

CATERING

FAJITA PLATTER

The traditional yet most popular
Beef or Chicken

Served with refried or charro beans, spanish rice, guacamole, sour cream, pico de gallo, flour tortillas, and salsas.

Carry-Out

Delivery/Setup

Full Service

THE TRADITIONAL

Choice of Beef or Chicken

Two enchiladas -one tamale -refried beans -rice -chips and salsa

Carry-Out

Delivery/Setup

Full Service

GRILLED CHICKEN BREAST

Prepared in slow heat to preserve it's natural juices, topped with a special Green poblano cream sauce, served with two sides and a side of fresh garden medley choice of dinner roll or French bread.

Carry-Out

Delivery/Setup

Full Service

SIDES

- ◆ **Steamed Veggies**
- ◆ **Mashed Potato**
- ◆ **Whole Corn**
- ◆ **Fresh Green Beans**
- ◆ **Rice Pilaf**
- ◆ **White Rice**
- ◆ **Skillet Potato**

THE RANCHERO PLATTER

Tip Sirloin Steak or Chicken Breast

A savory filet cooked in it's own juices, then topped with grilled onions, tomato, jalapeno and ranchero sauce served with one cheese enchilada topped with red sauce, refried beans, spanish rice, guacamole, and flour tortillas.

Carry-Out

Delivery/Setup

Full Service

THE CLASSIC ENCHILADA DINNER

Choice of three enchiladas, served with refried beans, rice, fresh greens, chips and salsa and flour tortillas.

Sauces:

- Green Poblano Cream Sauce
- New Mexico Red Chili Sauce
- Spicy Queso Sauce

Carry-Out

Delivery/Setup

Full Service

DRINKS

(2 Gallons serves 24 – 12oz cups)

Fresh Gourmet Fruit Drinks

- ◆ Pineapple
- ◆ Watermelon
- ◆ Tamarindo
- ◆ Create your own

(\$10 deposit for container)

Cans

- ◆ 24-sodas of choice (Coke, Diet Coke, Sprite Dr Pepper)

Bottled Water

- ◆ 24-bottles

**Place your Catering ORDER at
817.501.8173**