$36/Medium/Serves 8-12

\$55/Large/Serves 16-20

Mucho Gusto House Salad

Tender Greens, Carrot Ribbons, Sliced Cucumber, Cherry Tomatoes with Cilantro Lime Vinaigrette

Beet and Hazelnut

Roasted Beets, Marinated Raisins, Toasted Hazelnuts, Maple Balsamic Vinaigrette, and Organic Couscous

Grilled Corn and Marinated Bean Salad

Black Beans, Chickpeas, Grilled Corn, Yam, Jalapeno, and Cilantro Lime Vinaigrette

Cumin Carrot Salad

Grated Carrot, House made Queso, Spicy Pumpkin Seeds, Crispy Kale Leaves and Cilantro Lime Vinaigrette

Harissa Yam Salad

Spiced Baked Yams, Smoky Harissa, Charred Red Onion, Roasted Peanuts

Chimichurri Potato, Chickpea and Grilled Corn Salad

Charred Lime Butter Corn, Fried Chickpeas, Roasted Fingerling Potatoes, Herb and Garlic Vinaigrette

Creamy Carrot and Jicama Coleslaw

Savoy Cabbage, Cilantro, Fresh Lime and Yogurt Dressing, Grated Carrot and Jicama, Candied Pecans

Mexican Buffet Party

Two 6' Organic Flour Tortillas

One Filler Per Order, Choose from:

Maple Chipotle Pulled Pork

Slow Roasted Pork Shoulder, Canadian Maple Syrup and Chipotle Sauce

Mexican Ground Beef

Lean Ground Beef, Pico de Gallo, Cilantro, Roasted Red Peppers

\$50/ 10 Tortillas/ Serves 5
\$85/ 20 Tortillas/ Serves 10
\$120/ 30 Tortillas/ Serves 15

Salvador Café Smoked Brisket

White Goat Decaf Coffee, 4 Hour Smoke, Ancho Chili, Caramelized Onions

Mexican Chorizo

House Ground Pork, Ancho Chili, Red Wine, and Smoked Paprika

\$60/10 Tortillas/ Serves 5
Tortillas/ Serves 10
Tortillas/ Serves 15

\$95/20
\$130/ 30

Black Bean, Yam and Kale

Slow Cooked Black Beans, Cumin, Spicy Roasted Yams, Shredded Kale

Serrano White Beans

Fresh Corn, Serrano Chili, Sour Cream, Creamy White Beans

\$40/ 10 Tortillas/ Serves 5
\$80/ 20 Tortillas/ Serves 10
30 Tortillas, Serves 15

\$120/

Veracruz Shrimp Ceviche

Fresh Shrimp Marinated in Lime juice, Chillies, and Cilantro. Served Chilled

\$70/ 10 Tortillas/ Serves 5
\$120/ 20 Tortillas/ Serves 10
30 Tortillas/ Serves 15

\$150/

Add-ons

Taco Fixins

Includes Pico de Gallo, Maple Chipotle BBQ Sauce, Pineapple Habanero Hot Sauce, Shredded Cabbage, Sour Cream, Queso, and Pickled Red Onion

\$15/ Serves 5
\$38/ Serves 10
\$56/ Serves 15

Guacamole

Garlic, Cumin, Fresh Lime Juice

\$10/ Serves 5
\$20/ Serves 10
\$30/ Serves 15

Gorditas

Hand Made Masa Harissa (corn flour) Pockets. Gluten Free

\$10/ 5 Pockets
\$15/ 10 Pockets
\$20/ 15 Pockets

Mexican Rice and Beans

Organic Brown Rice, Tomatoes, Slow Cooked Black Beans, Chili Powder, Corn

\$10/Serves 5
\$15/ Serves 10
\$20/ Serves 15

Entrees

Maple Chipotle Chicken

Chicken Thighs and Breasts Braised in Sweet and Smokey Maple Chipotle BBQ Sauce

\$45/ Serves 6-8
\$65/ Serves 10-12
\$85/ Serves 14-16

Salvador Café Smoked Brisket

White Goat Decaf Coffee, 4 Hour Smoke, Ancho Chili, Caramelized Onions

\$50/ Serves 6-8
\$80/ Serves 10-12
\$100/ Serves 14-16

Chimichurri Grilled Steak

Herb and Garlic Marinated Steak, Grilled To Perfection

\$50/ Serves 6-8
\$90/ Serves 10-12
\$130/ Serves 14-16

Chorizo and Cheese Chicken

House Made Mexican Chorizo, Grilled Corn, and Melty Cheese Stuffed in Chicken Breast

\$50/ Serves 6-8
\$70/Serves 10-12
\$90/Serves 14-16

Apple Ancho Stuffed Pork Tenderloin

Roasted Pepitas, Caramelized Apples and Onions, Cilantro Mint Chutney, Ancho

\$65/ Serves 6-8
\$85/ Serves 10-12
\$105/ Serves 14-16

Mexican Chorizo Meatballs

House Ground Pork, Smoked Paprika, Ancho Chili, Red Wine, Rich Tomato Sofrito

\$50/Serves 6-8
\$70/Serves 10-12
\$90/Serves 14-16

Vegetarian Entrees

Cottage Pie

Lentils, Carrots, Parsnips, Sofrito, with a Crispy Sweet Potato Top (Vegan)

\$45/ Serves 6-8
\$55/ Serves 10-12
\$65/ Serves 14-16

Bean and Mushroom Quesadillas

Creamy slow cooked Black Beans, Cumin, Garlic, Mushrooms, and Goat Cheese. Whole Wheat Tortilla and Pico De Gallo

\$55/ Serves 6-8
\$75/ Serves 10-12
\$95/ Serves 14-16

Chili Rellenos

Roasted Poblano, Manchego Cheese, House made Queso, Charred Corn, Egg Battered and Fried

\$50/ Serves 6-8
\$70/Serves 10-12
\$90 Serves 14-16

Bean and Quinoa Loaf

Organic Quinoa, Slow Cooked Black Beans, Sweet Potato, Maple Chipotle BBQ Sauce

\$50/Serves 6-8
\$70/ Serves 10-12
\$90/ Serves 14-16