

CATERING SERVICES

Tinga

Shredded chicken or beef, cooked with onion, tomato sauce and chipotle. Could be served with tostadas or tortillas, lettuce, fresh cheese and cream.

Picadillo

Ground beef or Turkey, with potato and carrots. More vegetables such as zucchini can be added per request.

Ensalada de Nopales

Cactus Salad, with onion, tomato, cilantro, oregano. Cut in small pieces for tostada or just side for any other dish.

Salpicón

Shredded beef Salad, with lettuce and onion mixed with a vinaigrette dressing.

Camarones Fiesta

A delicious combination of pineapple, shrimp and bell pepper.

Cebiche

Either, camaron or tilapia.

Agua Chile

Shrimp cooked in lemon juice, jalapeno and red onion.

Arroz Rojo O Blanc

Mexican Rice, red or white, with vegetables (small cut pieces of peas or carrots).

Corteza de Cerdo en Salsa Esmeralda

Pork Cracking's in green salsa or guajillo.

Alambres

Sauté beef or pork topped with chopped bacon, bell peppers, onions, melted cheese. Served with corn or flour tortillas.

Aguas Frescas: Horchata "The white drink" made of rice and cinnamon & Jamaica "The red drink" made of sepals of hibiscus flower.

Taquitos Dorados de papa o pollo

Fried tacos with creamy mashed potatoes, cheese and ham or shredded chicken rolled in a flour tortilla.

Bistek picado

Steak Flank, with tomatoes, peppers and onions.

Costillas De Puerko En Chile Verde Or Roja

Pork ribs in green or red sauce (cactus or potatoes are optional)

Mole

Mexican Authentic Mole Sauce, a blend European and Aztec Cultures. Made from a unique mixture of chocolate and dry spices.

Espagueti Rojo O Verde

Spaghetti cooked in tomatoes sauce or poblano spice.

Calabacitas con Elote (Vegan Option)

Mexican vegetarian dish with zucchini, tomato, onion, garlic, corn, poblano pepper.

Frijoles Charros

Mexican Beans, made with chorizo, pork, bacon boiled with garlic, onion and peppers.

Frijoles Refritos

Fried beans in olive oil, garlic and onions served with fresh cheese and Tortilla chips.

BREAKFAST CAZUELAS

Chorizo Con Papas

Potato with chorizo (pork) dish.

Chilaquiles

Base of Tortilla chips served with salsa (green or red), garnished with fresh cheese and cream.

Huevos Rancheros

Eggs with tomato sauce served in a fried tortilla.

Omelets

Variety of Omelette, veggie, ham, or chorizo.

Desserts

Arroz con leche

Sweet evaporated milk with rice and almonds

Flan

A tasty combination of caramel, cream cheese and eggs

Gelatina, Any Flavor

Jello

Chocoflan

Chocolate and flan combine in a cake form

Churros

Sweet snack consisting of a strio of fried dough dusted with sugar or cinnamon

Elotes Con Mayonesa Y Queso

Corn in a cob slathered in a mixture of mayonnaise, cheese and chilli powder

How many people can be feed with one CAZUELA?

RICE AND BEANS ARE ON US IN ANY PACKAGE !

(Regular Fried Beans & Rice 2 MORE CAZUELAS) !

OUR PRICES ARE SET PER PERSON (\$12.00)

30 PEOPLE 2 CAZUELAS

45 PEOPLE 3 CAZUELAS

60 PEOPLE 4 CAZUELAS

105 PEOPLE 7 CAZUELAS

120 PEOPLE 8 CAZUELAS

150 PEOPLE 10 CAZUELAS

210 PEOPLE 14 CAZUELAS

255 PEOPLE 17 CAZUELAS

300 PEOPLE 20 CASUELAS

MENU



**Authentic
Mexican Cuisine**

****Simmered & Prepared in
Traditional Earthenware
Cazuelas****

***We Do Provide, Plastic Plates, Cups, Forks
And Napkins Corn Tortillas, Flour
And Tostadas***

***Dessert Prices Vary And Are Sold Separately,
They Need To Be Ordered Within Two
Weeks Prior To Your Event***