CATERING STYLE

PICK UP CURBSIDE

Meal packaged in bulk or individually: includes serving utensils, plates, and packaged cutlery.

DELIVERY

Includes all of the above, plus set-up of food. 10% of order delivery charge within a 15-mile radius.

THE WORKS

Meal served buffet style by our catering staff, 1-hour serving time. We provide all equipment, set-up, and breakdown.

Service Fee: 18% (\$100 minimum)

BREAKFAST

SERVED FROM 4^{AM} UNTIL 10^{AM}

CLASSIC BREAKFAST TACOS 3.99

(Spicy Cheese Blend or Regular Cheese Blend)

BACON, EGG & CHEESE JALAPENO SAUSAGE, EGG & CHEESE CHORIZO, EGG & CHEESE POTATO, EGG & CHEESE POTATO, REFRIED BEANS & CHEESE

BARBACOA, CILANTRO & ONINOS

Mix and Match any of the following

THE CADILLAC

PICANTE

HAM, EGG, & CHEESE

Avocado, pico, potato, peppered bacon, egg, & spicy cheese blend. 4.69

CREAMY JALAPENO SAUCE GREEN CRACK (VERDE)

RED QUESO

Galsas

This party tray is a combination of the best finger foods we have to offer. It includes homemade tamales, chicken taquitos, chicken quesadillas, southwest eggrolls, boneless chicken wings, queso, amazon sauce, ranch, red sauce, areen sauce, and chips, 129.99

Without boneless wings 104.99

APPETIZER / FINGER FOODS

QUESADILLAS

Comes with Guacamole, sour cream & jalapenos. (Serving is 8 pieces per person):

- * Fajita Chicken 13.29 per Guest
- * Fajita Steak 17^{.29} per Guest
- * Fajita Combo 15^{.29} per Guest

CHICKEN TAQUITOS

Comes with sour cream, guacamole, queso.

(Each serving is 6 taguitos and a 2 oz of gueso).

◆ 12.99 per Guest

CHANGITOS

Comes with queso. (Each serving is 6 pieces of changitos and 3 oz. queso).

◆ Fajita Chicken 13-29 per Guest ◆ Fajita Steak 17-29 per Guest ◆ Fajita Combo 15-29 per Guest

SOUTHWEST EGG ROLLS

Each serving comes with 6 pieces and 2 oz of amazon.

◆ 12.49 per Guest



ENTREES & PLATTERS

INCLUDES RED SAUCE, GREEN SAUCE, CHIPS, SILVERWARE, AND PLATES

Tender skirt steak and chicken breast with sauteed bell peppers & onions, Mexican rice, choice of beans, fresh guacamole, pico de gallo, grated cheese, and housemade flour or corn tortillas.

* Combo

19.99 per Guest

100 to 299 18^{.99} per guest **299 or more** 17^{.99} per guest

up to 99

SPECIALTY TACO BAR

Served with Corn or flour tortillas, shredded lettuce, diced tomatoes, grated cheese, sour cream, pico, choice of beans & rice.

💠 Shredded Chicken 14^{.99} per Guest 💠 Ground Beef 14^{.99} per Guest

ENCHILADAS BUFFET (SERVED 3)

Corn tortilla, choice of meat, house blend cheese, choice of enchilada sauce, choice of rice and choice of beans.

PRICES PER GUEST

* Cheese 13^{.19} * Ground Beef 13.99

* Faiita Chicken 15⁴⁹ * Duo: Ground Beef & One Cheese 11⁹⁹ * Faiita Steak 18.99 * Trio: Cheese, Ground Beef, & Shred. Chicken 1349

* Faiita Combo 17^{:29}

Shred. Chicken 13.99

QUESO

POBLANO CREAM SAUCE **ZESTY RANCHERO**

WHITE WINE CREAM SAUCE Our Gauces

SOUR CREAM SAUCE

POLLO MARISCO

AMAZON SAUCE

CHILE CON CARNE

Gulf shhimp and crawfish tails sauteed in white wine cream sauce, atop a grilled chicken breast – with pico de gallo, choice of rice & beans. 17.99 per Guest

CANCUN CHICKEN

Savory grilled chicken breast smothered with freshly diced pico de gallo topped with gueso – with choice of rice & beans. 16.29 per Guest

CABO SALAD

Tex-Mex Cobb salad: diced chicken fajita meat, bacon, avocado, boiled egg, diced tomatoes, cucumber, and grated cheeses.

◆ Chicken 14^{.99} per Guest ◆ Steak 18^{.99} per Guest ◆ Combo 16^{.99} per Guest

SIDE ITEMS

QUESO0 ^{.99} /guest	BEEF ENCHILADAS31.99/dz
GRATED CHEESE0. ⁷⁹ /guest	CHICKEN ENCHILADAS31.99/dz
ICED TEA9.99/gallon	TAMALES, PORK 23 ^{.00} /dz
CHEESE ENCHILADAS 29.99/dz	

RICE AND BEANS

SMALL PAN SERVES 25-30 PEOPLE, LARGE PAN SERVES 50-60 PEOPLE

SMALL PAN OF RICE25.00	SMALL PAN OF BEANS25.00
LARGE PAN OF RICE50.00	LARGE PAN OF BEANS50.00

A LA CARTE

Pint Quart 6.25.....12.50 **RED SALSA & CHIPS GREEN SAUCE & CHIPS...** ...6.25.....12.50 QUESO & CHIPS12.50.......25.00 **GUACAMOLE & CHIPS...** 4.00 8.00 **JALAPENOS** CHIPS ...3^{.49}/lb 3.99/dz TORTILLAS, FRESH.

MEATS

Fajitas by the Pound * **CHICKEN FAJITA** .33^{.99}/lb **FAJITA STEAK** 59^{.99}/lb **COMBO FAJITA** .44^{.99}/lb *priced with onions and tortillas

SHRIMP BROCHETTE.....29.99/dz

DESSERTS

6.99 PER GUEST

SOPAPILLAS

Deep fried flour tortillas, covered with powdered sugar, and served with honey

CHEESECAKE

A rich New York style cheesecake served with strawberry puree.

TRES LECHES CHEESECAKE

Vanilla Sponge cake with Cheesecake and Cream cheese and Tres Leches.

MARGARITAS

MARGARITA	HOUSE	CADILLAC	DON JULIO	PATRON	GRAND GOLD
20 OZ.	7 .99	9 .99	10 ^{.99}	10 ^{.99}	11.99
GALLON	35 ^{.99}	49 .99	59 ^{.99}	59 ^{.99}	59 ^{.99}

*PRICES SUBJECT TO CHANGE

If you like your order delivered, there is a fee of \$5 if it is within range. For caterings, if you would like servers to serve the food for a hand-free event, there is a service fee of 18% of the total or \$100 per server whichever is greater. If you prefer to only rent our chaffers (food warmers) to keep food hot during your event, the fee is \$75 and chaffers need to be returned the following business day. If you would like to taste our food and sauces before ordering for your event, shedule a taste day via email with Jorge Martinez (jorge@iguanajoes.menu)