

CATERING



MAIN COURSES

\$10 per person, select three

Quesadilla

handmade organic spelt tortillas layered with Chihuahua & Panela cheeses, with free range chicken breast, hanger steak, roasted natural pork or grilled vegetables

Quesadilla de Hongos

handmade organic spelt tortillas layered with wild mushrooms, manchego cheese & truffle oil

Burritos

whole wheat flour tortillas, watercress, avocado, Chihuahua cheese with free range chicken breast, hanger steak, natural roasted pork or grilled vegetables
shrimp, add \$3 per person
salmon, add \$2 per person

Enchiladas

pomegranate charred free range chicken, pomegranate-guajillo salsa, pickled cabbage, refried black beans

Budin Azteca

free range chicken breast, roasted poblanos, corn tortillas, Chihuahua cheese, salsa verde, crema fresca



182 EIGHTH AVENUE, NYC 10011
212.463.9511

info@rockinghorsecafe.com www.rockinghorsecafe.com



BURRITO BOX LUNCH

\$12 per person

Burrito (free range chicken, hanger steak, roasted natural pork or grilled vegetables), chips, salsa, cookie, beverage



SIDES

\$4 per person, select two

guacamole, tortilla chips
roasted tomato-chipotle salsa, tortilla chips
rice & black beans
creamy cotija polenta
sautéed kale
mixed green salad with lime vinaigrette, jicama slaw, pepitas
jicama-apple slaw
street corn salad



DESSERTS

\$3 per person, select two

cinnamon-almond chocolate chip cookie
spiced chocolate brownie
polvorones (Mexican wedding cookies)



DRINKS

\$3.50 per person, select three

Mexican Coke, Mexican Squirt, Coke, Diet Coke, Sprite, ginger ale
Limeade, Mango or Passion Fruit Limeade, Jamaica Limeade,
Ice Tea, Jamaica Ice Tea
San Pellegrino sparkling juice sodas
San Benedetto water (sparkling or still)