

CATERING MENU

TACO BAR (15 MINIMUM) \$12.99 per person

Charbroiled Adobo Chicken, Pork Carnitas, Beef Barbacoa, Chicken Tinga, Veggie Rajas Poblanas, or Veggie Calabacitas con Queso. (Choose 2) With Pinto Beans and Cilantro Rice + \$2 per person

* CARNE ASADA STEAK \$14.99 per person With Pinto Beans & Cilantro Rice + \$2 per person

SHAREABLE TRAYS (30 GUESTS)

MINI CHIMIS - 30 Count (Beef Barbacoa, Chicken Tinga or Veggie Calabacitas) \$50 - CHIPS, BEAN DIP & SALSAS \$35 - FRESH GUACAMOLE \$75 - MINI CHICKEN QUESADILLAS \$45 - SOUTHWEST SALAD TRAY \$55

* Add Chicken to Salad + \$10

SMALL TRAYS \$25

CILANTRO RICE - PINTO BEANS - MEXICAN PAPAS With GRILLED VEGGIES (Feeds Approx. 15)

LARGE SIDE TRAYS \$35

CILANTRO RICE - PINTO BEANS - MEXICAN PAPAS With GRILLED VEGGIES. (Feeds Approx. 30)

MAZAPAN-NACHOS TRAY DESSERT \$25

Flour tortilla Nacho Chips with Mazapan peanut crumbles & cinnamon sugar. (Feeds Approx. 15)

CINNAMON CHURROS \$3.50 ea

DRINKS \$1.25

Can Coke, Diet Coke, Sprite, Dr. Pepper, or Water

* Gallon of Tea, Unsweet Tea, or Arnold Palmer. \$12

DISPOSABLE FOOD WARMERS \$12

Recommended for large orders.

Taco Bar Served with Mini Cheese Quesadillas, Flour or Corn Tortillas, Cabbage, Pickled Red Onions, Limes, Pico de Gallo, Red & Green Mild Salsas. Included are all eating and serving utensils, napkins and plates.

