

Catering Menu

MARGARITAS & SANGRIA

214 ROCKS MARGARITAS	\$300 2.5 GALLONS	\$600 5 GALLONS
RED CHEF MADE SANGRIA	\$300 2.5 GALLONS	\$600 5 GALLONS

APPETIZERS

TORTILLA SOUP ▲	\$12 PER PINT	\$24 PER QUART
QUESO BLANCO ■▲	\$15 PER PINT	\$30 PER QUART
MEXICAN CORN ■▲	\$24 HALF PAN	\$48 FULL PAN
MANGO CEVICHE ▲	\$30 PER PINT	\$60 PER QUART
THE 214 CEVICHE ▲	\$30 PER PINT	\$60 PER QUART
AVOCADO BITES ■	\$60 HALF PAN	\$120 FULL PAN
CHICKEN TAMALES	\$45 ONE DOZEN	\$90 TWO DOZEN

GUACAMOLE BAR

Guacamole comes with 4 mix-ins (each 4oz for a pint, or 6oz for a quart)

PINT GUACAMOLE ●▲	\$35	— Serrano Peppers, Grilled Corn, Bacon & Blue Cheese <i>Included</i>
QUART GUACAMOLE ●▲	\$55	— <i>Additional mix-ins \$1(P)/\$2(Q) each:</i> Black Beans, Pineapple, Mango Jalapeños, Habaneros

Our guacamole is made with hass avocados, tomatoes, limes, cilantro and onions.

SALADS

THE 214 SALAD ●	\$50 HALF PAN	\$100 FULL PAN
CANDIED WALNUT PEAR ■	\$72 HALF PAN	\$144 FULL PAN
ISIDRO'S CAESAR	\$72 HALF PAN	\$144 FULL PAN

DESSERTS

CHURROS ■	\$40 HALF PAN	\$80 FULL PAN
TRES LECHES CAKE ■	\$60 HALF PAN	\$120 FULL PAN
VENEZUELAN DRK CHC BROWNIE ■	\$40 HALF PAN	\$80 FULL PAN

EXTRAS

DISPOSABLE CHAFING DISHES	\$3 EACH DISH
STERNO (SET OF TWO)	\$3 PER SET

COCINA LUNCH

The Cocina Lunch may only be purchased
Monday - Friday, 11:30a - 3:00p

PICK UP \$10 PER PERSON
DELIVERY \$12 PER PERSON

CHOOSE ONE PER PERSON:
— Lunch Portion Chicken Fajitas
— Lunch Portion Veggie Fajitas
— The 214 Salad

QUESADILLAS

*Quesadillas come with
sour cream & guacamole*

QUESO & PICO ■	\$50 HALF PAN	\$100 FULL PAN
MUSHROOM & SPINACH ■	\$65 HALF PAN	\$130 FULL PAN
CHICKEN	\$65 HALF PAN	\$130 FULL PAN
BRISKET	\$65 HALF PAN	\$130 FULL PAN
TRUFFLE & MUSHROOM ■	\$70 HALF PAN	\$140 FULL PAN

ENCHILADAS

*Enchiladas come with romaine lettuce, queso fresco,
onions, sour cream, grape tomatoes & veggie rice*

QUESO ■	\$60 HALF PAN	\$120 FULL PAN
POLLO	\$75 HALF PAN	\$150 FULL PAN
BRISKET	\$85 HALF PAN	\$170 FULL PAN

FAJITA BAR

*Fajitas come with sour cream, pico de
gallo, guacamole, & flour tortillas*

VEGGIE ■ Veggie Rice, Black Beans	\$90 HALF PAN	\$180 FULL PAN
CHICKEN Mexican Rice, Refried Beans	\$100 HALF PAN	\$200 FULL PAN
STEAK Mexican Rice, Refried Beans	\$150 HALF PAN	\$300 FULL PAN
SHRIMP Mexican Rice, Refried Beans	\$150 HALF PAN	\$300 FULL PAN

TACO BAR

*Tacos come with 4 toppings,
tortillas, chips & house salsa*

MEAT TACOS 24 GUESTS \$300	VEGGIE TACOS 24 GUESTS \$250
MEAT TACOS 48 GUESTS \$580	VEGGIE TACOS 48 GUESTS \$450
Brisket, Carnitas, Ground Beef, or Chicken	Zucchini, corn, jalapeños, black beans & mushrooms with verde sauce
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Lettuce, Pico de Gallo, Jalapeños & Sour Cream	Avocado, Coastal Slaw, Citrus Dressing & Corn Tortillas ●▲

SIDES

GUACAMOLE ●▲	\$20 PER PINT	\$40 PER QUART
PICO DE GALLO ●▲	\$8 PER PINT	\$16 PER QUART
SOUR CREAM ▲	\$8 PER PINT	\$16 PER QUART
SHREDDED CHEESE ▲	\$8 PER PINT	\$16 PER QUART
GRILLED CORN ●▲	\$5 PER PINT	\$10 PER QUART
CHOPPED RED BELL PEPPERS ●▲	\$5 PER PINT	\$10 PER QUART
DICED TOMATOES ●▲	\$5 PER PINT	\$10 PER QUART
CHOPPED JALAPEÑO ●▲	\$3 PER PINT	\$6 PER QUART
CHOPPED MANGO ●▲	\$3 PER PINT	\$6 PER QUART
SHREDDED LETTUCE ●▲	\$3 PER PINT	\$6 PER QUART
COASTAL SLAW ●▲	\$3 PER PINT	\$6 PER QUART
CHOPPED ONIONS ●▲	\$3 PER PINT	\$6 PER QUART
RICE (VEGGIE ● OR MEXICAN)	\$25 HALF PAN	\$50 FULL PAN
BEANS (BLACK OR REFRIED) ●▲	\$25 HALF PAN	\$50 FULL PAN

SALSAS / DRESSINGS

VERDE SAUCE ●▲	\$3 PER PINT	\$6 PER QUART
CITRUS DRESSING ●▲	\$8 PER PINT	\$16 PER QUART
JALAPEÑO VINAIGRETTE ■	\$8 PER PINT	\$16 PER QUART
FIRE ROASTED SALSA ●▲	\$8 PER PINT	\$16 PER QUART
CHIPOLTE CREAM SAUCE ■▲	\$15 PER PINT	\$30 PER QUART
SPICY BLUE CHEESE ■▲	\$15 PER PINT	\$30 PER QUART

■ Vegetarian ● Vegan ▲ Gluten Free

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