We are an independent family owned restaurant and have been open since 1958. We started catering to businesses and organizations in 1985. Since then we have catered all kinds of events and built great relationships. Give us a call we’ll make sure that you have the best possible experience with us.

We look forward to working with you!

Tel. (650) 948-9865
www.EstrellitaRestaurant.com
info@estrellitarestaurant.com

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**Fiesta Happy Hour Pack**

$13 per person (minimum 20)

Includes:

- **Taquitos** - a crispy rolled corn tortilla. 2 taquitos per person (1 chicken and 1 beef)
- **Jalapenitos** - jalapeno poppers filled with cream cheese - 2 per person
- **Sopes** - corn patties with beans, cheese, and salsa fresca - 1 per person
- **Quesadilla** – a 6 in flour tortilla cut in half with cheese or chicken and cheese
- **Guacamole**
- **Salsa Fresca**
- **Mexican cream**
- **Chips and Salsa**
- **Dessert**
  - **Coconut Flan** (12)  Caramel custard $45
  - **Churros** (30)  5' fried-dough pastry filled with Bavarian cream with Mexican chocolate on the side $35

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**Sides and Extras**

A pint serves approx. 4 people  
Half Tray = 5 pints or 80 oz

<table>
<thead>
<tr>
<th>Item</th>
<th>Pint</th>
<th>Half Tray</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sauteed Veggies</td>
<td>$9</td>
<td>$40</td>
</tr>
<tr>
<td>Spanish Rice</td>
<td>$7</td>
<td>$30</td>
</tr>
<tr>
<td>Refried Beans</td>
<td>$7</td>
<td>$30</td>
</tr>
<tr>
<td>Black Beans</td>
<td>$10</td>
<td>$45</td>
</tr>
</tbody>
</table>

A pint serves 6-8 people  

<table>
<thead>
<tr>
<th>Item</th>
<th>Pint</th>
<th>Half Tray</th>
</tr>
</thead>
<tbody>
<tr>
<td>Guacamole</td>
<td>$14</td>
<td>$55</td>
</tr>
<tr>
<td>Salsa Fresca</td>
<td>$8</td>
<td>$35</td>
</tr>
<tr>
<td>Crema</td>
<td>$7</td>
<td>$30</td>
</tr>
<tr>
<td>Jack Cheese</td>
<td>$7</td>
<td>$30</td>
</tr>
</tbody>
</table>

Chips and Salsa (per person) $1.95

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**Beverages**

- **Mexican Coke** (12oz) 2.75
- **Sangria Senorial** (12oz) 2.75
- **Jarritos** (12oz) 2.75
- **Flavors:** Mandarin, Tamarind, and Pineapple
- **Can Sodas** $1.75  
  COKE, DIET, SPRITE AND SQUIRT
- **Bottled Water** 1.75
- **Iced Tea** 1.75

**Delicious and natural Aguas Frescas**  
(Fresh Fruit Beverages) served in large jars:  
- **Jamaica** (hibiscus), **Horchata** (sweet cinnamon rice), $2.75 ea. (16 Oz)  
- **Lime, Watermelon, Melon, Pineapple** $3.00 ea. (16 Oz)

**Fresh-squeezed lime margarita** $9  
**Homemade Sangria** $7  
**Mexican Cervezas** $3.75

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**Catering Menu**

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### Appetizers Trays

**Mini Quesadillas (20)**
- 6” Flour tortillas with melted jack cheese $40  
  - with beef, chicken or veggies: $60

**Taquitos (50)**
- Crispy, rolled corn tortillas with beef or chicken, or veggie. Comes with a pint of guacamole, crema & pico de gallo $75

**Jalapenos (30)**
- Slightly crispy bite-sized jalapeno poppers filled with cream cheese $35

**Sopes (28)**
- Bite-sized, corn patties with beans, green sauce, cheese and salsa fresca $55  
  - with shredded beef or chicken $70

### Salads

**(Minimum Quantity 10)**

**Garden Salad**
- Mixed greens, lettuce, red cabbage, carrots, jicama, and cucumber. with house dressing (red vinaigrette style) $3.00 ea

**Summer Salad**
- A colorful salad is made with spring mix, mango, black beans, tomatoes and queso fresco (cheese). Dressing on the side $5.00 ea

### Especialidades Trays

**(Rice and beans not included)**

**Mole Poblano**
- Half $80  
  - Full $160  
  - Put simply we make the best Mole in the area: homemade with over 30 ingredients

**Cochinita Pibil**
- H $80  
  - F $160  
  - A Mayan dish. pork slowly braised in banana leaves, fresh fruit juices, herbs and achiote, a special spice made from the red seed of the Annatto tree.

**Pipian**
- H $80  
  - F $160  
  - Pork in green mole has a wonderful tangy and nutty flavor with balanced spiciness. Made with pumpkin seeds, fresh chiles, tomatillo and cilantro

**Plato Ranchero**
- Strips of seasoned chicken, steak or Tofu in a mild tomato base sauce slow simmered with potatoes and mild peppers  
  - Chicken or Tofu H $75  
  - F $150  
  - Steak H $85  
  - F $170  
  - Shrimps H $95  
  - F $190

**Chile Nogada (Veggie)**
- (12 per tray) $90  
  - A roasted pasilla pepper filled with vegetables, fruits and nuts, topped with a sweet sherry wine cream, sprinkled with fresh pomegranate seeds and crushed pecans

**Chiles Rellenos (Veggie)**
- (9) $60  
  - A mild roasted pasilla pepper stuffed with jack cheese and queso fresco, dipped in batter & topped with ranchero (mild red) sauce

### Lunch Buffet Style

**Price per person/item**  
**(Minimum 10)**

**Fajita Bar $18**
- Marinated strips of seasoned steak, grilled chicken or sautéed veggies. Serve with two flour tortillas rice refried beans, chips and salsa.  
  - Toppings: pico de gallo, guacamole and crema (Mexican cream).  
  - Shrimp add $2

**Street Style Taco Bar $14**
- Three small 4.5-inch tacos served with rice, beans, chips and salsa  
  - Choice of up to three meats  
  - Carne Asada, Grilled Chicken, Chicken Oaxaca, Pork Pastor, Pork Pibil, Pork Carnitas or veggies.  
  - Toppings: onions, cilantro, salsa and jalapenos.

**Burrito Bowl $14**
- Choice of carne asada (Steak), grilled chicken, vegetables, Pork Carnitas  
  - Pork Pastor, Pork Pibil.  
  - Includes: rice, beans, lettuce, cheese, jalapenos, pico de gallo, Mexican cream, guacamole, chips and salsa.  
  - Shrimp add $2

**Regular Burrito $12**
- (Wrap individually in foil. Min 10)  
  - Choice of Steak, grilled chicken, veggies, carnitas pork, pastor pork, beef fajitas, chicken fajitas  
  - Includes: rice, beans, and salsa fresca  
  - Shrimp add $2

**Super Burrito $14**
- (Wrap individually in foil Min 10)  
  - Choice of Steak, grilled chicken, veggies, carnitas pork, pastor pork, beef fajitas, chicken fajitas  
  - Includes: Rice, beans, lettuce, cheese, jalapenos, pico de gallo, corn, sour cream, and guacamole  
  - Shrimp add $2