



CATERING TRAY PRICES

| | HALF TRAY | FULL TRAY |
|--|----------------------|-----------------------|
| | <u>{Serves 8-10}</u> | <u>{serves 15-20}</u> |
| FRIED CALAMARI -Meseca Flour & choptle dipping sauce (GF) | \$45.00 | \$ 65.00 |
| TROPICAL COCONUT SHRIMP - with Mango salsa | \$40.00 | \$80.00 |
| 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 | \$40.00 | \$ 75.00 |
| PEQEUNOS TACOS - | \$45.00 | \$ 90.00 |
| <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) | | |
| TORTAS (SLIDERS) - | feeds 10-12 | \$ 80.00 |
| <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) | | |

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| | <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 | \$30.00 | \$ 55.00 |
| SPECIALTY QUESADILLA | \$45.00 | \$ 85.00 |
| <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 | \$35.00 | \$ 65.00 |
| BURITTOS - Flour tortilla filled with beef or chicken, cheese, beans & rice. Topped with guajillo sauce & sour cream | \$35.00 | \$ 65.00 |
| BURITTOS de CAMARONES - As above with shrimp and tomato sauce | \$45.00 | \$ 85.00 |
| TACOS - Folded crispy corn tortilla filled with beef, chicken Lettuce, tomato, cheese & special sauce | \$35.00 | \$ 65.00 |
| TAMALE - Steamed chicken or beef with seasoned cornmeal wrapped in a choice of corn husk or banana leaf | \$35.00 | \$ 65.00 |

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|---|-------------------|--------------------|
| | <u>{Serves 6}</u> | <u>{serves 12}</u> |
| ARROZ con POLLO | \$45.00 | \$ 85.00 |
| Classic chicken & rice, sweet vegetables & ancho chili | | |
| 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 |
| Over potatos au graten & chimichurri sauce | | |
| CHILE RELENOS AL CAMERONES | \$40.00 | \$75.00 |
| Oven roast Poblano peppers, stuffed with rice, spinach, Pine nuts, mushrooms & garlic shrimp in salsa ranchero | | |
| FAJITAS- Sauteed onions & sweet peppers. Served with all The traditional fixings, sour cream, lettuce, tomato, guacamole, beans, cheese & soft tortillas | | |
| <u>CHICKEN FAJITA</u> | \$72.00 | \$135.00 |
| <u>STEAK or SHRIMP or COMBO</u> | \$92.00 | \$175.00 |

| | <u>PINTS</u> | <u>QUARTS</u> |
|--|----------------------|----------------------|
| GUACAMOLE – with tortilla chips | \$12.00 | \$22.00 |
| CHIPS & SALSA | \$ 7.00 | \$12.00 |
| MOLE POBLANO – with warm soft white corn tortillas (4 days notice) | \$18.00 | \$34.00 |
| | <u>8oz.</u> | <u>PINT</u> |
| SALSA ROJA & SALSA VERDE' | \$8.00 | \$15.00 |
| | <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 | | |
| MIXED FIELD GREENS SALAD | \$28.00 | \$ 54.00 |