



Donaji

Thank you for considering Donaji for your Special Event!

We are a San Francisco-based Restaurant and catering company offering 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.

Chef Isai, a native of Zimatlan, Oaxaca, Mexico, worked for more than a decade at some of the top restaurants in San Francisco. After making his way from Prep Cook to Sous Chef to Executive Chef, Isai took the leap to starting his own business. Chef Isai's cooking style reflects his roots of Mexican spices and recipes, intertwining delicious comfort food with local ingredients. His specialties are Tacos and Tamales, but Isai cooks amazing Enchiladas, Pozole and Tacos Dorados.

Appetizer Display Table

Choice of 4 appetizers to be displayed for your guests (1 hour of replenishing Appetizers)
\$26/Person

Choice of 2 appetizers to be displayed for your guests (1 hour of replenishing Appetizers)
\$17/Person

Ceviche (Cauliflower or Market Fish)

Oaxacan Totopos - Chips with Mole, Queso Fresco, Pickled Onions and Avocado Salsa)

Tacos Dorados (Chicken Tinga or Potato & Soyrito)

Oaxacan Empanadas with Queso Oaxaca and Epazote with Salsas

Beef Sopes

Guacamole and Chips

Donaji's Taco Bar

\$20 / Per Person

\$10 for Children (3-12 years)

For Family Style Serving - Choice of Chicken, Steak, Pork, or Vegan Chorizo w/ Potato ; Rice and Heirloom Beans accompany every order. Please choose 2 Proteins for your Event.

Taco Bar Toppings include:

Cilantro | Cheese | Lime crema | Shredded lettuce | Onions | Salsa Roja | Salsa Verde



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Donaji's Enchilada Bar

\$20 /Per Person

\$10 for Children (3-12 years)

Chicken Tinga or Sweet Potato Enchiladas with your Choice of Sauce - Rojo , Verde , or Mole.
Please choose only 2 Sauces. Rice and Heirloom Beans accompany every order.

Enchilada Toppings include:

Cilantro | Cheese | Lime crema | Shredded lettuce | Onions | Radishes | Escabeche

Additional Ideas/Add ons:

Tamales (\$5.25 per Tamal)

Non Gmo, Organic Masa Tamales stuffed with Market Produce.

Flavors include:

Vegan Chorizo w/ Potato

Chicken in Salsa Verde

Cheese and Peppers

Pork Achiote

Salads:

Little Gem Lettuce, Pickled Potatoes, Cucumber and Goddess Dressing \$8/Person

Arugula Salad with Jicama, Pickled Onions, Candied Almonds Hibiscus Vinaigrette \$8/Person

Appetizers a la carte

Ceviche (Cauliflower or Market Fish) \$9/Person

Oaxacan Totopos - Chips with Mole, Queso Fresco, Pickled Onions and Avocado Salsa) \$9/Person

Tacos Dorados (Chicken Tinga or Sweet Potato) \$9/Person

Oaxacan Empanadas with Queso Oaxaca and Epazote with Salsas \$9/Person

Beef Sopas \$9/Person

Queso Fundido with Chorizo \$9/Person

Guacamole and Chips \$9/Person



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Drinks:

Hibiscus Lime Agua Fresca : \$4 per person
Pineapple Chia \$4 per person
House Made Horchata \$4 per person
Sparkling Water: \$4 per water

Dessert

Churro Donuts : \$4 Each
Oaxacan Chocolate Tarts \$5 Each
Concha Ice cream Sandwich \$5 each

Beer and Wine is Billed per Consumption. Prices range from \$5- \$12 a Drink.
If you would like to see a wine list please let me know and I can send one over.

Donaji's Feast Options:

\$35/ Person.

This option comes with 1 Entree, 2 choices of Sides, Tortillas, Queso Fresco and Escabeche.

Main Dishes :

Mary's Chicken Breast with Mole Negro

Salmon with Mole Estofado

Roasted Squash in Mole Negro

NY Steak with Adobo Spices (\$40/Person)

Sides :

Elote Corn with Mushrooms and Queso Fresco

Roasted Potatoes with Salsa Macha

Brussels Sprouts with Pork Belly and Orange Segments

Heirloom Slow cooked Beans and Mexican Rice

Arugula Salad with Jicama, Pickled Onions, Candied Almonds and Hibiscus Vinaigrette

Little Gem Lettuce, Pickled Potatoes, Cucumber and Goddess Dressing