

# SUPER BOWL XLVI CATERING MENU

All orders must be placed by 3pm on Friday, February 3<sup>rd</sup>  
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](mailto:catering@barriorestaurant.com)

1420 12<sup>th</sup> 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.