

TAMALES A-GO-GO

MADE WITH LOVE BY THE NÚÑEZ FAMILY

1 DOZEN MINIMUM ORDER • EACH FLAVOR SOLD BY THE HALF DOZEN

TAMALE FLAVORS

CHICKEN CHILE VERDE

\$28/HALF DOZEN

PORK CHILE ROJO

\$28/HALF DOZEN

JALAPENO CHEESE

\$21/HALF DOZEN

SIDES

8 OUNCES OF SALSA OF YOUR CHOICE
INCLUDED WITH EVERY DOZEN

SALSA ROJA \$6

SALSA VERDE \$6

DANIELS FLAN \$20

MEXICAN NOG \$20

1 quart House Tequila Eggnog

TO ORDER

3 DAY NOTICE REQUIRED:
AVAILABLE EVERY THURS. FRI. SAT.
AND DECEMBER 22 & 23
AND BY NOON CHRISTMAS EVE

TO PLACE YOUR ORDER:
CALL 425.881.3250
ORDER ONLINE @
WWW.EXPLORETOCK.COM/LISADUPARCATERING
EMAIL @
FRONTDESK@DUPARANDCOMPANY.COM

WINES TO PAIR WITH TAMALES:

2019 BLANVILLE, "SOLAL," ROSE - \$20

2016 CERVOLES, GARNATXA DE CERVOLES, SPAIN - \$30

LISA DUPAR CATERING

POMEGRANATE BISTRO



Tamales A-Go-Go

REHEATING INSTRUCTIONS:

PLACE A COLANDER INSIDE A POT WITH A TIGHT FITTING LID. FILL WATER IN THE POT UP TO THE BOTTOM OF THE COLANDER. PLACE TAMALES IN COLANDER AND HEAT TO A BOIL. HEAT TAMALES FOR 20-25 MINUTES, OR UNTIL 165 DEGREES INTERNAL TEMPERATURE WITH AN INSTANT READ THERMOMETER.

