

SEPTIEMBRE 2026

DOM	LUN	MAR	MIÉ	JUE	VIE	SÁB
30	31	1 Achiote Chicken with Roasted Potatoes & Beet Hummus	2 Sea Bass with Sliced Potatoes & Mixed Salad	3 Pumpkin Quiche with Tabbouleh & Tomato Salad	4 Pork Carnitas with Zucchini & Sweet Potato	5
6	7 Meatball with Mashed Potatoes	8 Salmon with Seasonal Vegetables & Buckwheat	9 Zucchini Veggie Burger with Rice & Fresh Salad	10 Rosemary Chicken with Roasted Potatoes & Caesar Salad	11 <i>Sin servicio</i>	12
13	14 Oven-Roasted Flank Steak with Chimichurri, Potatoes, Crème Fraîche & Pico de Gallo	15 Sea Bass with Braised Red Cabbage & Roasted Pumpkin	16 Veggie Burger with Roasted Carrots & Asian Salad	17 BBQ Ribs with Couscous & Roasted Vegetables	18 Tandoori Chicken with Basmati Rice & Baby Gem Lettuce	19
20	21 Meatloaf with Baked Potatoes	22 Salmon with Roasted Sweet Potatoes & Spinach	23 Spinach & Broccoli Quiche with Lentil Stew & Coleslaw	24 <i>Sin servicio</i>	25 Pork Loin with Mustard Sauce, Eggplant with Cane Molasses & Vegetable Rice	26
27	28 Neapolitan-Style Milanese with Arugula, Tomato & Parmesan Salad	29 Zucchini & Cheese Quiche with Roasted Pepper Hummus & Roasted Carrots	30 Roasted Pumpkin with Mixed Leaf Salad & Hummus	1	2	3

CACHO
CASERO Y SIN MIEDO

BHS

LUNCH CATERING

Cacho prepara menús caseros de estación con ingredientes de calidad siempre que sea posible. Los menús pueden cambiar según disponibilidad de producto.

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