

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