

# CHEZWaWa Custom Catering Menu Option 1 = **BURRITO PEQUEÑOS for ALL !**



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We'll help you to Roll-Your-Own-Way and prepare a selection of Burrito Pequeños (just over half the size of a Grande)... so then your guests can try out a *variety of different Burritos* at your event !

*Some Roll-Your-Own-Way Burrito Pequeño examples:*

- **Pork Carnitas Burrito** with Brown Rice, Pinto Beans, Salsa Verde medium-spicy, Shredded Cheese, Fresh Cilantro
- **Grilled Chicken Burrito** with White Rice, Black Beans, Seasonal Fresh-not-spicy Salsa, Sour Cream, Shredded Cheese, Shredded Lettuce
- **Vegetarian Burrito** with Grilled Vegetables, Brown Rice, Black Beans, Seasonal Mild Salsa, Sour Cream, Homemade Guacamole.

Plan for **one or two Burrito Pequeños per person** (we can loan you a frigolite box to keep them warm), and consider adding some **Extras/Sides** to complete the meal:

- Tortilla Chips with Homemade Guacamole and/or Salsas
- California Chicken Chili with cheese and sour cream
- Chicken Taco Salad with beans, white rice, fresh salsa, cheese, cilantro-lime ranch sauce & chips
- Homemade Aguas Frescas (drinks) – Organic fruits & Mexican taste
- Desserts like a tray of Gilda's Lemon Curd Bars, or some #HealthyDecadence treats & snacks.

**Variations possible: "Wraps" (room-temperature burritos) - or "meXcellent Melted Burritos" (we'll bring along our panino-press to heat them up though there will be a Hourly Fee for our physical presence at your event)**

# CHEZWaWa Custom Catering Menu Option 2 = **MAKE-YOUR-OWN TACOS !**



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**We'll provide the taco components, you provide the platters & containers. Warm things up, lay it all out – and let your guests Make Their Own Tacos, *just the way they like them !***

*A Taco-Buffer example :*

- **Flour tortillas** 15 cm warmed and placed under a cloth in a basket
- Platters of **Beef Barbacoa, Spiced Tofu, Pork Carnitas** and **Grilled Vegetables & Onions**
- Platters of **Cumin & Lemon Brown Rice** and **Bacon & Onion Pinto Beans**
- Bowls of **Fresh Salsa, Sour Cream, Shredded Cheese, Lettuce, Fresh Cilantro, Lime Slices & a Hot Sauce** bottle on the side.

**Plan an average of 3 Tacos per person, and consider adding some Extras/Sides to complete the meal:**

- Tortilla Chips with Homemade Guacamole and/or Salsas
- Chicken Tortilla Soup or Vegetarian Taco Soup with fresh cilantro & broken chips
- Spiced Tofu Salad with brown rice, black beans, mild salsa, sour cream, cheese & broken chips
- Homemade Aguas Frescas (drinks) –  
Organic fruits & Mexican taste (we'll even loan you special Agua Fresca serving jars!)
- Desserts like Cali-Mex Brownies or an assortment of authentic American Cookies.

**We can bring along one or two Electric Bain-Maries to keep warm the rice, beans & proteins – though there will be a Hourly Fee for our physical presence at your event**

# CHEZWaWa Custom Catering Menu Option 3 = **BUILD-YOUR-OWN CALI-MEX CREATION !**



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Your guests can have the ultimate customization and Build-their-Own Cali-Mex Creation => Exactly what they want to eat – *a Taco, a Naked Burrito Bowl, a Salad* – or one of each !  
*An example of a Build-Your-Own Cali-Mex Creation buffet :*

- **Flour tortillas** 15 cm warmed and placed under a cloth in a basket (to make tacos or to accompany a salad/naked burrito like bread)
- 3 Proteins (**Shredded Chicken, Beef Barbacoa and Spiced Tofu**)
- Bowl of **White Rice** with cilantro & lime juice, and a Bowl of Vegetarian **Black Beans**
- 2 Bowls of **Salsas** (seasonal Fresh-not-spicy salsa and Salsa Verde)
- Bowl of **Shredded Cheddar Cheese**, Bowl of **Sour Cream**, and a large Bowl of **Shredded Lettuce** also to make salads.

Plan enough for **3 tacos or 1 salad or 1 naked burrito bowl per person**, and add some **Extras/Sides**:

- Tortilla Chips with Homemade Guacamole and/or Salsas
- Trays of Enchiladas Suizas (shredded freerange chicken or vegetarian versions) or some Mini Mexican-Torta sandwiches
- Homemade Aguas Frescas (drinks) – Organic fruits & Mexican taste (we'll even loan you special Agua Fresca serving jars!)
- Homemade Desserts like Churro Blondies, Maple Pecan Squares or authentic American cookies.

**We can bring along one or two Electric Bain-Maries to keep warm the rice, beans & proteins – though there will be a Hourly Fee for our physical presence at your event**



# BUILD YOUR OWN CALI-MEX CREATION

## TACOS



or

## SALAD



or

## NAKED BURRITO BOWL



Flour / Hardshell Corn Tortilla

Base of Lettuce

Rice

Rice (if desired)

Rice

Beans

Beans

Beans

Protein (Meat or Veg)

Protein (Meat or Veg)

Protein (Meat or Veg)

Salsa(s)

Salsa(s)

Salsa(s)

Shredded Cheese & Sour Cream

Shredded Cheese & Sour Cream

Shredded Cheese & Sour Cream

A bit of Lettuce

(toppings / vinaigrette)

A bit of Lettuce

# GENERAL EVENT CATERING CONDITIONS

Items are for pick-up at our restaurants unless otherwise arranged. For orders over 500€ net of any discounts, we'll pay for transport to your place in the Brussels-region if desired (by Shippr, TaxiVert or our own (rented) vehicle; otherwise delivery and/or pickup fees apply. Other catering services including on-site can be arranged at an additional cost.

Order confirmation needed minimum 3 days in advance (one week ahead preferred, especially when delivery is requested).

Deposit usually requested depending on circumstances. Full payment required at time of pick-up or delivery.

If you provide us with some pics of our food at your event and your permission to post on Social Media, we'll gladly give you some stamps on a CHEZWaWa-WOW! Loyalty Card for free items later 😊

## CONTACT :

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FRESH MEXICAN - CALIFORNIA STYLE