

BUENO

CATERING MENU

Small Plates & Starters

Chips & Trio of Signature Salsas

Crisp house-made tortilla chips and taro chips served with Verde, Roja, and Smoky Habanero salsas.

Small (4 Guests) \$20 • Medium (8 Guests) \$35 • Large (12 Guests) \$50

Housemade Guacamole

Hand-crushed Hass avocado with fresh lime, cilantro, serrano chile, and smoked sea salt, served with crisp house-made tortilla chips.

Small \$25 • Medium \$45 • Large \$60

Bueno Latin Caesar

Crisp romaine and quinoa with lime Caesar dressing, avocado, toasted pepitas, sourdough croutons, and cotija cheese. Add Chicken +\$28 • Shrimp +\$32 • Steak +\$36 • Salmon +\$36

Serves 4–8 Guests • \$60

Atún Tartare con Chipotle

Yellowfin tuna tartare with chipotle aioli, avocado mousse, crispy shallots, and house-made taro crisps.

Serves 4–8 Guests • \$75

Crispy Calamari Frito

Flash-fried calamari with sliced jalapeños and cilantro-lime crema.

Serves 4–8 Guests • \$75

Grilled Spanish Octopus

Char-grilled octopus over crispy smashed potatoes with smoked paprika oil.

Serves 4–8 Guests • \$100

Black Cod Chicharrón

Crispy black cod with house lime tartar sauce.

Serves 4–8 Guests • \$80

Wild Mushroom & Truffle Croquetas

Golden potato croquettes with wild mushrooms, roasted garlic aioli, truffle salt, and micro cilantro.

Serves 6–8 Guests • \$80

Gambas al Ajillo

Garlic shrimp in extra virgin olive oil with dried chilies and grilled sourdough.

Serves 4–8 Guests • \$100

Signature Tacos

Steak Taco

Hand-cut grilled steak, charred onions, chimichurri, pickled onions, and garlic chips.

20 Pieces • \$120

Carnitas Taco

Four-hour pork confit with queso fresco, black beans, white onion, cilantro, and salsa verde.

20 Pieces • \$100

Al Pastor Taco

Adobo-marinated pork with charred pineapple, pickled red onion, and cilantro.

20 Pieces • \$100

Pollo Taco

Seared chicken thigh with charred onions, crisp slaw, cotija, horseradish-soy glaze, and sour cream.

20 Pieces • \$110

Artisan Quesadillas

Steak Quesadilla

Hand-cut grilled steak, charred onions, chimichurri, pickled onions, and garlic chips.

Serves 4–8 • \$120

Carnitas Quesadilla

Four-hour pork confit with queso fresco, black beans, white onion, cilantro, and salsa verde.

Serves 4–8 • \$100

Al Pastor Quesadilla

Adobo-marinated pork with charred pineapple, pickled red onion, and cilantro.

Serves 4–8 • \$100

Pollo Quesadilla

Seared chicken thigh with charred onions, crisp slaw, cotija, horseradish-soy glaze, and sour cream.

Serves 4–8 • \$110

Chef's Entrées

Five-Hour Braised Short Rib

Slow-braised bone-in short rib over seasonal vegetable purée, finished with red wine reduction, herb chimichurri, and pickled radish & jalapeño.

Serves 4–6 • \$200

Magret de Pato

Pan-seared duck breast with hibiscus-pomegranate gastrique, sweet potato purée, cilantro, and ají amarillo.

Serves 4–6 • \$240

Salmon Cubano

Seared salmon with saffron-amarillo emulsion, roasted peppers, baby potatoes, and pickled red onion.

Serves 4–6 • \$200

Pollo a la Plancha

Crispy airline chicken with garlic mojo jus, yuca frita, charred broccoli, and pickled red onion.

Serves 4–6 • \$180

Prime Churrasco

Prime flat iron steak with cilantro chimichurri, smoked chipotle aioli, crispy yuca, charred jalapeño, and scallions.

Serves 4–6 • \$250

Sizzling Fajitas

Bell peppers and onions with warm tortillas, guacamole, pico de gallo, and sour cream. Chicken \$150 • Vegetable \$100 • Pork \$140 • Shrimp \$160 • Steak \$200

Serves 4–6

Seasonal Sides

Sides

Rustic Smashed Potatoes • Street Corn • Yuca Frita with Cilantro Aioli

Each serves 4–8 Guests • \$50

Desserts

Churros

Fresh churros with vanilla pastry cream, cinnamon sugar, bourbon caramel, and dark spiced chocolate.

Serves 4 • \$25