

Catering Menu





Bienvenido a Descanso, A Modern Taqueria!

We are proud to bring you a unique and personalized dining experience. Let our experienced staff help you coordinate the perfect catering option at your event. Whether you are planning an event for 15 or 300 guests, our catering options are sure to impress. You can choose from individually packaged meals or buffet catering style. Descanso offers unique flavors with Mexican food inspired by the cuisine of central west Mexico.

As a modern taqueria, authenticity is what we bring to the table. Expressed through a menu of delectable dishes, Descanso is where Chef Jose Angulo translates the beauty and flavor of Central West Mexico.

This package is designed to be a 'guide' as we are able to customize to meet your needs. We are dedicated to providing the best experience possible... so, sit back and let us do the work for you!

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Catered Trays

These items are packaged in trays to be served buffet style. Each option is priced per 10 persons.

Appetizers and Sides

Chips, Chicharrones y Salsa \$28

Fresh Tortilla Chips, Pork Chicharrones, Salsa Frita & Salsa Verde

Extra Chips \$15

Clasico Guacamole \$60

Hass Avocado, Lime, White Onions, Serrano Chiles, Cilantro and Fresh Tortilla Chips

Choriqueso Verde \$59

Green Chorizo, Poblano Suiza, Tres Quesos, Avocado y Chile Toreado Salsa, Spring Onion, Serrano Chiles and Flour Tortillas

Elote Asado \$47

Grilled Sweet White Corn, Chile Morita Aioli, Cotija Cheese, Micro Cilantro and Chile Con Limon Powder.

Mexican Fried Rice \$40

Long Grain Rice, Fried with Corn, Bell Pepper and Onion Mix, Fresh Egg and Chile Morita Aioli and Gluten Free Soy Sauce.

Grilled Vegetables \$42

Seasonal Local Vegetable Medley

Refried Pinto Beans \$34

w/ Queso Fresco

Chopped White Onions \$4

1 Pint

Chopped Cilantro \$3

1 Pint

Catered Trays

These items are packaged in trays to be served buffet style. Each option is priced per 10 persons.

Salad Trays

Chopped Caesar Salad \$65

Chopped Romaine Lettuce, Spicy Caesar Dressing, Pico De Gallo, Morita Croutons and Parmesano Reggiano Add Chicken \$33

Ensalada Clasica \$60

Mixed Greens, Avocado, Tomatoes, Red Onion, Cucumbers, Radish, Queso Fresco, Toasted Pepita Seeds and Agave Lemon Vinaigrette. Add Chicken \$33

Burrito Trays

Ten Burritos with your choice of Protein wrapped in a Flour Tortilla with Refried Pinto Beans, Tres Quesos Cheese Blend, Mexican Fried Rice and Salsa Frita.

Steak \$150 Chicken \$135 Vegetable \$125

Taco Bar Trays

Comes With Salsa Frita, Salsa Verde and Pico de Gallo (1 Pint of Each), 20 Blue Corn Tortillas and a Large Tray of Corn Tortilla Chips.

Steak \$140 Carnitas \$120 Chicken \$115 Al Pastor \$120

Additional Tortillas \$4 for every 10 Tortillas

Alambre Trays

Choice of Protein, Tres Quesos, Bacon (Only in Steak, Chicken and Shrimp Options), Onions, Bell Peppers, Avocado Toreado Salsa, Micro Cilantro and Serrano Chiles. Comes with 20 Flour Tortillas.

 Steak
 \$190

 Chicken
 \$160

 Al Pastor
 \$170

 Shrimp
 \$200

 Vegetable
 \$155

Individually Packaged Meals

These meals are packaged to be readily served to an individual. Each option is priced per person.

Taco Boxed Lunch \$17.50 ea.

Minimum of 20 meals per order. Minimum of 10 meals per selection.

El Toro Steak Taco Box

Two Ranchero Steak Tacos with Avocado Toreado Salsa, Grilled Onions, Poblano Peppers and Cilantro on Blue Corn Tortillas. Comes with Corn Tortilla Chips and Salsa Frita.

The Mayan Chicken Taco Box

Two Grilled Achiote Marinated Chicken Tacos with Habanero Pickled Onions, Salsa Frita and Cilantro on Blue Corn Tortillas. Comes with Corn Tortilla Chips and Salsa Frita.

Don Chingon Pastor Taco Box

Two Spit-Roasted Al Pastor Pork Tacos with Red Onions, Salsa Frita, Avocado Toreado Salsa, Chamoy and Micro Cilantro on Blue Corn Tortillas. Comes with Corn Tortilla Chips and Salsa Frita.

El Dorado Mahi Taco Box

Two Mild Chile Rubbed Mahi Mahi Tacos with Chile Morita Aioli, Mexislaw, Chamoy, Chile Peanuts and Cilantro on Blue Corn Tortillas. Comes with Corn Tortilla Chips and Salsa Frita.

De La Huerta Vegetable Taco Box

Two Vegetable Tacos with a Mix of Onions, Garlic, Epazote Herbs, Poblano Peppers, Oyster Mushrooms and salsa Verde on Blue Corn Tortillas. Comes with Corn Tortilla Chips and Salsa Frita.

Burrito Boxed Lunch \$17 ea.

Minimum of 20 meals per order. Minimum of 5 meals per selection.

Burrito Box

Burrito With Your Choice of Steak, Grilled Chicken, Al Pastor Pork, Vegetables, Carnitas, Shrimp (Add \$4). Served on a Flour Tortilla and comes with Refried Pinto Beans, Tres Quesos Three Cheese Blend, Mexican Fried Rice and Salsa Frita. Comes with Corn Tortilla Chips and Salsa Frita.

Quesadilla Boxed Lunch \$13.50 ea.

Minimum of 20 meals per order. Minimum of 10 meals per selection.

Two Open Faced Queso Quesadillas with our Tres Quesos Cheese Blend, Cilantro, Cotija and Salsa Verde on Flour Tortillas. Comes with Corn Tortilla Chips and Salsa Frita.

 Steak
 \$17.50 ea.

 Chicken
 \$14.50 ea.

 Al Pastor
 \$15.50 ea.

 Shrimp
 \$16.50 ea.

 Vegetable
 \$14.50 ea.

Mexibol Boxed Lunch \$15 ea.

Minimum of 20 meals per order. Minimum of 5 meals per protein selection.

Mexibol Box

Lunch Bowl with Choice of Steak, Carnitas, Al Pastor, Shrimp, Chicken or Vegetables. Made With Refried Pinto Beans, Mexican Fried Rice, Pico De Gallo, Avocado Toreado Salsa, Salsa Frita and Tortilla Chips.

Salad Boxed Lunch \$15 ea.

Minimum of 10 meals per order. Minimum of 5 meals per selection.

Caesar Salad Box

Chopped Romain Lettuce, Spicy Caesar Dressing, Pico De Gallo, Morita Croutons and Parmesano Reggiano Add Chicken (5), Shrimp (7) or Salmon (8)

Ensalada Clasica

Mixed Greens, Avocado, Tomatoes, Red Onion, Cucumbers, Queso Fresco, Toasted Pepita Seeds and Cilantro Agave Vinaigrette.

Add Chicken (5), Shrimp (7), Salmon (8)

Individual Sides

Minimum of 20 meals per order

Chips and Salsa \$3

Corn Tortilla Chips and Salsa Frita

Guacamole \$13

Hass Avocado, Lime, White Onion, Serrano Chile, Cilantro and fresh Corn Tortilla Chips

Elote Asado \$12

Grilled Sweet White Corn, Butter, Chile Morita Aioli, Cotija Cheese, Micro Cilantro and Chile Con Limon.

Mexican Fried Rice \$6

Long Grain Rice, Fried with Corn, Bell Pepper and Onion Mix, Fresh Egg and Chile Morita Aioli and Gluten Free Soy Sauce.

Refried Pinto Beans \$5

Pinto Beans Refried with Onion Garlic and Vegetable Broth (Dairy and Gluten Free)

Grilled Vegetables \$7

Grilled Summer Squash, Broccolini, Mexican Calabazita Squash and Carrots

Fideo Soup \$6

Toasted Noodle in Tomato Broth, Avocado, Crema, Flour Tortilla Strips and Queso Fresco.

Serving Items

Disposable Cutlery/Napkin Packets \$.25 per person

Elevated Disposable Cutlery and Napkins \$.50 per person

Disposable Plates \$.25 per person

Disposable Serving Utensils \$2 per Item

Spoons, Tongs, Ladle, Spatula, etc.

Disposable Chafing Dish \$15 ea

With 2 sternos

Serving Staff \$28 per hour per staff

Trained server to assist with setup, replenishment, and cleanup. 2 hour minimum.

Non-Disposable Chaffing Dish Package Rental \$12 ea

Comes with sternos and appropriate serving utensils Must have Serving Staff

Non-Disposable Items Inquire w/ Catering Staff

Cutlery, Plates, Linen, Centerpieces, Tables, etc.

Delivery Fee

May be subject to change based on delivery location. Minimum purchase may be required for delivery.

3% Surcharge applied to all orders