

Mexican Meals (Meals)



Tray Dimensions

Large (20.75 Inch X 12.81 Inch X 3.18 Inch) Serves 25-30 people Small (12.75 inch X10.375 inch X 2.562 inch)

Serves 10-15 People



Breakfast eggs with chorizo sausage (\$87.50 lg.,\$45.00 Sml) Chilaquiles (\$40.00 Sml., \$80.00 lg)

• Tortilla chips sautéed and bathed in red or green sauce

Steak Smothered in Onion (\$145 lg., \$72.50 Sml.)

Grilled Steak and Onion seasoned with Mexican spices

Mexican Styled Steak (\$145 lg., \$72.50 Sml.)

(Bistec a la Mexicana)

Grilled steak sautéed with onions, jalapeño peppers & tomatoes

Ranchero Steak "Bistec Ranchero" (\$165.00 Lg., \$82.50 Sml.)

Seasoned Grilled steak, sautéed with shrimp, tomatoes, onions, jalapeño peppers; bathed in a chipotle sauce

Steak in Green Sauce (\$145 lg., \$72.50 sml.)

Grilled Steak bathed in Mexican pepper sauce or tomatillo sauce (sweet green tomato)

Beef Tongue in Green Sauce (\$160.00 lg., \$90.00 sml.)

• Steamed Beef tongue in Mexican tomatillo based green sauce

Grilled Steak filet (\$180.00 lg., \$90.00 sml.)

Grilled Steak filet with Fries or rice and beans

Mexican Styled Chicken (Pollo a la Mexicana) (\$120.00 lg., \$60.00 sml.)

(Mexican styled chicken)

Grilled Chicken, Onions, Jalapeño peppers, & Tomatoes

Red Seasoned Chicken (\$135.00 lg., \$67.50 sml.)

Paprika type seasoned Chicken then grilled to perfection with your option to add tomato and onion

Chicken in Green Sauce (Pollo en Salsa Verde) (\$135.00 lg., \$67.50 sml.)

(Mexican style sauce)

• Grilled Chicken, Onions, in a green tomatillo/pepper sauce

Chicken Adobo (type of curry style chicken) (\$135.00 Lg., \$67.50 sml.)

• Grilled Chicken seasoned to perfection in a yellow-orange adobo sauce (homemade)

Shrimp a la Diabla (\$265.00, \$132.50 sml)

Sautéed with a fine selection of onions red sauce lightly sweet

Shrimp a la Mexicana (\$265.00, \$132.50 sml)

Sautéed with a fine selection of pico de gallo and served chilled

Shrimp Ranchero (\$265.00, \$132.50 sml)

Shrimp sautéed in a chipotle based sauce with Mexican herbs (ie: cilantro) onions, tomatoes, jalapeño peppers

Shrimp Ceviche (\$265 lg., \$132.50 sml)

Sautéed with a fine selection of pico de gallo type greens: served chilled

Mexican Style Shrimp Cocktail (\$200 lg., \$100.00 sml.)

• Sautéed with herbs and fine selection of onions tomatoes in a tomato sauce

Meats Also Available by pound (\$15/lb): Roasted Pork (carnitas), Barbacoa (seasoned pork),

