FULL-SERVICE CATERING 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

2 Pieces Per Person

- Mini Brisket Tacos -
  - Slow-roasted Brisket, Queso Blanco and Cilantro in Crispy Shell
- Mini Tacos Habana -
  - Chicken Breast marinated in Chile Adobo in Soft Corn Tortilla
- Ceviche Cups -
  - Gulf Shrimp, Diced Jicama, Pineapple, Avocado, Cilantro, Lime Juice

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 Salad – Chile con Queso – Rice – Beans – Chips – Salsa

MI COCINA FAJITAS: (three per person)

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

TACOS CLASSICOS: (three per person)

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

ENCHILADAS: (three per person)

Choose 2: Chicken, Beef, Spinach or Cheese

TEX-MEX: (three per person)

Seasoned Shredded Chicken and Picadillo Ground Beef Tacos – Crispy Corn, Corn or Flour Tortillas – Choose 2: Chicken, Beef, Spinach or Cheese Enchiladas

SIGNATURE TACOS: (three per person)

Slow-Roasted Brisket – Habana Chicken – Pica Pica – Onion – Cilantro – Rice – Beans – Corn or Flour Tortillas

ACTION STATIONS: (additional Catering Team member required)

AVOCADO ACTION STATION:

Hass Avocado – Red Onion – Cilantro – Fresh Lime – Sea Salt – Queso Blanco – Tortilla Strips

NACHO ACTION STATION: -

Grilled Fajita Chicken and Beef – Beans – Cheddar Cheese – Guacamole – Sour Cream – Pico De Gallo

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

BEVERAGES:

SIGNATURE MARGARITAS:

Mambo Taxi
Skinny Frozen
Skinny Mambo
Frozen Margarita
Rocks Margarita
Skinny Rocks Margarita

Includes eighty 9oz margaritas and margarita machine. Bartender fee and service charges apply.

HOSTED BAR SERVICES:
Charged per drink and billed on consumption

PREMIUM BAR:

Grey Goose Vodka – Bombay Sapphire Gin – Herradura Tequila – Maker's Mark Bourbon– Bacardi Rum – Glenlivet Scotch – Imported and Domestic Beer – House Wine

STANDARD BAR:

Monopolowa Vodka – Beefeaters Gin – Sauza Silver Tequila – Jack Daniel's Whiskey – Bacardi Silver Rum – Dewar's Scotch - Imported and Domestic Beer – House Wine

BEER AND WINE BAR

COLD BEVERAGE SERVICE:

Assorted Sodas – Bottled Water – Lemonade – Iced Tea
Per person

HOT BEVERAGE SERVICE:

Freshly brewed regular or decaffeinated Coffee

FULL-SERVICE POLICIES

72-Hour Notice Required
$1,000 Food & Beverage Minimum
Full-Service events include buffet set-up, food and beverage service (labor is additional charge), replenishing buffet, passing appetizers and full breakdown and clean up after the event
Includes buffet tables, chafing dishes, bowls, serving utensils, plates and eating utensils
Bar service provided by professional bartenders
$20 Travel Fee within 10 miles; $1 per additional mile
$120 per staff member for 2-hour event, includes 1-hour set-up , 2-hour event service and 1-hour breakdown
$30 labor fee per hour for each additional hour of service.
Applicable sales tax will be added to all food and beverage
Final headcount and menu selections due 72 hours before event
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