



## PACKAGE INCLUDES



Three meat choices
Rice
Beans
Tortillas

Red & Green salsa
Onions & cilantro
Habanero-onion Slaw
Plates, Forks

## **Choices of Meat**

Carne Asada - Steak Al Pastor - Marinated Pork Carnitas - Shredded Pork Pollo Asado - Grilled Chicken Cabeza - Beef Head Lengua - Beef Tongue Chorizo - Mexican Sausage Grilled Vegetables for Vegetarians





- Two meat choices
- Rice & Beans
- Pico De Gallo
- Jalapeños

- Limes
- Tortillas
- Hot Red Salsa

PACKAGE INCLUDES

•Mild Green Salsa

PER PERSON

- •Napkins, Plates, Forks
- •2 Hour Serving Time

# **Choices of Meat**

Carnitas - Shredded Pork Carnitas en Mole - Shredded Pork in Mole Sauce Barbacoa - Marinated Shredded Beef Pollo de Crema - Chicken in Cream Sauce Pollo en Mole - Chicken in Mole Sause Chile Verde - Pork in Green Salsa Fajias de Pollo - Chicken Fajitas Fajitas de Res - Steak Fajitas Grilled Vegetables for Vegetarians **ANY TAQUIZA MEAT CHOICE** 

# \$150.00 Setup/Travel fee is Applied to all events



Fruit Salad	
Small Tray (Feeds up to 25 people)	\$29.99 each
Small Tray (Feeds up to 25 people) Large Tray (Feeds up to 50 people)	\$49.99 each
Green Salad (Italian, Ranch or Thousand Island Dressino)	
Small Trau (Feeds up to 25-30 people)	\$29.99 each
Large Tray (Feeds up to 50 people)	\$49.99 each
Chips	
Large Tray (Feeds up to 50 people)	\$19.99 each
Pico De Gallo	
Small Trau (Feeds up to 50 people)	\$29.99 each
Small Tray (Feeds up to 50 people) Large Tray (Feeds up to 90-100 people)	\$49.99 each
Guacamole	
Small Trail (20 Augustos: Egodo un to 50 people)	\$49.99 each
Small Tray (20 Avocados; Feeds up to 50 people) Large Tray (40 Avocados; Feeds up to 90 - 100 people)	\$89 99 each
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Extra Meat	\$1.00 Per person
Quesadillas	\$2.00 Per person
Sour Cream	
Rice & Beans Combo	
Rice	
Beans	
*Extra Time	\$150.00 Per hour
Descerte	

#### Desserts

Flan - Traditional Mexican Flan caramel custard	\$25
Choco-Flan - Traditional Flan on top of a Layer of rich moist chocolate cake	\$30

## Drinks

Aquas Frescas<sup>\*\*</sup> - Fresh all Natural flavored fruit waters ......\$40 for 4-Gallon Jug Water Flavors:

- Horchata - Our most popular of all Mexican fresh waters is made with rice and cinnamon.

- Jamaica Refreshing iced tea made from dried Hibiscus flowers.
- Piña Refreshing all natural water made with fresh pineapples.
- Sandia Refreshing all natural water made with fresh Watermelon.
- Melon Refreshing all natural water made with fresh Cantaloupe
- Papaya Refreshing all natural water made with fresh Papaya
- Fresa Refreshing all natural water made with fresh Strawberries
- Fruit Punch Refreshing all natural water made with a combination of seasonal fruits.
- Piña Con Pepino Refreshing all natural water made with fresh pineapples and cucumbers.
- Due to high demand it is always best that you book extra time in advance to ensure we are able to stay longer just in case we may have another event to attend.

Prices are subject to change without prior notice

### \$800.00 minimum food spending limit for a full catering events.