# 2024 Banquet Menus 


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The Original
AUNT CHILADA's

## 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


## Wedding \& Reception Package

 \$1500- Centerpieces
- Votive candles
- Easel for matted pictures
- Coolers or umbrella heaters

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<br>Seasonal Fresh Fruit with Honey Yogurt Dip<br>u<br>Huevos Rancheros<br>H<br>Breakfast Potatoes<br>H<br>Maple Sausage Links<br>\$19<br>Numero Dos<br>Seasonal Fresh Fruit with Honey Yogurt Dip ~<br>Ham and Egg Burritos<br>~<br>Breakfast Potatoes<br>ث<br>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
Spinach con Queso
Machaca Chingalingas and Chicken Quesadillas
\＄19

## Prickly Pear

Seasonal Fresh Fruit and Vegetable Platter with honey yogurt and ranch dips
H
Queso Bean Dip with Chorizo
ふ
Chicken Chingalingas
认
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
动
Spinach con Queso
is
Chicken Quesadillas and Machaca Enchiladas
H
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
ふ
Grilled Chicken Enchiladas and Beef Chingalingas
放
Refried beans and Rice
\＄20
Copper Queen
Southwestern Caesar Salad
H
Roasted Poblano Pasta Alfredo with Vegetables
Chicken Enchiladas
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

Refried Beans and Rice
\＄23

> Tombstone
> Jalapeño Ranch Salad

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

H
El Pollo Fundido
H
Mini Green Corn Tamales
H
Steak and Chicken Fajitas
Served with guacamole，sour cream，pico de gallo，and warm flour tortillas
～
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
is
Queso Bean Dip with Chorizo
~
Spinach \& Chicken Enchiladas and Taco/Tostada Bar
is
Refried beans and Rice
\$29

## Mazatlan <br> Southwestern Caesar Salad <br> む <br> Spinach con Queso <br>  <br> Steak and Chicken Fajitas

Served with guacamole, sour cream, pico de gallo, and warm flour tortillas
i
Roasted Poblano Alfredo Pasta with Grilled Chicken
Machaca Enchiladas
is
Mexican Street Corn, Refried Beans and Rice
\$36

## Cancun

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

ش
Spinach con Queso Dip
is
New York Strip with Chimichurri Sauce
ふ
Grilled Salmon with Cilantro Butter
t
Enchilada Suiza with Chicken
Street Taco Bar
Featuring carne asada, fresh salsas, avocado cream sauce, chopped tomato and onion, cilantro, and corn \& flour tortillas

ش
Mexican Street Corn, Black Beans and Rice \$55

Vegetarian<br>Southwestern Caesar Salad<br>i<br>Tostada Bar

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

H
Poblano Alfredo Pasta with Grilled Vegetables
Mini Green Corn Tamales
H
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
3
Street Taco Bar
Featuring carne asada, avocado cream sauce, sour cream, a selection of fresh salsas, pico de gallo, and warm corn tortillas

么
Enchilada Suiza
动
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
Sweet Apple Chimis \$4

Tres Leches Cake \$6
Deep Fried Ice Cream \$6
Chocolate Fountain \$10
10 person minimum

## BUFFET ADD-ONS

## Fresh Vegetable Platter or Fresh Fruit Platter <br> 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 <br> \$90 <br> Chicken, beef, or bean

## Mini Burritos \$82

Chicken, beef, bean, or spinach \& chicken
Chingalingas
Chicken, or beef
Mini Tamales $\quad \mathbf{7 0}$
Beef or green corn
Mini Quesadillas \$70
Chicken, cheese, or vegetable
Taquitos $\$ 90$
Chicken or beef

## Spicy Chicken Wings \$75

Spinach con Queso or Queso Bean Dip
with Chorizo \$75
Serves 20-25
Guacamole $\quad \$ 60$
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 . . . . . . . . . . . . . . . . . . . . $\$ 40$ 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 ..... \$3

## 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
\$18
Two Hours \$21
Three Hours
\$24
Four Hours \$26

## Reposado Package

Call brand spirits, imported and domestic beer, house wines, specialty margaritas, and soft drinks.
One Hour \$21
Two Hours \$25

Three Hours \$28
Four Hours \$31

## Anejo Package

Premium spirits, imported and domestic beer, premium wines, specialty margaritas, and soft drinks.
One Hour \$25
Two Hours \$28
Three Hours
\$31
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 <br> 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
Garden Patio 250
Lounge 60

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


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