2024 Banquet Menus





FACILITY FEE

Aunt Chilada's charges a facility fee for any area being used exclusively by your group. This fee also includes Mexican décor on buffets, centerpieces, decorated gift and registration table, linens, and piped in music. Please reference the floor plan page for the list of available areas and capacities

DEPOSITS

Aunt Chilada's requires a deposit of 30% of the estimated final cost for your event to reserve and guarantee the space requested.

NOTES



WEDDING & RECEPTION PACKAGES

The setting at Aunt Chilada's provides the perfect backdrop for your reception. From a formal event inside to a Mexican fiesta on the patio, we can accommodate your wishes. In addition to your group's private space your package will also include:

- Dining tables and chairs
- Linens of your choice
- Sweetheart or head table
- Additional tables and linens
 available as needed
- Centerpieces
- Votive candles
- Easel for matted pictures
- Coolers or umbrella heaters

Wedding & Reception Package

\$1500

Reception Package

\$1100

Package prices are for functions of up to 100 guests. Applicable sales taxes will be added to the package price. Please note that music may be played until 10pm on the patios.

BREAKFAST BUFFETS

Numero Uno

Seasonal Fresh Fruit with Honey Yogurt Dip ☆
Huevos Rancheros ☆
Breakfast Potatoes ☆
Maple Sausage Links

\$19

Numero Dos

Seasonal Fresh Fruit with Honey Yogurt Dip ☆
Ham and Egg Burritos ☆
Breakfast Potatoes ☆
Applewood Center Cut Brown Sugar Bacon

\$24

Breakfast buffets are served with complimentary Coffee, Tea, and Orange Juice Breakfast buffets are served between 10AM and 3PM

APPETIZER BUFFETS

Cholla

Seasonal Fresh Fruit and Vegetable Platter with honey yogurt and ranch dips

삸 Spinach con Queso ☆ Machaca Chingalingas and Chicken Quesadillas ☆ \$19

Prickly Pear

Seasonal Fresh Fruit and Vegetable Platter with honey yogurt and ranch dips 52

Queso Bean Dip with Chorizo

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Chicken Chingalingas

Aunt Chilada's Taco/Tostada Bar

Featuring handmade tostada shells, picadillo (seasoned ground sirloin), refried beans, guacamole, cheese. Sour cream, chopped tomato, shredded lettuce, and warm flour tortillas

\$23

Blue Agave

Seasonal Fresh Fruit and Vegetable Platter with honey yogurt and ranch dips

52

Spinach con Queso

Chicken Quesadillas and Machaca Enchiladas

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Street Taco Bar

Featuring carne asada, avocado cream sauce, sour cream, cilantro, chopped onions, a selection of fresh salsas, pico de gallo, and warn corn and flour tortillas

\$29

Garden Patio Exclusive

Wood-Fired Mexican Pizzas Street Taco Exhibition Salsa Bar \$32

Housemade flour and corn chips with Salsa de Olivo are served with all buffets

LUNCH BUFFETS

Bisbee

Mixed Green Salad with Assorted Dressings

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Grilled Chicken Enchiladas and Beef Chingalingas

\$

Refried beans and Rice

\$20

Copper Queen

Southwestern Caesar Salad

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Roasted Poblano Pasta Alfredo with Vegetables

☆

Chicken Enchiladas

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Aunt Chilada's Taco/Tostada Bar

Featuring handmade tostada shells, picadillo (seasoned ground sirloin), refried beans, guacamole, cheese. Sour cream, chopped tomato, shredded lettuce, and warm flour tortillas

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Refried Beans and Rice

\$23

Tombstone

Jalapeño Ranch Salad

Mixed greens, red bell pepper, English cucumber, roasted pumpkin seeds, tomatoes, and jalapeño ranch dressing

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El Pollo Fundido

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Mini Green Corn Tamales

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Steak and Chicken Fajitas

Served with guacamole, sour cream, pico de gallo, and warm flour tortillas $\frac{1}{\sqrt{2}}$

Refried beans and Rice

\$29

Coffee, iced tea, and warm housemade flour and corn chips with Salsa de Olivo are served on all buffets.

DINNER BUFFETS

Cabo

Mixed Green Salad with Assorted Dressings

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Queso Bean Dip with Chorizo

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Spinach & Chicken Enchiladas and Taco/Tostada Bar

☆

Refried beans and Rice

\$29

Mazatlan

Southwestern Caesar Salad

☆

Spinach con Queso

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Steak and Chicken Fajitas

Served with guacamole, sour cream, pico de gallo, and warm flour tortillas

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Roasted Poblano Alfredo Pasta with Grilled Chicken

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Machaca Enchiladas

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Mexican Street Corn, Refried Beans and Rice

\$36

Coffee, iced tea, and warm housemade flour and corn chips with Salsa de Olivo are served on all buffets.

Cancun

Jalapeño Ranch Salad

Mixed greens, red bell pepper, English cucumber, roasted pumpkin seeds, tomatoes, and jalapeño ranch dressing

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Spinach con Queso Dip

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New York Strip with Chimichurri Sauce

公

Grilled Salmon with Cilantro Butter

☆

Enchilada Suiza with Chicken

☆

Street Taco Bar

Featuring carne asada, fresh salsas, avocado cream sauce, chopped tomato and onion, cilantro, and corn & flour tortillas

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Mexican Street Corn, Black Beans and Rice

\$55

Vegetarian

Southwestern Caesar Salad

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Tostada Bar

Featuring guacamole, black beans, pico de gallo, tomatoes, cheese, shredded lettuce, and tortilla shells

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Poblano Alfredo Pasta with Grilled Vegetables

Mini Green Corn Tamales

公

Mexican Street Corn and Rice

\$29

Coffee, iced tea, and warm housemade flour and corn chips with Salsa de Olivo are served on all buffets.

Gluten Free

Quinoa Cucumber Salad

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Street Taco Bar

Featuring carne asada, avocado cream sauce, sour cream,

a selection of fresh salsas,

pico de gallo, and warm corn tortillas

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Enchilada Suiza

☆

Mexican Street Corn, Black Beans, and Rice

\$33

Coffee, iced tea, and warm housemade flour and corn chips with Salsa de Olivo are served on all buffets.

Buffet Dessert Selections

Prices are per person

Sopapillas with Honey \$3

Churros \$3

Tres Leches Cake \$6

Deep Fried Ice Cream \$6

Caramel Flan \$4 25 piece minimum

Chocolate Fountain \$10 10 person minimum

Sweet Apple Chimis \$4

BUFFET ADD-ONS

Fresh Vegetable Platter or Fresh Fruit Platter

Cilantro ranch dressing & honey yogurt dipping sauce

Small 20-30 people \$80

Medium 30-50 people \$95

Large 50-70 people \$125

APPETIZERS Serves 30 unless otherwise noted

Mini Chimichangas \$90 Chicken, beef, or bean

Mini Burritos \$82 Chicken, beef, bean, or spinach & chicken

Chingalingas \$70 Chicken, or beef

Mini Tamales\$70Beef or green corn

Mini Quesadillas \$70 Chicken, cheese, or vegetable

Taquitos\$90Chicken or beef

Spicy Chicken Wings \$75

Spinach con Queso or Queso Bean Dipwith Chorizo\$75Serves 20-25

Guacamole \$60

Sour Cream \$45 Serves 20-25 Aunt Chilada's Salsa Bar \$13 per person Featuring spinach con queso dip, guacamole, sour cream, jalapeños, salsa de olivo, queso bean dip, fresh roasted salsa, hot sauce, and warm flour and corn chips.

Fresh Flour and Corn Chips \$3 with Salsa de Olivo

Ceviche \$200 Serves 30

ENTREES Add to Existing Buffets *Pricing is per person*

Taco/Tostada Bar \$6 *Picadillo, beans, lettuce, cheese, tomatoes, tortillas, and tostada shells*

Street Taco Bar \$7 Carne asada, avocado cream sauce, sour cream, pico de gallo, a selection of fresh salsas, and warm flour and corn tortillas

Wood Fired Pizza Kitchen \$11

40 person minimum Featuring house-made mozzarella cheese and sauce along with a seasonal selection of fresh toppings. The Chef Charge for pizzas is \$150.

Fajitas Steak, chicken, or vegetable \$8 Shrimp \$10

Salmon \$8

New York Strip \$9

BEVERAGES

Hosted Bar

You may provide a hosted bar paid either on consumption basis (running a tab) or by selecting one of our drink packages. When hosting beverages, you may decide to host based on a time limit, dollar amount, or by certain types of beverages.

Private Bartender

There is a \$125 bartender charge for all bar setups

Cash Bar

Guests pay for their own beverages. A bartender is required for groups of 40+ people.

Drink Ticket Service

Aunt Chilada's provides a drink ticket for your convenience. Levels include Well, Call, and Premium liquors.

Wine and Champagne

Chardonnay	\$10 glass, \$30 Bottle
Merlot	\$10 glass, \$30 Bottle
Pinot Noir	\$10 glass, \$30 Bottle
Sauvignon Blanc	\$10 glass, \$30 Bottle
Cabernet Sauvignon	\$10 glass, \$30 Bottle
Pinot Gris	\$10 glass, \$30 Bottle
Rose	\$12 glass, \$36 Bottle
Prosecco	\$8 glass, \$24 Bottle
Sangria (White or Red)	\$9 glass, \$27 Pitcher
Champagne	\$27 Bottle
Sparkling Cider (nonalcoholic)	\$12 Bottle

Premium wines and champagnes are available prices may vary

BEVERAGES

Margaritas

House Margaritas \$10 ea \$37 Pitcher	
Texas Margaritas (with Grand Marnier) \$12 ea \$40 Pitcher	
Fresh Fruit Margaritas \$12 ea \$40 Pitcher	
Premium Margarita pitchers are \$40 and up.	

Beer

Domestic Bottle	 \$4.75+
Import Bottle	 \$5.75+

Soft Drinks & Bottled Water

Soft Drinks \$3
Mexican Sodas \$4
Bottled Water

HOSTED BEVERAGE PACKAGES

These packages are priced per person, based on number of hours selected. Beverage packages do not include shots and are only for those 21+ years old.

Blanco Package

Imported and domestic beer, house wines, house margaritas, and soft drinks. Includes a complimentary beverage station.

One Hour\$18Three Hours\$24Two Hours\$21Four Hours\$26

Reposado Package

Call brand spirits, imported and domestic beer, house wines, specialty margaritas, and soft drinks.

One Hour	\$21	Three Hours	\$28
Two Hours	\$25	Four Hours	\$31

Anejo Package

Premium spirits, imported and domestic beer, premium wines, specialty margaritas, and soft drinks.

One Hour	\$25	Three Hours	\$31
Two Hours	\$28	Four Hours	\$34

POPULAR EXTRAS

We are pleased to provide the following serves to enhance your event. We make every effort to ensure third party pricing is up to date and accurate.

Salsa Challenge

\$13 per person \$125 Chef Charge

The group is given a brief history of how our award winning salsa came to be and the different types of popular salsas. Samplings are served to each table prior to the challenge. Teams are formed by table. Each team is given a variety of ingredients to create their own unique salsa. Chef Tiffany and our banquet staff will judge each team's salsa. The winning team is then recognized and awarded prizes.

Margarita Challenge

\$14 per person\$125 Bartender Charge and Ingredients

The group is given a brief history of the margarita and different types of tequila used in making margaritas. Teams are then formed by table. Each team is given a variety of ingredients to make their own "perfect" margarita. The bartender and our banquet staff will go to each table and judge the margaritas made. The winning team is recognized and awarded prizes.

Interactive Cooking Demonstration

\$50-70 per person \$250 Chef and Ingredients

Price includes one margarita and a three course meal

Street Tacos or Fajitas Exhibition \$150 Chef

Beer Donkey

\$600 (beer sold separately) Live donkey with saddlebags to fill with beer. One hour limit.

Adult Piñata \$150

Filled with mini liquor bottles, beer, nuts, lipsticks, mints, cigars, cards, candy, etc.

Mariachi Trio

Starting at \$450

DJs and Bands Rates Vary

Sound System

Speakers included with the facility fee, microphone available upon request.

Audio Visual

TV/LCD/DVD, podium, microphone and screen available upon request and subject to availability.

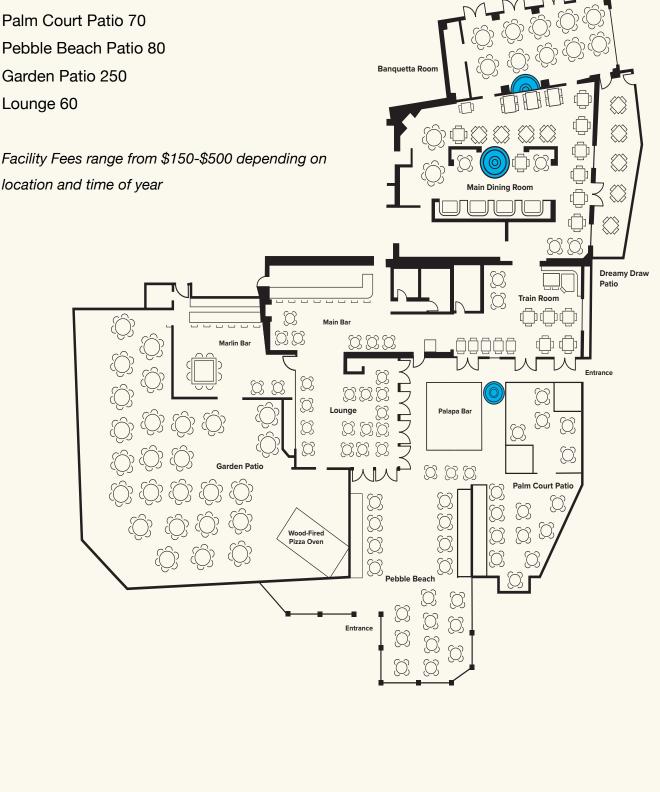
Fresh Flower Centerpieces

\$18 and up per table

Location and Seating Capacity

Banquetta Room 60 Dreamy Draw Patio 30 Main Dining Room 90 Train Room 40 Palm Court Patio 70 Pebble Beach Patio 80

Facility Fees range from \$150-\$500 depending on location and time of year



We have the perfect setting for your next event!

Fiestas **Rehearsal Dinners Birthday Parties** Reunions **Holiday Parties** Anniversaries **Retirement Parties** Celebrations of Life Bar and Bat Mitzvahs Quinceañeras **Fundraisers** Wedding Receptions Wedding Ceremonies Group Luncheons and Meetings **Recognition Dinners Graduation Parties** Wedding and Baby Showers **Bachelor and Bachelorette Parties**



THE ORIGINAL AUNT CHILADA'S

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