

Antojitos

Guacamole de la Casa

Mis Quesadillas

Quesadillas are corn tortillas filled with your choice from below and griddled. Quesadillas are served with queso fresco, lettuce, sour cream and salsa.

Hongos con Queso

Mushrooms with Cheese

Papas con Longaniza

Potatoes with Longaniza

Tinga de Pollo o Res

Pulled Chicken or Beef in a Chipotle Sauce

Picadillo

Ground beef, tomatoes and onions

Pancita

Sencillos (frijoles, queso lechuga)

Simple beans, cheese & lettuce

Mis Sopes

A sope is a hand-made tortilla shaped to carry the choice of filling from below. Each sope is topped with lettuce, queso fresco, sour cream and salsa.

Carned Asada

Grilled Steak

Pollo

Chicken

Longaniza

Longaniza

Guisados

All guisados are served with rice and beans.

Enchiladas Verdes *

Enchiladas are corn tortillas stuffed with your choice of cheese or chicken, hand-rolled and baked in a salsa verde. They are topped with cilantro, onion, queso fresco and sour cream.

Pechugas Rellenas

Chicken breast rolled and baked with ham, queso de Oaxaca.

Tortas de Carne *

Battered thin-cut steak topped with tomato, chilies and cilantro.

Mole Verde con Carne de Puerco *

A pumpkin-seed based mole (classical Mexican sauce) with a combination of herbs over braised boneless pork.

Bistec en Chile Pasilla

Slow cooked steak with a sauce of tomatoes and pasilla chiles.

Tacos Dorados

Corn tortillas stuffed with either cheese or chicken, rolled and the fried. Topped with sour cream, lettuce, queso fresco and salsa.

Tortitas de Harina de Arroz

Small handmade cakes of rice and cheese, cooked in a salsa verde.

Chuleta a la Crema *

Braised pork chops in a chile-chipotle sauce with caramelized onions.

Albondigas de Res en Chipotle *

Handmade meatballs with ground sirloin in a chile-chipotle sauce.

Postre

Flan con Carmelo

Ensalada de Manzana

Fresa con Crema

Platanos con Lechera

Arroz con Leche

Bebidas

Agua Fresca

Tamarindo, Horchata, Jamaica, Fresa

Agua Embotellada

Agua Mineral

Coca-Cola, Fanta , Los Jarritos, La Sangria

El Buen Comer

El Buen Comer is the professional caterer that you've been looking for your exclusive event. We offer gourmet Mexican foods featuring authentic flavors. We use organic ingredients to create a unique taste to satisfy your palate. Special care is given to conserve the authentic exceptional flavor of Mexico's fine cuisine. Customer satisfaction and exceptional service at affordable pricing are our top goals.

We specialize in customizing menus and meeting your specific needs.

We cater:

- * *Weddings*
- * *Quinceñeras*
- * *Baptisms*
- * *First Communion*s
- * *Baby Showers*
- * *Birthday Receptions*
- * *Company Holiday Parties*
- * *Casual Gatherings*

We understand what it takes to ensure the success of your event. Let us turn your ideas into an unforgettable experience for yourself, family and friends.

Please feel free to contact us for more information or a detailed catering proposal at 415.756.8652 or elbuencomersf@gmail.com

Isabel's Story

Isabel Pazos is the owner of El Buen Comer. Isabel was born in Villa, a neighborhood in Mexico City. The kitchen called to Isabel from when she was very young. It was not her mother that taught her to cook, only, she had sisters to watch as well, but more than anything Isabel always kept her eyes open in a kitchen (something she has continued to do working with chefs from Mijita and Delfina here in San Francisco).

When Isabel and her family arrived in San Francisco in 2001, her friends had been telling her over and over again that she should be cooking, and it was these urgings that led her to begin selling. Isabel began to cook from her home, and word spread.

All of the family helps Isabel in the kitchen, her husband an accomplished cook himself, and her sons in service and the operational side of the business. This is, more than anything, a family business.

Guisados are the typical stews and dishes of Mexico City. They make up the entrée portion of comidas corridas and they are generally a poultry, meat or vegetable prepared in a sauce and served with tortillas and rice. These are often the staple foods of homes in Mexico. They are slow-cooked, many of them, rich in sauce, and easy to serve.



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