



# *Donaji Catering*

## *OFF SITE CATERING*

Thank you for considering Donaji for your Event!!

We are a Oaxacan Inspired Mexican Restaurant in the Historical Latino District Neighborhood of San Francisco. Donaji offers local, fresh, seasonal, high-quality menus and excellent service. Our crew of experienced, caring professionals is dedicated to the success of your event and the tastiness of your food.

It starts with Owner & Chef Isai Cuevas. Chef Isai, a native of Zimatlan, Oaxaca, Mexico, worked for more than 18 years at some of the top restaurants in San Francisco. After making his way from Prep Cook to Sous Chef, Catering Chef to Executive Chef, Isai took the leap to starting his own business. In 2020, Isai along with his wife, Aly, combined their passion for food and expertise in the restaurant industry, and Donaji was born.

Chef Isai's cooking style reflects his Oaxacan roots of traditional spices and recipes, intertwining delicious comfort food with nutritious local ingredients. We look forward to cooking for you!

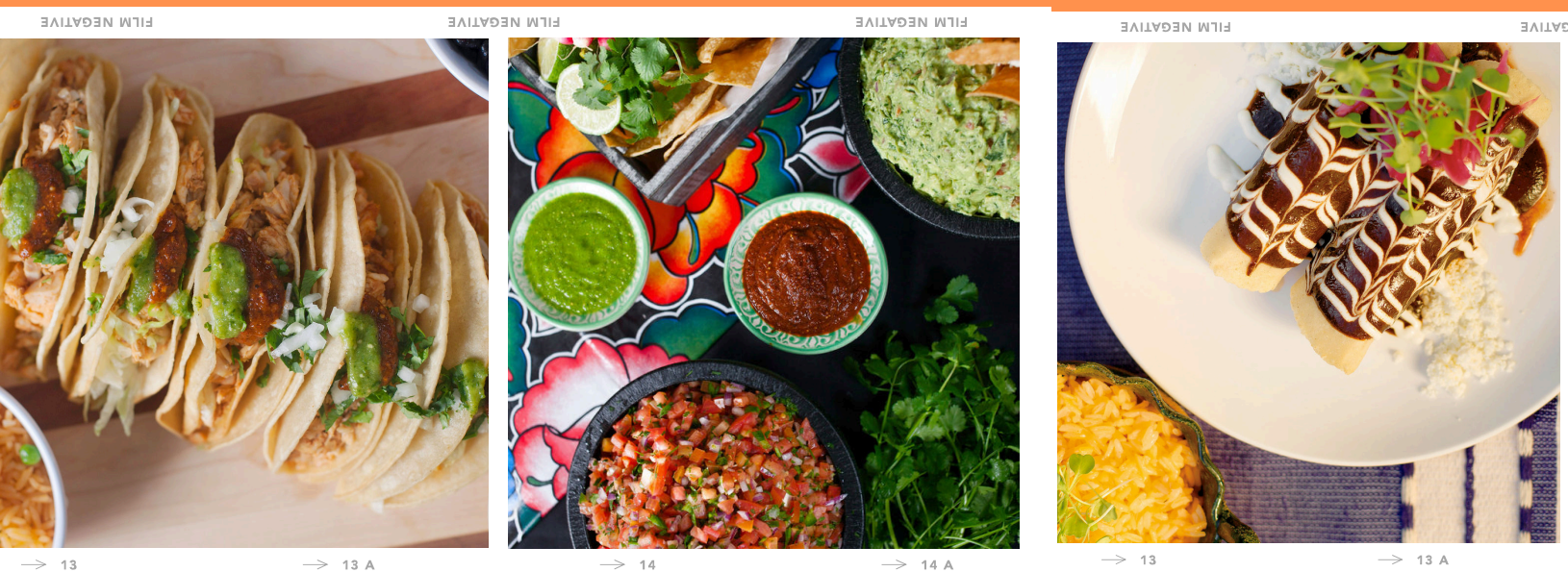
We :

- Source our produce from Northern California farms
- Make all our food and sauces in-house
- Serve local, natural, sustainable and organic foods such as Mary's Organic Chicken
- Offer vegetarian and vegan options
- Use organic masa
- Are committed to Reducing, Reusing, and Recycling in our offices, kitchen, and at events



# Donaji Catering

## TACO BAR



### TACO BAR

*\$25 / Per Person*

**Choice of Chicken, Braised Beef , Pork Cochinita, or  
Vegan Chorizo w/ Potato**

*Please choose up to 2 Proteins for your Event.*

**Rice and Heirloom Beans**

*accompany every order.*

**Taco Bar Toppings include:**

*Cilantro | Queso | Lime crema | Onions | Salsa Roja | Salsa Verde*



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## APPETIZER PLATTERS

### **Mexican Snack Board \$89**

*Chips, Chicharrones,  
Cucumber with Tajin,  
Spicy Peanuts, Mole Dip,  
Guacamole, Pineapple  
(Feeds Approx. 10 People)*

### **Tacos Dorados (Taquitos)**

*Soyrizo Potato or Chicken Tinga  
Half Pan (14 Tacos) \$75.00  
Full Pan (26 Tacos) \$150.00*

### **Sopes**

*Beef or Vegan Sopes: Fried Masa,  
Pickled Veggies, Lime Crema  
Half Pan (8 Sopes) \$44.00  
Full Pan (15 Sopes) \$82.50*

### **Oaxaca Empanadas**

*(Cheese&Epazote)  
Half Pan (10 Empanadas) \$50.00  
Full Pan (20 Empanadas) \$100.00*

### **Tamales Dozen**

*Soyrizo Potato, Chicken, Pork,  
Cheese & Peppers \$67.00*

### **Torta Sliders**

*Pork Cochinita or Cauliflower  
Cochinita Sliders with Pickled Onions,  
Epazote Aioli and Acme Bun  
12 for \$60*

### **Oaxaca Totopos**

*(Mole Negro, Chips, Queso,  
Guacamole, Pickled Onions)  
Half Pan \$42.00  
Full Pan \$84.00*

### **Donaji Salad**

*(Market Greens, Oranges, Onions  
Candied Almonds, Hibiscus  
Vinaigrette)  
Half Pan (Feeds 10-15) \$40.00  
Full Pan (Feeds 20-25) \$80.00*

### **House Fried Chips**

*Quart \$6.00  
Half Pan \$24.00  
Full Pan \$48.00*

### **Guacamole**

*Pint \$16.00  
Quart \$34.00*

### **Ceviche**

*Pint \$30.00  
Quart \$60.00*

### **Salsa Pasilla**

*Pint \$10  
Quart \$20*



# *Donaji Catering*

## *ENTREE PLATTERS*

### **Pork in Salsa Verde**

*Slow Roasted Crispy Pork Loin topped with Tomatillo Salsa*

*Half Pan \$100*

*Full Pan \$200*

### **Mary's Organic Chicken with Mole Negro**

*Rotisserie Style Chicken topped with Silky Mole Negro, Topped with Queso Fresco, Crema, Pickled Onions*

*Half Pan \$140*

*Full Pan \$280*

### **Beef Short Ribs with Mole Rojo**

*Braised Beef Boneless Short Ribs with our Spicy Mole Rojo*

*Half Pan \$160*

*Full Pan \$320*

### **Roasted Cauliflower with Mole Rojo**

*Half Pan \$80*

*Full Pan \$160*

### **Enchiladas de Mole Negro**

*Soyrizo Potato or Chicken Tinga*

*Half Pan (14 Enchiladas) \$98.00*

*Full Pan (26 Enchiladas) \$196.00*



# *Donaji Catering*

## *SIDE PLATTERS & DESSERT*

### **Corn with Mushrooms**

*Sauteed Roasted Corn and Wild  
Mushrooms Topped with Queso Fresco*

*Half Pan \$50.00*

*Full Pan \$100.00*

### **Churro Donuts**

*\$6 Each*

### **Fried Brussels Sprouts**

*Citrus and Pickled Onions*

*Half Pan \$60.00*

*Full Pan \$120.00*

### **Potatoes with Salsa Macha**

*Yukon Gold Fried Potatoes topped  
with Salsa Macha ( Garlic, Chiles,  
Sesame Seeds)*

*Half Pan \$60.00*

*Full Pan \$120.00*

### **Mexican Rice**

*Quart \$12.00*

*Half Pan \$50.00*

*Full Pan \$100.00*

### **Refried Beans**

*Quart \$14.00*

*Half Pan \$60.00*

*Full Pan \$120.00*

# DRINKS

## WHITE WINE

### Sparkling Wine

*Macabeu/Xarel-Lo EL Bajio, Valle De Bernal,  
MX 40/BTL*

### Sparkling Wine

*Chardonnay/Pinot Noir Terra Madi,  
Queretaro MX 49/ BTL*

### Rose

*Carmenere Bruma 2020 Valle de Guadalupe,  
Baja California MX 52 /BTL*

### Sauvignon Blanc

*Surcos Rancho Roble Lake County CA  
52 / BTL*

### Chardonnay

*Chateau Camou 2021, Guadalupe Valley, MX  
55 / BTL*

## RED WINE

### Pinot Noir

*Gallegos, 2021 Santa Lucia Highlands Monterey CA  
60/BTL*

### Sangiovese + Cabernet

*Casa Magoni 2021 Valle de Guadalupe Baja MX  
56/BTL*

### House Red Marselan

*El Bahio 2021 Valle de Bernal, MX  
44/BTL*

### Malbec

*Terra Madi 2019 Queretaro MX  
48/ BTL*

## AGUA FRESCAS

### Jamaica

*1/2 Gal \$16*

### Horchata

*1/2 Gal \$16*

## HOUSE COCKTAILS

### Donaji Red Sangria

*1/2 Gallon ( 8 drinks ) \$80*

### Zicatela

*Beach Margarita  
Coconut, Lime Agave Azul  
1/2 Gallon ( 8 Drinks ) \$104*

### House Margarita

*Lime, Agave Spirit, Grand Mar  
1/2 Gallon ( 8 Drinks ) \$96*

## BEER

**Pacifico, Modelo,  
Calicraft IPA, Victoria**  
*6ea*

## N/A DRINKS

**Topo Chico 4**

**Coke/Diet/ Jarritos  
Mandarin 4**





# *Donaji Catering*

## OFF SITE EVENTS DELIVERY OPTIONS

### OPTION 1

**You can pick up your order from our Restaurant at 3161 24th st. San Francisco CA 94110.**

### OPTION 2

**We can Deliver - Anywhere in SF for \$30-\$50 delivery fee -  
Depending on where you are located.**

**Donaji will drop off your delicious food in foil disposable  
containers.**

### OPTION 3

**Need help with set up and breakdown? Donaji's full set up  
includes: Tables, Tablecloths, chafing dishes and a  
server to assist with the event for 3 hours. \$750**

**Please Order directly at**

**[alison@donajisf.com](mailto:alison@donajisf.com)**

**or contact us at 415 866 0315**

**for any questions or special menu requests.**

*After we confirm your date and order we will send over an invoice -  
deposit to be paid upon receipt and remaining balance to be paid the  
day of the event.*

**GRACIAS, DONAJI**