

## WILMINGTON RIVERFRONT

400 JUSTISON ST  
WILMINGTON, DE 19806

DPCATERING@HakunaHospitalityGroup.com  
Or by phone at  
(302) 691-7974



THIS OFF-SITE CATERING MENU HAS PER PERSON PRICING FOR ORDERS OF 10 OR MORE PEOPLE. CONTACT US TO ANSWER YOUR QUESTIONS & CUSTOMIZE YOUR EXPERIENCE.

*Prices are subject to change.*

## TACO BAR

SERVED WITH CORN OR FLOUR TORTILLAS AND ALL THE FIXINGS TO MAKE YOUR OWN PUB TACOS:

LETTUCE, PICKLED ONION, PICO DE GALLO, SHREDDED CHEESE, SOUR CREAM, PICKLED CABBAGE, RADISH, CILANTRO & A SAUCE TO COMPLIMENT YOUR MEAT LISTED BELOW

## CARNITAS

traditional shredded pork  
w/ salsa verde cruda  
-11/pp

## CHICKEN

seasoned shredded chicken  
w/salsa verde cruda -11/pp

## BEEF

seasoned shredded beef  
w/ cumin salsa roja -11/pp

## SHORT RIB

braised boneless ribs  
seasoned & slow-cooked  
w/ coca-cola-chile arbol  
glaze -13/pp

## SIDES

### BLACK BEANS/ RICE

(white or red) -2/pp

### REFRIED BEANS/ RICE

(white or red) -2/pp

### SWEET PLANTAINS

fried plantains w/queso fresco  
-4/pp

### SWEET CORN CAKE

house made corn cake -3/pp

## SALADS

### DRESSINGS

balsamic vinaigrette, tomato cumin vinaigrette,  
ancho ranch, chipotle blue cheese, house made  
caesar

### GARDEN SALAD

Mixed greens, sliced cucumbers,  
queso fresco, plum tomatoes,  
bell peppers -2/pp

### CAESAR

Crisp romaine, shaved cotija  
cheese, seasoned corn tortilla  
strips -2/pp

### CHOPPED

Crisp romaine, queso  
fresco, roasted corn, roasted  
pepitas, plum tomatoes, pickled  
red onion, cucumbers -3/pp

## OTHER ENTREES

### PORTOBELLO FAJITAS

grilled portobello, red bell pepper,  
poblano pepper, onion  
aji Amarillo, pico de gallo, salsa  
roja, shredded cheese, sour creme and  
served with flour tortillas -11/pp  
Chicken or Steak Fajitas with  
vegetables and toppings -11/pp

### DEL PEZ CHICKEN & SHRIMP

seared chicken breast, sautéed  
shrimp, guajillo sauce  
tomatoes, fresh chopped cilantro red  
pepper, onions  
melted mozzarella, house made corn  
cake, red rice  
charred lime cilantro butter -14/pp

### CHIPOTLE CHICKEN PASTA

sautéed chicken breast, farfalle pasta,  
green peas, asparagus, poblano  
pepper, spanish onions, cotija cheese  
chipotle glaze -10/pp

## APPETIZERS

### DEL PEZ GUACAMOLE & SALSA

Made from scratch guacamole with  
tomato, red onion, cilantro, jalapeño and  
lime -3/pp

### FRESH SALSA SAMPLER + CHIPS

fresh salsa trio- pico de gallo, chayote-  
corn salsa, tomatillo verde served with  
homemade corn chips -3/pp

### FIRE BEAN DIP

blended pinto beans, cheese, garlic  
onions, jalapeños, cebollines, roasted  
peppers flour tortillas, plantain chips  
-4/pp

### SOL GUACAMOLE +CHIPS

A unique and bold twist on traditional  
guac with sundried tomato, pine nuts,  
cotija, fried basil, cracked black pepper,  
extra virgin olive oil -4/pp

### BEER QUESO DIP

House made craft beer cheese dip served  
with warm corn tortilla chips -3/pp  
with chorizo -4.5/pp mushrooms -4/pp

### GUAJILLO GLAZED WINGS

Honey-chipotle marinated jumbo wings,  
baked then chargrilled and served with  
crispy dipping veggies & house made  
chipotle-blue cheese  
-12, 10pcs, -20, 24pcs -4/pp

### TAQUITOS DE POLLO

Fried corn tortillas stuffed with cheese  
and shredded chicken -4/pp

## DESSERTS

### TRES LECHES CAKE

Classic Mexican dessert  
sponge cake soaked in three  
kinds of milk -4/pp

### CHURROS BITES

Traditional Mexican fried pastry  
with cinnamon, sugar &  
horchata sauce in bite size  
pieces -2/pp