



CATERING MENU

THE “MAKE YOUR OWN BOWL” BAR

The bar starts at just \$12 per person and includes our signature arepa corn cakes, black beans, toppings & sauces.

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

This menu reflects pick-up catering prices. Talk to us about a staffed catering!

WHAT'S AT THE BAR

AREPAS | Venezuelan-inspired corn cakes

BLACK BEANS | Seasoned with chiles and oregano

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

ADD PROTEINS (\$5/person/protein)

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

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

PABELLÓN | Slow cooked beef brisket shredded with sweet peppers & onions

VEGAN SOY CHORIZO | Vegan soy chorizo sausage – delicious!

MORE GOODIES

TEOTE SALAD | \$25/\$50 | Mixed greens, carrots, radishes and roasted pumpkin seeds. Served with a fresh citrus dressing. Serves 10/20 people

RICE | \$1 per person

GUACAMOLE | \$2.50 per person

CHIPS & SALSA | \$2 per person | House-made tortilla chips and two house-made salsas

FLAN | \$5 per person | Individual-sized light custard served with caramel sauce

ECO-FRIENDLY SERVINGWARE | \$1 per person plates, bowls, forks & napkins

Pick up is available with 48 hour notice on orders consisting of 10 people or more. Drop off delivery for Portland-area is available through our delivery partners with 48 hour notice. Refer to <https://www.teotepdx.com/catering/> for details. Additional charges may apply.

Both staffed on and off site caterings are available.

Inquire for details events@teotepdx.com