



CATERING TRAY PRICES

	HALF TRAY {Serves 8-10}	FULL TRAY {serves 15-20}
FRIED CALAMARI -Meseca Flour & choptle dipping sauce (GF)	\$50.00	\$ 80.00
TROPICAL COCONUT SHRIMP - with Mango salsa	\$50.00	\$95.00
NACHOS - Fried tortillas, melted Jack & Cheddar cheese, Jalapeno	\$20.00	\$ 35.00
MUCHO NACHOS - Added shredded chicken, pulled pork or brisket	\$30.00	\$ 55.00
EMPENADAS - Pulled Chicken or Brisket	\$35.00	\$ 65.00
CABO DRUNKEN WINGS - Sweet Honey Agave, South of the Border or Diablo	\$45.00	\$ 80.00
PEQEUNOS TACOS - <u>Barbacoa</u> (Tequila skirt steak & pineapple) <u>Carnitas Al Pastor</u> (pulled pork, avocado, salsa verde) <u>Baja</u> (battered & fried sea bass, avocado, lime)	\$45.00	\$ 90.00
TORTAS (SLIDERS) - <u>Cubano</u> (pulled pork, Swiss cheese, pickles & mustard) <u>Barbacoa</u> (brisket smothered w/chili b-b-q & jicama slaw) <u>Congrejo</u> (crab cakes, avocado, chipotle mayo)	feeds 10-12	\$ 80.00
BIRRIA TACOS -	feeds 10-12	\$ 80.00
A blended of Carne Asado Seasoned in a Red Chile Sauce, Pan sauteed, Oaxaca Cheese, Beef Chili Dipping Sauce & Pico De Gallo		

	HALF TRAY	FULL TRAY
	<u>{Serves 8-10}</u>	<u>{serves 10-15}</u>
QUESADILLAS - Flour tortillas with a blend of cheeses, Topped with sour cream, fresh tomato & lettuce	\$40.00	\$ 75.00
SPECIALTY QUESADILLA	\$50.00	\$ 90.00
<u>Southwest</u> - spinach tortilla, grilled chicken Black beans, corn & cheese, sweet pepper sauce		
<u>Camarones</u> - Shrimp, salsa verde', cheese, guacamole		
<u>Buffalo Chicken</u> - Tomato tortilla, Buffalo chicken, bleu cheese		
<u>Steak Fajita</u> - tequila steak, onions, sweet peppers, cheese Sour cream & salsa		
ENCHILADAS - Flour tortilla filled with pulled chicken Topped with guajillo tomato sauce & cheese	\$40.00	\$ 70.00
BURITTOS - Flour tortilla filled with beef or chicken, cheese, beans & rice. Topped with guajillo sauce & sour cream	\$40.00	\$ 70.00
BURITTOS de CAMARONES - As above with shrimp and tomato sauce	\$50.00	\$ 90.00
TACOS - Folded crispy corn tortilla filled with beef, chicken Lettuce, tomato, cheese & special sauce	\$40.00	\$ 70.00
TAMALE - Steamed chicken or beef or pork with seasoned cornmeal wrapped in a choice in a banana leaf	\$40.00	\$ 70.00

SIDES

	HALF TRAY	FULL TRAY
	<u>{Serves 8-10}</u>	<u>{serves 10-15}</u>
Mexican Rice-	\$40.00	\$ 70.00
Black Beans-	\$40.00	\$ 70.00
Refried Beans-	\$40.00	\$ 70.00
Sauteed Veggies-	\$40.00	\$ 70.00

HALF TRAY FULL TRAY
{Serves 6} {serves 12}

ARROZ con POLLO	\$50.00	\$ 95.00
<i>Classic chicken & rice, sweet vegetables & ancho chili</i>		
COCONUT CRUSTED SEA BASS - mango salsa	\$50.00	\$90.00
TEQUILA MARINATED SKIRT STEAK - over potatos	\$80.00	\$155.00
BRAISED BONELESS ANGUS SHORT RIBS	\$90.00	\$170.00
<i>Over potatos au graten & chimichurri sauce</i>		
CHILE RELENOS AL CAMERONES	\$40.00	\$75.00
<i>Oven roast Poblano peppers, stuffed with rice, spinach, Pine nuts, mushrooms & garlic shrimp in salsa ranchero</i>		
FAJITAS- Sauteed onions & sweet peppers. Served with all <i>The traditional fixings, sour cream, lettuce, tomato, guacamole, beans, cheese & soft tortillas</i>		
<u>CHICKEN FAJITA</u>	\$72.00	\$135.00
<u>STEAK / SHRIMP or COMBO</u>	\$92.00	\$175.00

PINTS

QUARTS

GUACAMOLE – with tortilla chips	\$15.00	\$27.00
CHIPS & SALSA	\$ 10.00	\$16.00
MOLE POBLANO – with warm soft white corn tortillas (4 days notice)	\$20.00	\$35.00

	<u>8oz.</u>	<u>PINT</u>
SALSA ROJA & SALSA VERDE'	\$4.00	\$8.00

	<u>PLATTER 6 – 8</u>	<u>PLATTER 15-20</u>
MEXICAN COBB SALAD	\$64.00	\$120.00
Grilled chicken, apple wood bacon, boiled egg, pico de gallo, Avocado, romaine lettuce, mango dressing, tortilla strips in a mini fried tortilla bowl		
MIXED FIELD GREENS SALAD	\$28.00	\$ 54.00