

WINTER / SPRING 2017

cocktail party

B A B A L U[®]
catering

Savory Bites

FILET ON A STICK

Grilled skewered tenderloin, teriyaki glaze, pico de gallo

GRILLED CHICKEN SATAY

Smoked corn pico de gallo, teriyaki glaze

BLACK BEAN FRITTER

Vegetarian, house-made black bean cake, red chimichurri, smoked corn pico de gallo

CRAB FRITTER

Lump crab, Comeback sauce, fresno-pepper slaw

TORTA CUBANA BITES

Citrus-braised pulled pork, black forest ham, marinated cucumbers, sweet mustard BBQ sauce, Swiss cheese, sweet Sourdough Hoagie

MINI-BABA BURGERS

Aspen Ridge Natural Angus Beef, roasted roma tomatoes, caramelized onions, white cheddar cheese, Haas avocado, applewood smoked bacon, chipotle aioli

GUACAMOLE ^{GF}

Haas avocado, sun-dried tomato, red & green onion, kosher salt, cilantro, lime juice

BLACK-EYED PEA HUMMUS ^{GF}

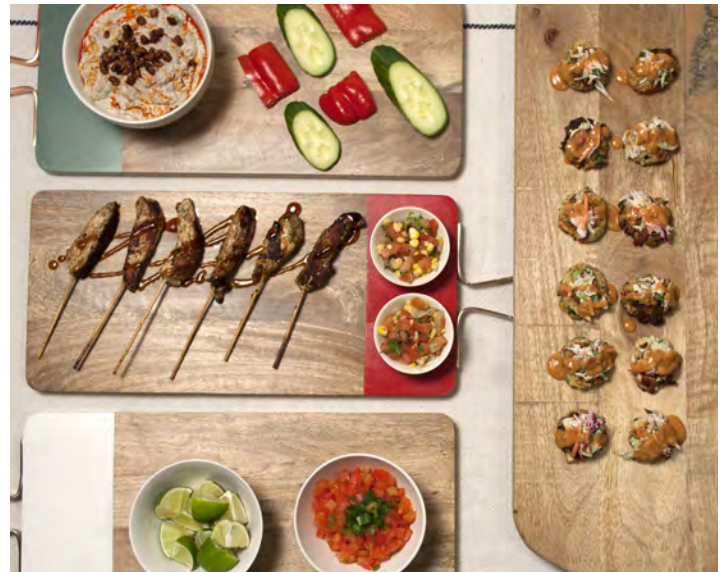
Tahini, olive oil, black-eyed pea "popcorn", pimenton oil

PICO DE GALLO ^{GF}

Our house blend of tomatoes, cilantro, onions, jalapeños, kosher salt, and lime juice

YELLOWFIN TUNA CEVICHE ^{GF}

Haas avocado, tomatoes, onions, cilantro, garlic, jalapeños, tequila-lime marinade



Dessert

SPICY MEXICAN FUDGE

Cayenne spiced fudge, crushed pepitas, tajin, powdered sugar

DULCE DE LECHE CHEESECAKE BITES

House made dulce de leche cheesecake, Kahlua caramel, Mexican chocolate, powdered sugar.

Beverages

SWEET TEA

UNSWEET TEA

LEMONADE

To order

BABALU CATERING: (601) 613-6679 | EMAIL: jacksoncatering@babalutacos.com

^{GF} | Gluten free item. Please inquire about other item modifications.

Our facility is not 100% gluten free; however, we take precautions to avoid gluten cross-contact.

HISTORIC *fondren* DISTRICT

EATBABALU.COM