

tacos

B.Y.O. or individually wrapped. includes salsas, pickled onion, & cilantro. served on flour tortillas; substitute handmade corn tortillas for + \$0.25. add cheese for + \$1

breakfast \$5 **lunch & dinner** \$6

1. bacon & egg
2. sausage & egg
3. chorizo & egg
4. hashbrown & Egg
5. bean & egg

1. carnitas
2. chorizo con papas
3. poached chicken verde
4. mushroom asada

sides & snacks

priced per person

cilantro lime rice	\$4	chips & salsa	\$2.5
borracho beans	\$4	chips & queso	\$4
hashbrowns	\$4	pan quesos	\$5
mac n' queso	\$6	fresco fries	\$5

entrees

tamales \$36
sold by the dozen. choose meat, veggie, or vegan. rotating options.

enchiladas \$45
half-pan; choose from meat, veggie, or vegan. rotating options.

burritos \$10 EA
10" flour tortilla stuffed with various fillings. breakfast & non-breakfast options.

sammy \$10 EA
bacon or sausage with egg, cheese, garlic mayo, and green sauce on a toasted bun

sweets

priced per person

biscuit donuts \$5
fried drop biscuit dough served with homemade "cool whip", seasonal preserves, & candied jalapenos

banana pudding \$5
layers of vanilla pudding, bananas, homemade "cool whip", and nilla wafers

bottles & cans

jarritos \$3 ea
fruit flavored mexican soda; variety

mexican coke \$3 ea
hecho en mexico with real cane sugar

red bull \$4 ea
gives you wings; regular or sugar free

topo chico \$4 ea
sparkling mineral water bottled in mexico

craft beverage

sparrows coffee \$20
dirty bird dark roast; 96 oz

whole limeade \$15
made with whole limes, salt, and sugar; 1/2 gal

hibiscus water \$15
cold brewed hibiscus with lime & canela; 1/2 gal

half & half \$15
limeade + hibiscus; 1/2 gal

horchata \$18
sweet rice drink w/warm spices; 1/2 gal

dirty horchata \$23
horchata & espresso; 1/2 gal

vegan options available

we work hard to craft our food with intention and care, and to make our menu as inclusive and accessible as possible. due to the additional cost of specialty vegan products, our vegan items may include an upcharge.

consuming raw or undercooked foods may increase your risk of food-borne illness.
please inform us of any dietary restrictions or allergies

SERVICES & SUPPLIES

PLATES, NAPKINS, FLATWARE **\$1.00 PER**
fiber plates and/or bowls, compostable flatware, and paper napkins
for easy cleanup and low environmental impact

DISPOSABLE CHAFFING SETUPS **\$15 EA**
each setup includes a wireframe stand, aluminum water pan, and 2
burners.

TRAYS, PANS, SERVING UTENSILS, ETC.
each order comes in an appropriate disposable serving container
(aluminum pan, tray, sandwich bag, etc.). complimentary serving
utensils are available by request.

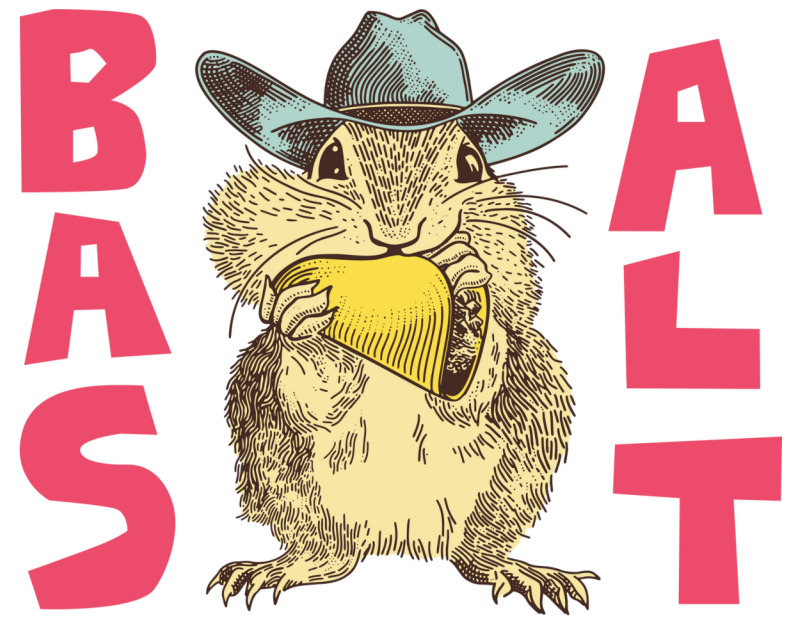
DELIVERY **\$10 + \$1/MILE**
Our ability to offer delivery is dependent on the size, date, and time of
the order, with a preferred maximum range of 50 miles. an increased
distance may be possible at our discretion. please allow us a 15
minute delivery window

STAFF
we understand that every event has unique needs and challenges. in
some circumstances we may be able to provide staff for buffet &
family style services. if you would like for your event to be staffed by
Basalt, please contact us to discuss rates & available services

GRATUITY
all orders are subject to an 18% added gratuity

CONTRACT, INVOICE, & PAYMENT
upon finalization of details for your event, you may be sent a Catering
Services Contract & Invoice to review. A signed contract is required
to to move forward with our services at our discretion. In most cases,
a 30% deposit is required at the time of signing. You may choose to
pay the remaining balance at the same time, or up to 7 days before the
event. If you are placing your order less than 7 days from the due date,
payment will be due in full immediately. We accept cash, credit &
debit cards, and digital payment methods.

CANCELLATIONS
please see the services agreement for full details about our
cancellation policy.



catering menu

**Whether it's breakfast for 10 or
snacks for 200, our options are
great for gatherings of all sizes.
Unique, inclusive options give you
the flexibility to impress your
guests while accommodating a
variety of dietary restrictions.**

**hosting a special event, getting
married, or just need something
more unique to you? Let us know
and we'll help you create the
perfect menu for your event.**

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