



ADELITA






Adelita is the culmination of operating owner Kristin Canty and Chef Charlie Foster's passions: food, family farms, and sustainable sourcing.

Working in tandem with The Farm at Woods Hill located in Bath, NH and other small local purveyors, Kristin and Chef Charlie Foster focus on grass-fed proteins and organic produce in classic Mexican cuisine that call upon the best ecologically viable ingredients available. In homage to Chef Charlie's wife and mother in law, Adelita's farm-to-table menu brings the flavors and smells of Mexico to Concord. Through careful attention to every element of an ingredient's journey from farm to plate, Chef Charlie Foster provides Adelita's guests with food that is both flavorful and sustainable.






event menus



Our food is meant to be shared among friends and family. We believe that anytime family, friends and associates gather to share food, drink and conversation, there is potential for magical things to happen and for wonderful memories to be created.



lunch taco buffet

28.00/person | 10 person minimum | 1 week notice required



choice of three

- pasture raised organic chicken tinga
- pasture raised carne asada (steak)
- pasture raised cochinitas (barbeque pulled pork)
- pasture raised spiced pork chorizo
- pasture raised smoked lamb barbacoa
- seasonal vegetables

included sides

- baby kale salad
- pico de gallo
- freshly made tortilla chips

three (3) freshly made corn tortillas per guest & all taco accompaniments are included in the order

additional lunch items

- | | |
|----------------------------------|------|
| mexican rice & refried beans | 4.00 |
| guacamole | 5.00 |
| elote loco (grilled street corn) | 4.00 |
| boston bibb salad | 5.00 |
| churros | 2.50 |



dinner taco buffet

35.00/person | 10 person minimum | 48 hour notice required



choice of three

- pasture raised organic chicken tinga
- pasture raised carne asada (steak)
- pasture raised cochinitas (barbeque pulled pork)
- pasture raised spiced pork chorizo
- pasture raised smoked lamb barbacoa
- seasonal vegetables

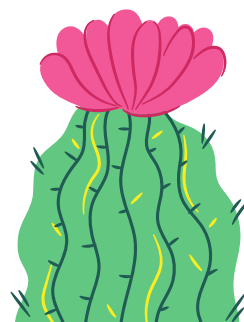
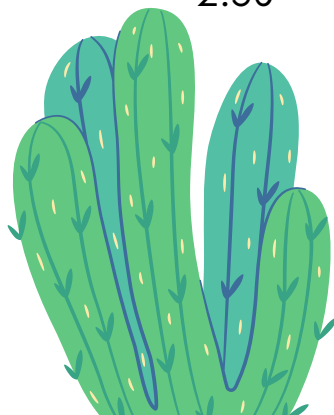
included sides

- mexican rice
- refried beans
- guacamole
- pico de gallo
- freshly made tortilla chips

four (4) freshly made corn tortillas per guest & all taco accompaniments are included in the order

additional dinner items

- | | |
|---------------------------|------|
| baby kale salad | 5.00 |
| boston bibb salad | 5.00 |
| elote loco (grilled corn) | 5.00 |
| churros | 2.50 |



additional food & beverages

priced per item | 10 person minimum | 48 hour notice required



appetizers

chips & salsa - \$4/person
*freshly made corn tortilla chips,
house salsa*

guacamole - \$5/person
cilantro, onion, tomato

jalapeno rellenitos - \$4/item
(minimum of 2 dozen)
*shrimp stuffed jalapeño, cilantro,
pico de gallo, melted cheese*

mini quesadillas - \$4/item
mozzarella cheese, lettuce, pico de gallo
choose a filling - additional \$3/item
*chorizo, carne asada, chicken tinga,
plain chicken, al pastor, or mixed seasonal
vegetables*

ham & cheese empanadas - \$5/item
*smoked ham hock, mexican slaw,
spicy avocado crema*

dessert

flan - \$8/item
vanilla custard, caramel sauce

churros - \$2.5/item
cinnamon sugar, guava, chocolate

non-alcoholic beverages and margarita pitchers

please ask for selections





whole pig roast.

\$2,750 | serves 50-60 people | available Tuesday - Saturday
2 weeks notice required

the pig

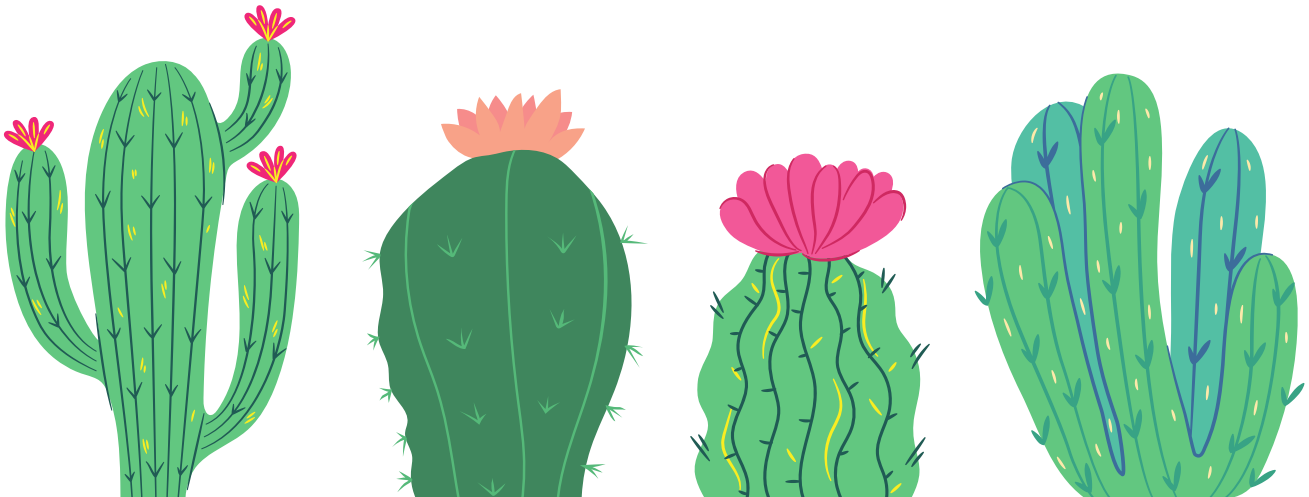
pasture raised whole young roasted pig (~60 lb),
slow roasted with crispy skin (chicharron)

the fixings

corn tortillas
pico de gallo
habanero-carrot salsa
shaved cabbage
onion & cilantro
crema fresca
cotija cheese

sides

mexican rice & refried beans
guacamole and chips
baby kale salad



contact.



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**THESE ARE SAMPLE MENUS
PRICES AND ITEMS ARE SUBJECT TO CHANGE**

***All orders are subject to 7% tax, a 5% administrative fee, and a delivery fee. We cannot guarantee delivery for small orders and orders at certain times of the day. Please inquire about availability.**

The location and size of the order will determine the delivery fee amount.

***Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Please alert us of any allergies prior to ordering.**

***Please inform us if you request disposables such as utensils, plates, napkins, etc.**