



**TE QUIERO
MUCHO**

CATERING PACK

BRING THE PLAYFUL ENERGY OF TQM TO YOUR NEXT EVENT.

Guaranteed powerful punchy flavours; this is catering, upgraded!

Our catering menus are designed to ensure those delicious textures and flavours remain intact...
Because your guests don't deserve soggy tortillas.

We're not only delicious, we're flexible! Office, home, boat, rooftop, outdoors, indoors -
you name it, we will cater it. Any way you want it, that's the way you'll get it!

Service is provided from TQM, Sheung Wan, and we are available to cater to all locations across
HK Island and Kowloon.

**Email events.hkg@ovologroup.com to enquire about our packages, or tell us what you need and
we can create a bespoke offering.**

JUNK CATERING



\$220 PER GUEST
COLLECTION OR DELIVERY TO CENTRAL PIERS FROM
10AM AT NO ADDITIONAL COST
MINIMUM OF 10 PERSONS
MAXIMUM OF 50 PERSONS

The best thing about Mexican food? It's sunny weather food - best enjoyed under the sun and near the water.

Soak up some rays with a side of TQM's authentic and mouth-wateringly good Mexican cuisine, and immediately get transported to sunny Mexico. Not convincing enough? Added extras of inflatables and sombreros are also available to complete the Mexican experience.

All the food listed below is included - plenty to keep you full, energized, and partying all day long.

FOOD

GUACAMOLE (v)

HOMEMADE SALSAS (v)

Salsa verde / Morita mayo / Martajada / Habanero

TORTILLA CHIPS (v)

MEXICAN CHOPPED SALAD (v)

Want to save some room for tacos? This is probably not the best choice. Delicious though!

CHICHARRONES

Served with refried beans, lettuce, radish, sour cream and pico de gallo

QUESADILLAS

Cheese (V)
Mushroom (V)
Chicken

BURRITOS

Veggie (V)

BEVERAGES

TEQUILA (75CL) +\$250

VODKA (75CL) +220

RUM (75CL) +220

CORONA (24 BOTTLES) +\$240

24 CANS OF SOFT DRINKS +\$120

Choose your case of Coke, Coke Zero, Sprite, or Ginger Ale

ADDITIONAL EXTRAS

CUTLERY, PLATES AND NAPKINS +\$15PP

FUN STUFF... (FROM \$50)

Sombreros
Inflatables (cacti/beach ball)

*Inquire availability with your event manager

CLASSIC CATERING



**\$180 PER PERSON
INCLUDES DELIVERY AND SET UP
MINIMUM OF 20 GUESTS
MAXIMUM OF 200 GUESTS**

As we always say, the bigger, the better. Order for up to 200 guests with our Classic Catering package, and we will come set up and make everything pretty. Sorry, but service staff aren't included this time!

CHIPS AND DIPS

GUACAMOLE (v)

HOMEMADE SALSAS (v)

Salsa verde / Morita mayo / Martajada / Habanero

TORTILLA CHIPS (v)

ANTOJITOS

SALAD (CHOOSE ONE) (v)

Mexican chopped salad

Kale salad

Nopales salad

CHICKEN NACHOS

Beans, crema, cheese, guac and jalapeño peppers

*Option for vegetarian

BURRITOS

VEGGIE (v)

CHICKEN

PORK

DESSERT

CHURROS CON CHOCOLATE

Home made churros with chocolate dip

BEVERAGES

TEQUILA (75CL) +\$250

VODKA (75CL) +220

RUM (75CL) +220

CORONA (24 BOTTLES) +\$240

24 CANS OF SOFT DRINKS +\$120

Choose your case of Coke, Coke Zero, Sprite, or
Ginger Ale

ADDITIONAL EXTRAS

CUTLERY, PLATES AND NAPKINS +\$15PP

FUN STUFF... (FROM \$50)

Sombreros

Flower crowns

*Inquire availability with your event manager

TAQUIZA PARTY



\$350 PER PERSON
INCLUDES CHEF AND EQUIPMENT
MINIMUM OF 10 GUESTS
MAXIMUM OF 20 GUESTS

For those who love TQM not just for the food but also the vibe, this is the package for you. Think interactive, fun, and best of all, easy. From delivery, set up, servers, to an on-site chef to make fresh tacos, we will pull the heavy weight. All you have to do is show up, kick back, and relax (and eat, of course).

Perfect for any fiesta, this package includes food (yum), drinks (no duh), a TQM party playlist (groovy), and even a pinata upon request (what??).

CHIPS AND DIPS

GUACAMOLE (v)

HOMEMADE SALSAS (v)

Salsa verde / Morita mayo / Martajada / Habanero

TORTILLA CHIPS (v)

ANTOJITOS

GRILLED CHICKEN SALAD

NOPALES SALAD

Cactus salad with smashed pinto beans, queso fresco and our very own salsa

CHICKEN NACHOS

Beans, crema, cheese, guac and jalapeño peppers
*Option for vegetarian

TACOS

EL GRINGO

Pastor marinated pork with gooey cheese

AL PASTOR

Spit grilled pork, served with roasted pineapple

SPICY 'SHROOM

Assorted mushrooms, guajillo chilli, garlic, black beans and ranchero cheese (V)

TRUMP

Beef tongue, crispy chicharron, salsa verde

CARNITAS

Pork confit with orange and topped with green tomatillo sauce and pickled onions.

PESCADO

Baja-style fish taco, topped with pico de gallo and chipotle mayo

BEVERAGES

\$240 per person

Includes Bartender and glasswear

2 HOUR FREE FLOW

Frozen Margaritas

Palomas

House red and white wine

Beer

Soft drinks

ADDITIONAL EXTRAS

TE QUIERO MUCHO

PARTY PLAYLIST

AND SPEAKER

(NO ADDITIONAL COST)

CUTLERY, PLATES AND

NAPKINS +\$15PP

FUN STUFF...

(FROM \$50)

Sombreros

Flower crowns

Piñata

*Inquire availability with your event manager

BUFFET STYLE CATERING

\$700 PER PERSON

INCLUDES DELIVERY OF ALL FOOD AND EQUIPMENT, SETUP AND STAFF, INCLUDING SERVERS, CHEFS, ONSITE MANAGERS AND BARTENDERS

MINIMUM OF 50 GUESTS

MAXIMUM OF 250 GUESTS



Onto the corporate stuff - it may not be our favourite, but we do it with style anyway. Large scale, corporate, professional catering with your choice of buffet stations or servers.

It can be done in any large function hall, for the days when you need to get down to business.

CHIPS AND DIPS

GUACAMOLE (V)

HOMEMADE SALSAS (V)

Salsa verde / Morita mayo / Martajada / Habanero

TORTILLA CHIPS (V)

ANTOJITOS

CHICKEN NACHOS

Beans, crema, cheese, guac and jalapeño peppers

*Option for vegetarian

CEVICHE

TOSTADAS DE LA CASA (CHOOSE 1)

Crab

Crab with mayo, avocado crema, jicama and chilli

Grilled vegetables

Assorted grilled vegetables with green mole and pistachio sauce

Ceviche

Catch of the day

TACOS

(CHOOSE 3)

*Self-assembly or pass-around service available

EL GRINGO

Pastor marinated pork with gooey cheese

AL PASTOR

Spit grilled pork, served with roasted pineapple

SPICY 'SHROOM

Assorted mushrooms, guajillo chilli, garlic, black beans and ranchero cheese (V)

TRUMP

Beef tongue, crispy chicharron, salsa verde

CARNITAS

Pork confit with orange and topped with green tomatillo sauce and pickled onions.

PESCADO

Baja-style fish taco, topped with pico de gallo and chipotle mayo

MOLCAJETES

All served with a side of warm tortillas and salsa verde

SEAFOOD

Pan seared seabass, tiger prawns, scallops, chorizo

CARNE

Wagyu skirt steak, chorizo and chiles toreados

VEGETABLES (V)

Grilled seasonal vegetables

DESSERT

ARROZ CON LECHE

+\$25 PER PERSON

Mexican style rice pudding with raisins and cinnamon

BEVERAGES

\$240 per person

Includes Bartender

and glasswear

2 HOUR FREE FLOW

Frozen Margaritas

Palomas

House red and white wine

Beer

Soft drinks