

## EXTRAS

A PINT SERVES APPROX. 4 PEOPLE

SMALL TRAY = 5 PINTS = 80 OZ

PINT / HALF TRAY

GRILLED VEGGIES	\$8 / \$35
SPANISH RICE	\$6 / \$25
REFRIED BEANS	\$6 / \$25
BLACK BEANS	\$8 / \$35

A PINT SERVES 4-6 PEOPLE

PINT / HALF TRAY

FRESH GUACAMOLE	\$8 / \$35
SALSA FRESCA	\$7 / \$30
CREMA	\$7 / \$30
JACK CHEESE	\$7 / \$30

CHIPS & SALSA (PER PERSON) \$1.50

## DESSERT

COCONUT FLAN (10) \$30

CHURROS FILLED WITH BAVARIAN  
CREAM (30) \$30

## BEVERAGES

COKE, DIET OR SPRITE, ICED TEA,  
BOTTLED WATER  
\$1.75 EA.

DELICIOUS AND NATURAL AGUAS  
FRESCAS

(FRESH FRUIT BEVERAGES) SERVED IN  
LARGE JARS:

JAMAICA (HIBISCUS), HORCHATA (SWEET  
CINNAMON RICE), \$2.50 EA. (16 OZ)  
LIME, WATERMELON, MELON, PINEAPPLE  
\$3.00 EA. (16 OZ)

FRESH-SQUEEZED LIME MARGARITA \$6  
HOMEMADE SANGRIA \$5  
MEXICAN CERVEZAS \$3.50



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## CATERING MENU

WE ARE AN INDEPENDENT  
FAMILY OWNED RESTAURANT  
AND HAVE BEEN SERVING THE  
BAY AREA SINCE 1958. WE  
STARTED CATERING TO  
BUSINESSES AND  
ORGANIZATIONS IN 1985.  
SINCE THEN WE HAVE CATERED  
ALL KINDS OF EVENTS AND  
BUILT GREAT RELATIONSHIPS.

GIVE US A CALL WE'LL MAKE SURE  
THAT YOU HAVE THE BEST POSSIBLE  
EXPERIENCE WITH US.

WE LOOK FORWARD TO WORKING  
WITH YOU!

TEL. (650) 948-9865

[WWW.ESTRELLITARESTAURANT.COM](http://WWW.ESTRELLITARESTAURANT.COM)  
[INFO@ESTRELLITARESTAURANT.COM](mailto:INFO@ESTRELLITARESTAURANT.COM)

## APPETIZERS TRAYS

### **TAQUITOS (50)**

CRISPY, ROLLED CORN TORTILLAS W/  
BEEF OR CHICKEN, COMES WITH  
GUACAMOLE 2 PINTS, CREMA 1 PINT AND  
SALSA FRESCA 2 PINTS. \$75

### **MINI-QUESADILLAS (20)**

6" FLOUR TORTILLAS W/ MELTED JACK  
CHEESE. \$30  
*WITH BEEF OR CHICKEN: \$50*

### **JALAPENITOS (30)**

THESE MILD, SLIGHTLY CRISPY BITE-SIZED  
POPPERS ARE FILLED W/ CREAM  
CHEESE. \$30

### **SOPES (28)**

BITE-SIZED, CORN PATTIES WITH BEANS,  
CHEESE GREEN SAUCE AND SALSA  
FRESCA. \$49  
WITH SHREDDED BEEF OR CHICKEN.  
\$63

## SALADS

(MINIMUM QUANTITY 10)

### **GARDEN SALAD**

WITH HOUSE DRESSING (RED  
VINAIGRETTE STYLE) ON SIDE. \$2.00 EA

### **ENSALADA DE VERANO**

THIS COLORFUL SALAD IS MADE WITH  
MANGO, YELLOW CORN, BLACK BEANS,  
TOMATOES & CHEESE. DRESSING ON  
THE SIDE. \$4.00 EA  
WITH GRILLED STEAK OR CHICKEN \$6

## ESPECIALIDADES TRAYS

A SMALL (HALF) TRAY SERVES ABOUT 7-10  
PEOPLE WHEN ORDER WITH BEANS, RICE. A  
FULL (LARGE) TRAY SERVES 15-20 PEOPLE

### **MOLE POBLANO H \$65 F \$120**

PUT SIMPLY WE MAKE THE BEST MOLE IN THE  
AREA: HOMEMADE WITH OVER 30 INGREDIENTS,  
ORIGINAL RECIPE

### **COCHINITA PIBIL H \$65 F \$120**

A SUCCULENT MAYAN DISH FROM YUCATÁN.  
PORK SLOWLY BRAISED IN BANANA LEAVES,  
FRESH FRUIT JUICES, HERBS AND ACHIOTE, A  
SPECIAL INDIGENOUS SPICE BLEND MADE FROM  
THE RED SEED OF THE ANNATTO TREE.

### **PIPIAN H \$65 F \$120**

PORK IN GREEN MOLE HAS A WONDERFUL  
TANGY AND NUTTY FLAVOR WITH BALANCED  
SPICINESS. A TRADITIONAL DISH FROM  
CENTRAL MEXICO. MADE WITH PUMPKIN SEEDS,  
FRESH CHILES, TOMATILLO AND CILANTRO

### **CHILE NOGADA VEGETARIAN} F \$70 (12 CHILES PER TRAY)**

A ROASTED CHILE POBLANO FILLED WITH  
DICED VEGETABLES, FRUITS AND NUTS,  
TOPPED WITH A SWEET POMEGRANATE AND  
SHERRY WINE CREAM, SPRINKLED WITH FRESH  
POMEGRANATE SEEDS AND CRUSHED PECANS

### **STEAK RANCHERO H \$65 F \$120**

STRIPS OF SEASONED GRILLED STEAK IN A  
MILD TOMATO BASE SAUCE SLOW  
SIMMERED WITH POTATOES, & MILD  
PEPPERS. LIKE A HEARTY STEW... GREAT  
OVER RICE. SUBSTITUTE WITH CHICKEN  
UPON REQUEST.

### **CHICKEN OAXACA H \$65 F \$120**

CHICKEN STRIPS MARINATED IN A CHILE DE  
ARBOL HERB & SPICE BLEND. A DELICIOUS  
SOUTHERN MEXICO FAVORITE, SPICY AND  
SMOKY.

## LUNCH BUFFET STYLE

### **FAJITA BAR (2) \$13**

MARINATED STRIPS OF CHICKEN  
BREAST, SEASONED STEAK, GRILLED  
CHICKEN OR SAUTÉED GRILLED  
VEGGIES. TOPPINGS ARE SALSA, CREMA  
AND GUACAMOLE. COMES WITH RICE  
AND BEANS,

### **STREET STYLE TACO BAR**

CHOICE OF TWO (\$5) OR FOUR TACOS  
PER PERSON (\$9)

CARNE ASADA, GRILLED CHICKEN,  
CHICKEN OAXACA, PORK PASTOR,  
PORK PIBIL, PORK CARNITAS  
TOPPED WITH ONIONS, CILANTRO,  
SALSA.

## TRADITIONAL TRAYS

### **ENCHILADAS (18 PER TRAY)**

RED (MILD) OR GREEN (TANGY) SAUCE  
CHEESE ENCHILADAS \$55  
SHREDDED CHICKEN, SHREDDED BEEF  
OR GRILLED VEGGIES \$65

### **MOLE ENCHILADAS (18 PER TRAY)**

CHEESE ENCHILADAS \$65  
SHREDDED CHICKEN, SHREDDED BEEF  
\$75

### **CHILES RELLENOS (9)**

A MILD ROASTED PEPPER W/ CHEESE,  
DIPPED IN BATTER & TOPPED WITH MILD  
RED SAUCE \$50

### **TAMALES (12 PER TRAY)**

RED (MILD) OR GREEN (TANGY) SAUCE  
SHREDDED CHICKEN, SHREDDED BEEF  
OR GRILLED VEGGIES \$42