

TEOTE

CATERING MENU

THE “MAKE YOUR OWN BOWL” BAR

The bar starts at just \$14 per person and includes our signature arepa corn cakes, black beans, meats, toppings & sauces.

Options are designed to highlight classic TEOTE favorites while offering dietary flexibility for larger groups.

*This menu reflects pick-up/drop-off catering prices.
Talk to us about staffed catering.*

WHAT’S AT THE BAR:

AREPAS | Venezuelan-inspired corn cakes

BLACK BEANS | Seasoned with chiles and oregano

EL DIABLO | Pork belly and roasted poblano chiles glazed in a red chile maple sauce

SMOKY POLLO | Slow cooked shredded thighs with onions, chiles & smoked paprika

TOPPINGS & SAUCES

QUESO FRESCO

CABBAGE SALAD

BICO (our beet pico de gallo)

PICKLED ONIONS

PLANTAIN SAUCE

CILANTRO VERDE SAUCE

MEXICAN CREMA

HABANERO HOT SAUCE

JALAPEÑO/SERRANO SAUCE

EXTRAS

PERNIL | \$2 per person | Slow cooked pork shoulder in our morita chile marinade

PABELLÓN | \$2 per person | Slow cooked beef brisket shredded with sweet peppers & onions

MOLE | \$2 per person | Slow cooked beef brisket in house-made mole sauce

TEOTE SALAD | \$50 | (Mixed greens, carrots & radishes tossed in a citrus dressing with roasted pumpkin seeds. Serves 20 people)

RICE | \$1 per person |

FRIED PLANTAINS | \$2 per person |

GUACAMOLE | market price |

ECO-FRIENDLY SERVINGWARE | \$.75 per person | (plates, bowls, knives, forks & napkins)

Pick up is available with 72 hour notice on orders consisting of 25 people or more.

Parties of fewer than 25 people may order day of event.

Drop off delivery available with 72 hours notice, and only on orders consisting of 15 people or more, in the Portland Metro area. Delivery charge may apply.

Both staffed on and off site caterings are available.

Inquire for details events@teotepdx.com