Los Moles Catering Menu for pick-up or Delivery

Minimum of 10 people

**All of this menu served in aluminum trays, include, plastic plates, forks, knives, napkins and plastic serving utensils**

**Need delivery?**

**Order 24 hours in advance and we will delivery with additional 15% gratuity charge**

**Los Moles Buffet**

**$19.00**

**Choose up to 5 Moles**. Served with chicken, pork or cactus and potatoes, black, pinto or refried beans, green or red rice, ensalada mixta, mango dressing, queso fresco, guacamole, sour cream corn or flour tortillas, chips and salsa,

**Choice of Moles: Mole Poblano / Mole Verde / Mole Mama Elena / Mole Habanero / Mole Mama Luisa /**

**Mole Mango/ Mole Pipian, Pineapple Mole (all contain nuts)**

**Buffet popular**

**$17 per person**

**Buffet is the perfect choice for any occasion; choose up to 3 proteins**.

Chicken with choice of mole sauce, carnitas, chicken or beef fajitas, cheese enchiladas.

Served with black, pinto or refried beans, green rice, green salad, queso fresco, guacamole, sour cream, corn or flour tortillas, chips and salsa

**Fajita Bar**

**$15.00 per person**

Chicken, beef and vegetarian fajitas. Served with green rice, guacamole, sour cream, queso fresco, ensalada mixta, mango dressing, flour and corn tortillas, chips & salsa

**Taco Bar**

**$14.00 per person**

Choose two meats; grilled chicken, grilled beef, carnitas, chorizo, alpastor or grilled vegetables.

Served with pinto beans, red rice, pico de gallo, corn tortillas, chips and salsa

**IF YOU HAVE ANY QUIESTION PLEASE CALL Lito Saldana at 510-685-8785 or email litosaldana@gmail.com**

**LOS MOLES FULL SERVICE CATERING BUFFET MENU**

**30 people and up**

**$25.00 Per Person  
Choose up to 5 Proteins**

You can order any mole with Beef, Pork, or Vegetables

Chicken with Mole Poblano Chicken with Mole Mama Elena  
 Chicken with Mole Mama Luisa Chicken with Mango Mole  
 Chicken with Mole Habanero Chicken with Mole Verde  
 Chicken with Mole Pipian Chiken or Beef Fajitas  
 Carnitas (Pork) Pork Ribs in a salsa   
 Beef Short Ribs in a birria Jalisco style  
  
 **Served with** Choice of green or red rice  
 Choice of black, pinto or refried  beans  
 Ensalada mixta with mango  dressing  
 guacamole, sour cream, queso fresco, chips, salsa, corn or flour tortillas

**Serve Appetizer for additional $8.00 more per person**

When you order a buffet menu: Served for 30 to 45 minutes

**Appetizer Menu**

**Ceviche of Shrimp, Fish or Vegetarian**

Served in a corn tostada, cucumber or jicama slices  
  
**Tostadas with chicken, beef or vegetarians**

Served with refried beans, queso fresco, cabbage and red salsa

**Quesadillas**

Handmade corn tortilla with jack cheese, chicken beef or vegetarian

**Additional**

$1.00 each  
Dinner plates, Dinner forks, Dinner knives, Wine glass, Water glass, Champagne glass  
White rectangular table cloth $15 each  
White round table cloth $19.00 each  
White napkins $1.25 each  
Servers, Cooks, Bartenders. $30 per hour per employee

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