

# TEOTE



## CATERING MENU

### THE “MAKE YOUR OWN BOWL” BAR

The bar starts at just \$11 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 staffed catering.*

### WHAT'S AT THE BAR

**AREPAS** | Venezuelan-inspired corn cakes

**BLACK BEANS** | Seasoned with chiles and oregano

**QUESO FRESCO**

**PICKLED ONIONS**

**MEXICAN CREMA**

**CABBAGE SALAD**

**PLANTAIN SAUCE**

**HABANERO HOT SAUCE**

**BICO** (*our beet pico de gallo*)

**CILANTRO VERDE SAUCE**

**JALAPEÑO/SERRANO SAUCE**

### ADD PROTEINS (\$3/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

### EXTRAS

**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** | \$1 per person | (*plates, bowls, knives, forks & napkins*)

Pick up is available with 48 hour notice on orders consisting of 15 people or more.

Drop off delivery for Portland-area businesses is available through our partner Sporkbytes ([eat.sporkbytes.com](http://eat.sporkbytes.com)) with 48 hours notice, and only on orders consisting of 15 people or more. Additional charges may apply.

Both staffed on and off site caterings are available.

**Inquire for details [events@teotepdx.com](mailto:events@teotepdx.com)**