



# FRELARD TAMALES

Catering Menu | 2021

## tapas

### \$6+ frijoles puercos

Frijoles puercos are refried beans cooked with bacon, pork belly and ham.

### \$6+ frijoles fritos

Enjoy our traditional vegan refried beans for your guests to enjoy with chips.

### \$3+ guacamole

Our fresh guacamole contains ripped avocados, tomato, cilantro, onion, a hint of serrano peppers and fresh lime juice.

## sides & dessert

### \$8.25 tres leches cake

We partner with local Netflix celebrity, Tres Lecheria, to bring you their delicious slices of tres leches cakes.

### \$7.99 side salad

Mixed greens with croutons, cherry tomatoes and your choice of dressing.

## drinks

### \$3.50 agua frescas

Made from scratch and not powder, our agua frescas are fresh and made with real ingredients.

Choose from our traditional horchata made with real Mexican vanilla extract or our pineapple water.

### \$4 Mexican sodas

## platos

### \$11.99 one tamal plate

This meal combo include one tamal and a generous side of our traditional vegan refried beans & Mexican rice plus sides of our salsa, sour cream and pickled veggies.

### \$16.99 two tamales plate

This combo includes two tamales and a generous side of our traditional vegan refried beans & Mexican rice plus sides of our salsa, sour cream and pickled veggies.

### Starting at \$5.50 individual tamales

Want to make it super simple? Serve just tamales to your guests. Our tamales are about 1/2 lb each and are super fulling. We recommend two tamales per adult and 1 tamal per child. You can do a mix of all fillings and order whatever quantity works for you. Your order will come with salsas, crema and our pickled veggies.

**Let's plan something together!**  
**Connect with us at**  
**[catering@frelardtamales.com](mailto:catering@frelardtamales.com)**  
**or call or text us at**  
**(206) 370-9296**

**Prices do not include taxes.**  
**A catering & delivery fee may be added.**