



CATERING DELIVERY MENU:

APERITIVOS:

16 pieces

- Fajita Beef Quesadillas
- Fajita Chicken Quesadillas
- Brisket Quesadillas
- Cheese Quesadillas
 - With sour cream and guacamole
- Mini Chimichangas
 - Choice of Seasoned Shredded Chicken, Picadillo Ground Beef or Slow-Roasted Brisket
- Bacon-Wrapped Shrimp Brochette
 - With poblano cream sauce

CHIPS AND DIPS:

SERVES 10

- Chili con Queso
- Queso Blanco
- Sunset Sauce
- Guacamole
- Molcajete Salsa
- Mi Cocina Salsa

FRESH DISPLAYS:

SEASONAL FRUIT DISPLAY:

- Pineapple – Strawberries – Cantaloupe – Sweet Cream
- Serves 20

VEGETABLE CRUDITE :

- Baby Carrots – Jicama – Grape Tomatoes – Cucumber – Spicy Blue Cheese
- Serves 20

BUFFETS:

Includes Rice – Beans – Chips – Salsa

MI COCINA FAJITAS: (three per person)

Grilled Chicken or Beef Fajitas – Cheddar Cheese – Guacamole – Pico de Gallo –
Sour Cream – Corn or Flour Tortillas

Chicken

Beef

50/50

TACOS CLASSICOS: (three per person)

Seasoned Shredded Chicken and Picadillo Ground Beef – Lettuce – Tomato –
Cheddar Cheese – Crispy, Corn or Flour Tortillas

ENCHILADAS: (two per person)

Choose 2: Chicken Enchiladas with Sour Cream Sauce, Beef Enchiladas with Chile con
Carne, Spinach Enchiladas with Ranchero Sauce or Cheese Enchiladas with Chile con
Carne

TACOS DE BRISKET: (three per person)

Slow-Roasted Brisket – Jack Cheese – Corn or Flour Tortillas

MAMA'S TACOS: (three per person)

Grilled Fajita Chicken – Jack Cheese – Green Onions – Corn or Flour Tortillas

TACOS MI TIERRA: (three per person)

"Street Style" – Diced Fajita Chicken – Onions – Serranos – Guacamole – Pico de Gallo –
Corn or Flour Tortillas

POSTRE:

CHOCOLATE TRES LECHES CAKE:

Serves 14

MINI DESSERTS:

Choice of: Lemon Bar – Double Chocolate Brownie – Black & White Cheesecake –
Key Lime Margarita Cheesecake – Fruit Tart – Carrot Cake – Lemon Tart

2 pieces per person

SIDES AND ADD-ONS:

Sour Cream

Cheddar Cheese

Side Salad

Sauteed Vegetables

BEVERAGES:

Iced Tea - per gallon

Lemonade - per gallon

Bottled Water - ea

Assorted Sodas - ea

DELIVERY POLICIES

24-Hour Notice Required

\$200 Minimum

Our Catering Team will arrange your order as a buffet for your guests. All orders delivered in disposable trays.

\$20 Delivery Fee within 10 miles; \$1 per additional mile

Disposable Chafing Kits - \$15 each

Individual Meal Packaging with Chips and Salsa - \$2 per person

Applicable sales tax will be added to all food and beverage

Final headcount and menu selections due 72 hours before event or at time of booking within 72 hours

Ten percent (10%) catering charge will be included in the final billing on all food and beverage. The catering charge covers the use and maintenance of equipment and vehicles, kitchen essentials, liability insurance fees and all necessary permits and other administrative expenses associated with executing the event.