

SIDES AND EXTRAS

A PINT SERVES APPROX. 4 PEOPLE
HALF TRAY = 5 PINTS OR 80 OZ

	PINT / HALF TRAY
SAUTEED VEGGIES	\$ 10 / \$45
SPANISH RICE	\$ 8 / \$35
REFRIED BEANS	\$ 8 / \$35
BLACK BEANS	\$10 / \$45

A PINT SERVES 6-8 PEOPLE

	PINT / HALF TRAY
GUACAMOLE	\$15 / \$60
SALSA FRESCA	\$ 9 / \$45
CREMA	\$8 / \$35
JACK CHEESE	\$8 / \$35

CHIPS AND SALSA (PER PERSON) \$2.25

BEVERAGES

MEXICAN COKE (12oz) 3.50

SANGRIA SENORIAL (12oz) 3.50

JARRITOS (12oz) 3.50

FLAVORS: MANDARIN, TAMARIND, AND
PINEAPPLE

CAN SODAS \$2

COKE, DIET, SPRITE AND SQUIRT

BOTTLED WATER \$2

ICED TEA \$2

DELICIOUS AND NATURAL AGUAS FRESCAS
(FRESH FRUIT BEVERAGES) SERVED IN
LARGE JARS:

JAMAICA (HIBISCUS), **HORCHATA** (SWEET
CINNAMON RICE), \$4.25 EA. (14 OZ)
LIME, WATERMELON, MELON, PINEAPPLE
\$4.50 EA. (14 OZ)

FRESH-SQUEEZED LIME MARGARITA \$10

HOMEMADE SANGRIA \$8

MEXICAN CERVEZAS \$4.50



FIESTA HAPPY HOUR PACK

\$14 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 \$55

CHURROS (30)
5' FRIED-DOUGH PASTRY FILLED WITH
BAVARIAN CREAM WITH MEXICAN CHOCOLATE
ON THE SIDE \$40



CATERING MENU

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

APPETIZERS TRAYS

MINI-QUESADILLAS (20)

6" FLOUR TORTILLAS WITH MELTED JACK CHEESE \$45
WITH BEEF, CHICKEN OR VEGGIES: \$65

TAQUITOS (50)

CRISPY, ROLLED CORN TORTILLAS WITH BEEF OR CHICKEN, OR VEGGIE. COMES WITH A PINT OF GUACAMOLE, CREMA & PICO DE GALLO \$80

JALAPENITOS (30)

SLIGHTLY CRISPY BITE-SIZED JALAPENO POPPERS FILLED WITH CREAM CHEESE \$40

SOPES (28)

BITE-SIZED, CORN PATTIES WITH BEANS, GREEN SAUCE, CHEESE AND SALSA FRESCA \$60
WITH SHREDDED BEEF OR CHICKEN \$75

SALADS

(MINIMUM QUANTITY 10)

GARDEN SALAD

MIXED GREENS, LETTUCE, RED CABBAGE, CARROTS, JICAMA, AND CUCUMBER. WITH HOUSE DRESSING (RED VINAIGRETTE STYLE) \$3.50 EA

SUMMER SALAD

A COLORFUL SALAD IS MADE WITH SPRING MIX, MANGO, BLACK BEANS, TOMATOES AND QUESO FRESCO (CHEESE). DRESSING ON THE SIDE \$5.75 EA

ENCHILADAS TRAYS

(18 CORN ENCHILADAS PER TRAY)

HOUSE ENCHILADAS

RED (MILD) OR GREEN (TANGY) SAUCE CHEESE ENCHILADAS \$65
SHREDDED CHICKEN, SHREDDED BEEF OR VEGGIES \$85

MOLE ENCHILADAS

CHEESE ENCHILADAS \$75
SHREDDED CHICKEN OR BEEF \$95

ESPECIALIDADES TRAYS

(RICE AND BEANS NOT INCLUDED)

A HALF TRAY SERVES ABOUT 7-10. A FULL TRAY SERVES 15-20 PEOPLE WHEN ORDERED WITH SIDE DISHES SUCH AS BEANS, RICE OR SALAD

MOLE POBLANO HALF \$85 FULL \$170

PUT SIMPLY WE MAKE THE BEST MOLE IN THE AREA: HOMEMADE WITH OVER 30 INGREDIENTS

COCHINITA PIBIL H \$85 F \$170

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 \$85 F \$170

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 \$80 F \$160

STEAK H \$85 F \$170

SHRIMPS H \$95 F \$190

CHILE NOGADA {VEGGIE} (12 PER TRAY) \$120

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) \$72

A MILD ROASTED PASILLA PEPPER STUFFED WITH JACK CHEESE AND QUESO FRESCO, DIPPED IN BATTER & TOPPED WITH RANCHERO (MILD RED) SAUCE

TAMALES (12 PER TRAY)

CORN-BASED MASA (DOUGH) WRAP ON CORN HUSK. RED MILD OR GREEN TANGY SAUCE. SHREDDED CHICKEN, SHREDDED BEEF OR GRILLED VEGGIES WITH CHEESE \$60
BEANS AND CHEESE \$55

LUNCH BUFFET STYLE

PRICE PER PERSON/ITEM
(MINIMUM 10)

FAJITA BAR \$19

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 \$16

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 \$15

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, CHEESE, PICO DE GALLO, SOUR CREAM, AND GUACAMOLE
SHRIMP ADD \$2