

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

BAG OF CHIPS WITH SALSA ● ▲	\$ 5 SMALL W/PINT	\$30 XL W/QUART
TORTILLA SOUP ▲	\$12 PER PINT	\$24 PER QUART
QUESO BLANCO ■ ▲	\$15 PER PINT	\$30 PER QUART
MEXICAN CORN ■ ▲	\$24 HALF PAN	\$48 FULL PAN
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 3 mix-ins
(each 4oz for a pint, or 6oz for a quart)*

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

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

SALADS

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

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 ■	\$56 HALF PAN	\$112 FULL PAN
POLLO	\$56 HALF PAN	\$112 FULL PAN
BRISKET	\$75 HALF PAN	\$150 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

JALAPEÑO CILANTRO DRESSING ■	\$8 PER PINT	\$16 PER QUART
CITRUS DRESSING ● ▲	\$8 PER PINT	\$16 PER QUART
JALAPEÑO VINAIGRETTE ■	\$8 PER PINT	\$16 PER QUART
ROASTED POBLANO SALSA ● ▲	\$8 PER PINT	\$16 PER QUART
FIRE ROASTED SALSA ● ▲	\$8 PER PINT	\$16 PER QUART
CHIPOLTE CREAM SAUCE ■ ▲	\$15 PER PINT	\$30 PER QUART
MOLCAJETE BLUE CHEESE ■ ▲	\$15 PER PINT	\$30 PER QUART

■ Vegetarian ● Vegan ▲ Gluten Free

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