



CATERING

FOR ALL OCCASIONS





We Started in 1986

SINCE THEN WE NEVER FORGOT
WHERE WE CAME FROM
IN FACT, IT IS AT THE CORE OF
EVERYTHING WE DO
& THE FOOD WE ARE SO

**PASSIONATE
ABOUT MAKING.**

WHETHER A BURRITO, BOWL
OR SALAD WE ARE INSPIRED BY
DIVERSE CULTURES,
ROBUST CUISINES,
& BEAUTIFUL NATURE
THAT MAKES OUR INGREDIENTS PREPARED

FRESH

DAILY FOR YOU!

BURRITO PACKAGES

Our award winning burritos are packed with flavor and make the perfect meal for the group you are feeding. Our burrito packages include corn chips, sides of our famous salsas and utensils

SMALL

8 Burritos (12 oz ea.)
1 Pound of Chips and
Two 8oz Salsas

\$85

MEDIUM

16 Burritos (12 oz ea.)
2 Pounds of Chips and
Four 8oz Salsas

\$150

LARGE

32 Burritos (12 oz ea.)
4 Pounds of Chips and
Four 16oz Salsas

\$280

Choose from this assortment of hand crafted burritos. Mix & match.

GRILLED CHICKEN

Fresh grilled chicken, pinto beans, Spanish rice, cheese, sour cream, pico de gallo and mild salsa. Wrapped in a flour tortilla.

BEAN, RICE & CHEESE

Pinto beans, triple cheese and Spanish rice. Wrapped in a flour tortilla.

THAI CHICKEN

Fresh grilled chicken sautéed with Asian slaw & Thai peanut sauce with brown rice and sweet chili sauce. Wrapped in a flour tortilla.



FAJITA BURRITO

GRILLED ANGUS STEAK

Fresh grilled angus steak, pinto beans, Spanish rice, cheese, sour cream, pico de gallo and mild salsa. Wrapped in a flour tortilla.

FAJITA BURRITO

Chicken breast sautéed with onions, peppers & mild salsa, Spanish rice, sour cream and cheese. Wrapped in a flour tortilla.

CALIFORNIA (Vegan)

Guacamole, black beans, brown rice, lettuce, mild and roasted corn salsas. Wrapped in a wheat tortilla.

BACON, EGGS & POTATO

Fresh eggs scrambled with diced hardwood smoked bacon & potatoes, cheese, pico de gallo and red chili salsa. Wrapped in a flour tortilla.

CARNITAS PORK

Carnitas, pinto beans, Spanish rice, guacamole and pico de gallo. wrapped in a flour tortilla.

FRESH VEGGIE (Vegan)

Fresh mixed veggies sautéed with onions, garlic & mild salsa, brown rice, black beans and avocado-verde salsa. Wrapped in a wheat tortilla.

CHICKEN TIKKA MASALA

Fresh grilled chicken sautéed in tikka masala sauce, brown rice, cilantro, pickled red onions and cilantro-mint chutney. Wrapped in a flour tortilla.



MAKE IT A BOWL!

Turn any number of your burritos into bowls. \$2.00 extra per bowl

**Need guacamole,
a salad or other sides?
Please check out our sides
on the Ala Carte page**

HTB BUFFET

\$225

Order a day ahead. Feeds up to 25 people

Everything you need to custom build your own burritos, bowls or tacos

What you get:

- Choose two fillings from the following:
Fresh grilled chicken - fresh grilled Angus steak - carnitas pork - pork al pastor - sautéed veggies
- Also choose:
Black or pinto beans
Spanish, brown or cilantro-lime rice
- Choose 3 kinds from our famous house-made salsas:
Mild: Mild salsa • roasted corn • pico de gallo
Medium: Avocado-verde • red chili
Hot: Hot salsa • nuclear
- You also get:
20 corn and 20 flour tortillas, guacamole, shredded cheese, sour cream, chopped romaine lettuce, tomatoes, onions, cilantro, 2 pounds of tortilla chips, utensils, plates, napkins, wet naps and mints

Beef up your buffet with our signature salads, sides or a la carte items on the A La Carte page



HTB GROUP PACKS

Each of these serve 8 to 12 people and
can be ready for pickup in less than an hour

BURRITO PACK

\$85

Custom build your own burritos

- Choose two fillings from the following:
Fresh grilled chicken - fresh grilled Angus steak -
carnitas pork - pork al pastor - sautéed veggies
- Also choose:
Black or pinto beans
Spanish, brown or cilantro-lime rice
- You also get 14 flour tortillas, guacamole, cheese, sour cream,
salsas and utensils

TACO PACK

\$85

Custom build your own tacos

- Choose two fillings from the following:
Fresh grilled chicken - fresh grilled Angus steak -
carnitas pork - pork al pastor - sautéed veggies
- You also get 12 corn tortillas, 12 flour tortillas, lettuce, tomatoes,
onions, cilantro, shredded cheese, Cotija cheese, red chili salsa,
avocado -verde salsa, lime wedges and utensils

CHIPS AND DIP PACK

\$40

- Two pounds of chips, a pint of guacamole
and two pints of salsas of your choice



SIGNATURE SALADS

Large salads in an 80 oz salad bowl.
These make a meal for 2 to 4 people
or, as a side, enough for 5 to 10 people.

SOUTHWEST CHICKEN \$32

BBQ Chicken, avocados, roasted corn, black beans, heirloom clamshell tomatoes, green onions, cilantro, & corn chips on a base of chopped romaine with a side of avocado-ranch dressing



AVOCADO GREENS \$32

Grilled chicken breast, avocados, red onions, heirloom clamshell tomatoes & corn chips on a base of spring mix with a side of honey-lime vinaigrette



MIXED GREENS \$27

Avocados, heirloom clamshell tomato, roasted corn, red onions, & corn chips on a base of spring mix with a side of honey-lime vinaigrette or avocado-ranch dressing



A LA CARTE MENU

Why cook?

Half Pan Trays

Black or pinto beans	\$19.00
Spanish, brown or cilantro-lime rice	\$19.00
Grilled chicken or carnitas pork	\$38.00
Sauteed veggies	\$36.00
Grilled Angus steak	\$49.00
Pork al pastor	\$49.00
Sauteed shrimp	\$55.00



Tortillas & Chips

One dozen 6" corn	\$5.50
One dozen 6" flour	\$9.00
One dozen 10" flour	\$13.00
One pound of corn chips	\$8.00



	1/2 pint 8 oz	pint 16 oz	bowl 24 oz
Guacamole	\$7.00	\$14.00	\$21.00
Salsa	\$4.50	\$9.00	\$13.50



Mild: Mild Salsa, Roasted Corn, Pico de Gallo

Medium: Avocado-Verde, Red Chili

Hot: Hot Salsa, Nuclear

Shredded cheese	\$4.50	\$9.00	\$13.50
Grated Cotija cheese	\$9.00		
Sour cream	\$4.50	\$9.00	\$13.5



Chopped fresh:

Cilantro	\$3.50	\$7.00	\$10.50
Yellow onions	\$2.50	\$5.00	\$7.50
Red onions	\$2.50	\$5.00	\$7.50
Tomatoes	\$2.50	\$5.00	\$7.50
Green onions	\$4.50	\$9.00	\$13.50
Romaine			\$8.00



Giant chocolate chunk cookies \$2.50 each



ORDERING & DELIVERY

To place an order for pickup or delivery,
go to hightechburrito.com or call your local HTB restaurant.
For larger orders, please give us 24 hours
but we can usually accommodate last minute orders.

Need your event catered? We can staff it!
Fee is \$30/man-hour.
We'll take care of everything, including clean-up!

Feeding a very large group of people? We can do it!



Visit Us At hightechburrito.com
& Follow Us On Social Media



Prices subject to change