

SUPER BOWL XLVI CATERING MENU

All orders must be placed by 3pm on Friday, February 3rd
and may be picked up anytime on Sunday before 3pm.

To place an order call our catering
department at 206.838.3853 or email at
catering@barriorestaurant.com

1420 12th Ave
Seattle, WA 98122

206-588-8105

BARRIO

MEXICAN KITCHEN & BAR

APPETIZER PARTY PACKAGE

\$12 Per Person (minimum of 12 people per order)

Habanero Salsa	Pork Taquitos
Guacamole	Chicken Wings
Tortilla Chips	Black Bean Tostadas

SALSAS, DIPS, AND CHIPS

Served by the 16oz pint

Housemade Salsas listed from mildest to hottest

Fresh Tomato · \$6

Roasted Tomatillo · \$5

Roasted Jalapeño-Tomato · \$5

Fire Roasted Tomato-Habanero · \$6

Guacamole Made-to-Order with fresh tomatoes · \$8

Jalapeño Bean Dip white bean, jalapeño and garlic · \$7

Plantain Chips · \$5 / 8oz bag

Tortilla Chips · \$4 / 16oz bag

SNACKS

Priced by the dozen

Pork Taquitos with escabeche slaw and crema · \$18

Chicken Wings dry rubbed or 'special heat' habanero with buttermilk dipping sauce · \$18

Black Bean Tostadas escabeche slaw, cotija cheese, and fresh tomato salsa severed on a crispy round tortilla · \$20

Barrio Chopped Salad romaine, red cabbage, pickled red onions, avocado, corn, tomatoes, cotija cheese, pumpkin seeds and buttermilk-cilantro dressing · \$55 (serves 12-15)

Skewers with house marinades

Citrus Marinated Flank Steak* · \$35

Chipotle Marinated Chicken · \$28

Three Chile Adobo Pork · \$30

Achiote Rubbed Prawns · \$48

Border Sliders · 12 pack \$45 / case(24) \$85

Chipotle Braised Chicken escabeche slaw, guacamole and habanero aioli

Chipotle BBQ Pork escabeche slaw and crema

Charcuterie mole salumi, dry-cured chorizo, house pickled sweet pepper relish, pineapple-jalapeno mustard, dressed greens and manchego cheese (**add \$1 per slider**)

TAKE AND BAKE NACHOS

Serves up to 12 people

Three Cheese Nachos jack, oaxaca and cheddar cheese, guacamole, pickled jalapenos, mexican crema, spiced beans, fresh tomato salsa and cilantro with choice of chicken or pork · \$70 (**add citrus marinated flank steak · \$10**)

MINI ENCHILADAS

Served by the dozen · \$72

Chicken Verde chipotle braised chicken, jack cheese and oaxaca cheese, tomatillo salsa, onion-red pepper rajas

Guajillo Pork shredded pork, golden raisins, almonds, jack cheese, onion-poblano rajas, guajillo-tomato sauce

Seasonal Vegetable poblano-onion rajas, jack, oaxaca and cotija cheese, and tomatillo crema

TACOS AND BURRITOS

Sides available upon request

Tacos are served in individual containers to 'create your own' tacos with warm corn tortillas.

Mini Burritos are wrapped in a flour tortilla filled with rice and beans.

1. CHOOSE YOUR STYLE:

Tacos: \$45 dozen

Mini Burritos: \$65 dozen

2. CHOOSE YOUR FILLINGS:

Pork Loin al Pastor caramelized pineapple, shaved red onion, cilantro

Grilled Flank Steak* oaxaca cheese, radish, onion-poblano rajas, cilantro, tomato-habanero salsa (**add · \$.50 per taco, \$1 per burrito**)

Tinga de Pollo chipotle braised pulled chicken, escabeche slaw, avocado salsa and cotija cheese

Chipotle BBQ Pork shredded pork, escabeche slaw and crema (*Vegetarian option available upon request*)

DESSERT

Smoked Salt Caramels \$18 dozen

ADULT BEVERAGES

Tecate 16oz Cans available by the 4 pack · \$8

Modelo Especial 12oz Cans available by the 6 pack · \$10

Wine daily selection of red or white · \$20
or any wine by the bottle at 40% off the list price

* The Health Department reminds you that raw or undercooked animal products may increase your risk of food borne illness, especially if you have certain medical conditions.