

2021 Banquet Menus



THE ORIGINAL
AUNT CHILADA'S



WEDDING & RECEPTION PACKAGES

The setting at Aunt Chilada's provides the perfect backdrop for your wedding or 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 Ceremony and Reception Package will also include:

- White aisle runner
- Decorated arch
- Microphone and sound system for the individual officiating your ceremony
- Dining tables and chairs
- Linens of your choice
- Centerpieces
- Sweetheart or head table
- Additional tables and linens available as needed
- Votive candles
- Easel for matted pictures
- Coolers or umbrella heaters

Ceremony and Reception Package

\$1300

Reception Only Package

\$1095

*Package prices are for functions of up to 100 guests.
Applicable sales taxes will be added to the package price.*

BREAKFAST BUFFETS

El Continental

Seasonal Fresh Fruit with Honey Yogurt Dip

☆

Assorted Pastries

☆

Fresh Coffee, Tea and Orange Juice

\$12

Numero Uno

Seasonal Fresh Fruit with Honey Yogurt Dip

☆

Huevos Rancheros

☆

Breakfast Potatoes

☆

Maple Syrup Sausage Links

☆

Fresh Coffee, Tea and Orange Juice

\$17

Numero Dos

Seasonal Fresh Fruit with Honey Yogurt Dip

☆

Ham and Egg Burritos

☆

Breakfast Potatoes

☆

Applewood Center Cut Brown Sugar Bacon

☆

Fresh Coffee, Tea and Orange Juice

\$20

Breakfast buffets are served between 10 AM and 3 PM.

APPETIZERS

Fresh Vegetable Platter or Fresh Fruit Platter

cilantro ranch dressing and honey yogurt dipping sauce

Small	20 – 30 people.....	\$70
Medium	30 – 50 people.....	\$85
Large	50 – 75 people.....	\$115

Aunt Chilada's Salsa Bar \$10 pp

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 with Salsa de Olivo \$2.5 pp

Guacamole \$55 lg.

Sour Cream \$42 lg.

HOT APPETIZERS

*Prices are per piece. Minimum of 30 pieces.

Mini Chimichangas \$2.95*

chicken, beef or bean

Mini Burritos \$2.5*

chicken, beef, bean or spinach and chicken

Chingalingas \$2.25*

chicken or beef

Mini Tamales \$2.25*

beef, chicken or green corn

Mini Quesadillas \$2.25*

chicken, cheese or vegetable

Taquitos \$2.95*

beef or chicken

Spicy Chicken Wings \$2.5*

Spinach con Queso \$75 1/2 gal.

Queso Bean Dip with Chorizo \$75 1/2 gal.

Taco/Tostada Bar** \$ 14 pp

picadillo, beans, lettuce, cheese, tomatoes, tortillas and tostada shells.

Street Taco Bar** \$ 16 pp

carne asada, carnitas, avocado cream sauce, sour cream, a selection of fresh salsas, pico de gallo and warm corn and flour tortillas.

Wood-fired Pizza Kitchen**(40 person minimum) \$ 13 pp

featuring house-made mozzarella cheese and sauce along with a seasonal selection of fresh toppings. The chef charge for pizzas is \$150.

**Add to a buffet for \$10 per person

APPETIZER BUFFETS

Cholla

Seasonal Fresh Fruit and Vegetable Platter
Honey Yogurt and Ranch Dips



Spinach con Queso



Machaca Chingalingas and Chicken Quesadillas

\$17

Prickly Pear

Seasonal Fresh Fruit and Vegetable Platter
Honey Yogurt and Ranch Dips



Queso Bean Dip with Chorizo



Chicken Chingalingas



Aunt Chilada's Taco/Tostada Bar

Featuring handmade tostada shells, picadillo, refried beans, guacamole, cheese, sour cream, chopped tomato, shredded lettuce and warm flour tortillas

\$21

Blue Agave

Seasonal Fresh Fruit and Vegetable Platter
Honey Yogurt and Ranch Dips



Spinach con Queso



Chicken Quesadillas and Machaca Enchiladas



Street Taco Bar

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

\$27

*Housemade flour and corn chips with Salsa de Olivo are served with all buffets.
We are able tailor any buffet to your tastes.*

LUNCH BUFFETS

Bisbee

Mixed Green Salad with Assorted Dressings



Grilled Chicken Enchiladas and Beef Chingalingas



Refried Beans and Fideo

\$18

Copper Queen

Southwestern Caesar Salad



Roasted Poblano Pasta Alfredo with Vegetables



Taco/Tostada Bar and Grilled Chicken Enchiladas



Refried Beans and Fideo

\$21

Tombstone

Jalapeño Ranch Salad

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



Spinach con Queso



El Pollo Fundido

Steak and Chicken Fajitas

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



Mini Green Corn Tamales



Refried Beans and Fideo

\$27

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

Lunch buffets are served between 10 AM and 3 PM.

Lunch buffets are available after 3 PM for an additional \$7.

DINNER BUFFETS

Cabo

Mixed Green Salad with Assorted Dressings



Queso Bean Dip with Chorizo



Spinach and Chicken Enchiladas and Taco/Tostada Bar



Refried Beans and Fideo

\$28

Mazatlan

Southwestern Caesar Salad



Spinach con Queso



Steak and Chicken Fajitas

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

Roasted Poblano Pasta Alfredo with Grilled Chicken



Machaca Enchiladas



Mexican Street Corn, Refried Beans and Rice

\$34

Buffet Desserts Selections

Caramel Flan \$3

Sopapillas with Honey \$3

Churros \$3

Mini Chocolate Chimis \$3

Sweet Apple Chimi \$4

Tres Leche Cake \$4

Deep-fried Ice Cream \$6

Chocolate Fountain \$9



Cancun

Jalapeño Ranch Salad

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



Spinach con Queso Dip



New York Strip Steak with Chimichurri Sauce

Grilled Salmon with Cilantro Butter

Enchilada Suiza with Chicken

Street Taco Bar

Featuring pork carnitas, fresh salsas, avocado cream sauce, chopped tomato and onion, cilantro and corn and flour tortillas



Mexican Street Corn, Black Beans and Rice

\$54

Coffee, iced tea and warm, housemade flour and corn chips with

Salsa de Olivo are served on all buffets.

We are able to tailor any buffet to your tastes.

Vegetarian

Southwestern Caesar Salad



Tostada Bar

Served with guacamole, black beans, pico de gallo, tomatoes, cheese, shredded lettuce and tortillas shells

Roasted Poblano Pasta Alfredo with Grilled Vegetables



Mini Green Corn Tamales



Mexican Street Corn, Refried Beans and Rice

\$29

Gluten-Free

Quinoa Cucumber Salad



Street Taco Bar

Featuring carne asada, avocado cream sauce, sour cream, a selection of fresh salsas, pico de gallo, and warm corn tortillas



Enchilada Suiza



Mexican Street Corn, Black Beans and Rice

\$32

Location and Seating Capacity

Banquetta Room 60

Dreamy Draw Patio 30

Main Dining Room 100

Train Room 40

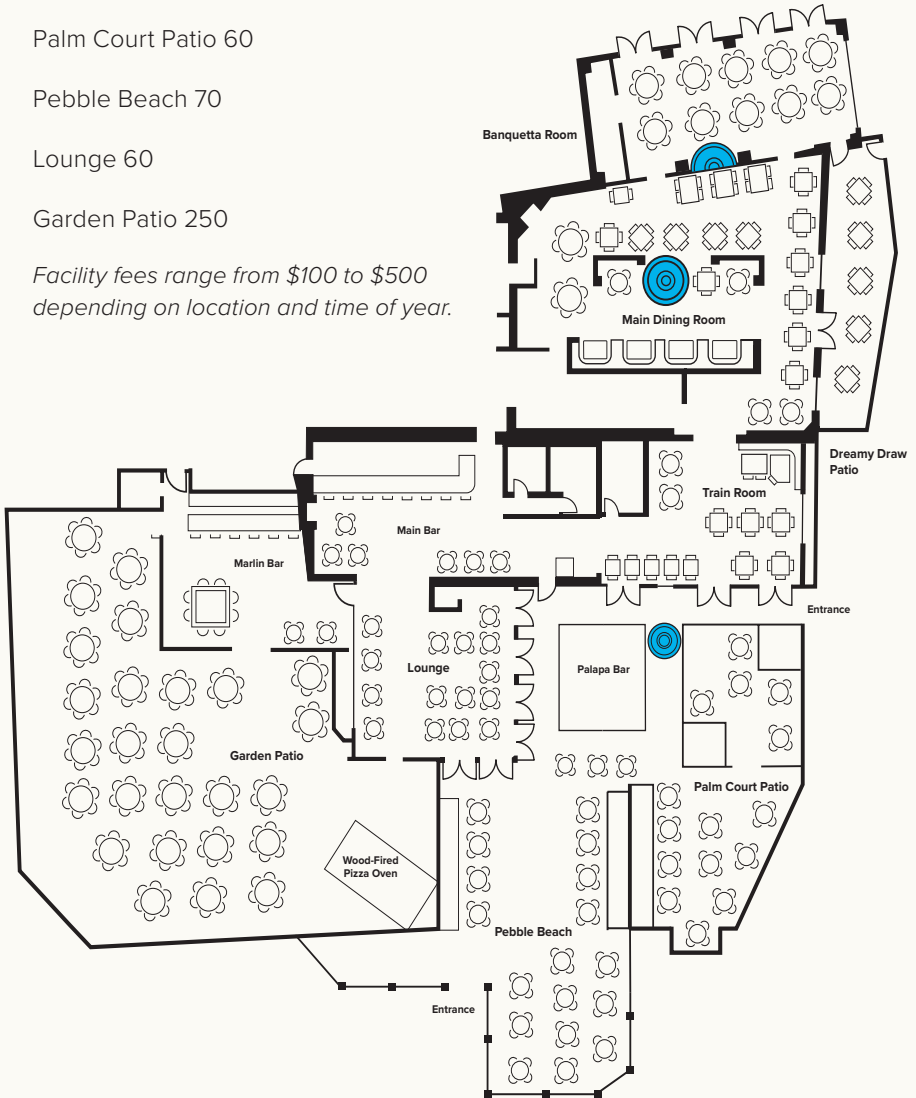
Palm Court Patio 60

Pebble Beach 70

Lounge 60

Garden Patio 250

Facility fees range from \$100 to \$500 depending on location and time of year.



BUFFET ADD-ONS

Starters and Sides

Quinoa Salad	\$3
Southwestern Caesar Salad	\$3
Mixed Green Salad	\$2
Mexican Street Corn	\$3
Grilled Vegetables	\$4
Fruit or Vegetable Platter	\$3
Fideo	\$2
Black Beans	\$2
Refried Beans	\$2

Desserts

Caramel Flan	\$3
Sopapillas with Honey	\$3
Churros	\$3
Mini Chocolate Chimis	\$3
Sweet Apple Chimi	\$4
Tres Leche Cake	\$5
Deep-fried Ice Cream	\$6
Chocolate Fountain	\$9

Main Courses

Enchiladas <i>machaca, chicken, spinach, seafood chicken, spinach or seafood</i>	\$3
Tamales <i>green corn or red beef</i>	\$3
El Pollo Fundido	\$4
Fajitias <i>steak, chicken or vegetable shrimp</i>	\$5 \$7
Grilled Chicken and Pasta with Vegetable	\$4
Taco/Tostada Bar	\$4
Street Taco Bar	\$5
New York Strip Steak	\$8

BEVERAGES

Hosted Bar

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

Drink Ticket Service

Aunt Chilada's does provide a drink ticket for your convenience. Prices range from \$6.5 to \$10.5 per ticket.

Spirits

Well Label.....	\$6.5 each
Call Label.....	\$8.5 each
Premium Label.....	\$10.5 each

Super premium, specialty tequilas and cordials are also available.

Wine and Champagne

Chardonnay.....	\$8 glass \$30 bottle
Merlot.....	\$8 glass \$30 bottle
Pinot Noir.....	\$8 glass \$30 bottle
Cabernet Sauvignon.....	\$8 glass \$30 bottle
Pinot Grigio.....	\$8 glass \$30 bottle
Sangria (Red or White).....	\$8 glass \$33 pitcher
Champagne.....	\$25 bottle and up
Sparkling Cider (non alcoholic).....	\$12 bottle

Premium champagnes and special order wines are also available.

BEVERAGES

Margaritas

House Margaritas	\$9 ea	\$33 pitcher
Texas Margaritas	\$12 ea	\$37 pitcher
Fresh Fruit Margaritas	\$12 ea	\$40 pitcher

Beer

Domestic Bottle	\$4
Import Bottle	\$5-\$6
IPA Draughts	\$5-\$9

Soft Drinks & Bottled Water

Soft Drinks	\$3
Mexican Sodas	\$4
Soft Drink Pitcher	\$8
Bottled Water	\$3

HOSTED BEVERAGE PACKAGES

These packages are priced per person, based on number of hours selected. Beverage packages do not include shots.

Blanco Package

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

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

Reposado Package

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

One Hour	\$20	Three Hours	\$26
Two Hours	\$23	Four Hours	\$29

Anejo Package

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

One Hour	\$22	Three Hours	\$28
Two Hours	\$25	Four Hours	\$31

POPULAR EXTRAS

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

Salsa Challenge

\$12 per person

\$125 Chef and ingredients

The group is given a brief history of how our award winning salsa came to be and the different types of popular salsa. Samplings of salsas are served to each table prior to 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

\$12 per person

\$125 Bartender and ingredients

The group is given a brief history of the margarita and the 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 and ingredients

Beer Donkey

\$450 plus beer

Live donkey with saddlebags filled with Mexican beers. One hour limit.

Adult Piñata

\$125

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

Mariachi Trio

Starting at \$350

DJs and Bands

Rates vary

Sound System

Microphone and speakers included with facilities fee.

Audio Visual

TV/LCD/DVD, podium, microphone and screen are available.

Fresh Flower Centerpieces

\$15 and up per table

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

Fund-raisers

Wedding Receptions

Group Luncheons and Meetings

Recognition Dinners

Graduation Parties

Wedding and Baby Showers

Bachelor and Bachelorette Parties

Weddings



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