

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**, 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 (we'll even loan you special Agua Fresca serving jars!)
- Desserts like a tray of Gilda's Lemon Curd Bars, or some #HealthyDecadence treats & snacks.

Special Pricing: For a minimum order of €400 in burrito pequeños, we'll apply a 10% discount on your entire order

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-Bufferet 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**, **Shredded Lettuce**, **Fresh Cilantro** & a **Hot Sauce** bottle on the side.

Plan for **two to four 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 a bowl of Cali-Mex Triple-C Mousse, or an assortment of authentic American Cookies.

Special Pricing: For a minimum order of €400 in taco components, we'll apply a 10% discount on your entire order

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 (**Grilled Chicken, Beef Barbacoa and Grilled Vegetables**)
- 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 Zucchini Bread, Spiced Pumpkin Bread or authentic American cookies.

We can loan you one or two Electric Bain-Maries to keep warm the rice, beans & proteins – though there will be a Pick up Fee for the loaned materials



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 48 hours 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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