

2025 Banquet Menus



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

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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
- Arch and Aisle Runners

Ceremony & Reception Package

\$1800

Reception Package

\$1100

BREAKFAST BUFFETS

Numero Uno

Seasonal Fresh Fruit with Honey Yogurt Dip



Huevos Rancheros



Breakfast Potatoes



Sausage Links



Fresh Coffee, Tea and Orange Juice

\$20

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

\$25

Breakfast buffets are served between 10 am and 3 pm

APPETIZER BUFFETS

Cholla

Seasonal Fresh Fruit and Vegetable Platter

Honey Yogurt and Ranch Dips



Spinach con Queso



Machaca Chingalingas and Chicken Quesadillas

\$20

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 (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



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

\$29

Garden Patio Exclusive

Wood-Fired Mexican Pizzas • Street Taco Exhibition • Salsa Bar

\$32

House-made flour and corn chips with Salsa de Olivo are served with all buffets

LUNCH BUFFETS

Bisbee

Mixed Green Salad with Assorted Dressings



Grilled Chicken Enchiladas and Beef Chingalingas



Refried Beans and Rice

\$21

Copper Queen

Southwestern Caesar Salad



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

\$24

Tombstone

Jalapeño Ranch Salad

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



Mini Green Corn Tamales



El Pollo Fundido



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 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 and are also available after 3 pm for an additional \$7 per person

DINNER BUFFETS

Cabo

Mixed Green Salad with Assorted Dressings



Queso Bean Dip with Chorizo



Spinach and 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

\$29

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

\$36

House-made flour and corn chips with Salsa de Olivo are served on all buffets

Buffet Dessert Selections

prices are per person

Sopapillas with Honey \$3

Caramel Flan \$4

25 piece minimum

Churros \$3

Sweet Apple Chimi \$4

Tres Leche Cake \$6

Deep-fried Ice Cream \$6

Chocolate Fountain \$10

10 person minimum



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 Pineapple Salsa

Enchilada Suiza with Chicken



Street Taco Bar

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



Mexican Street Corn Black Beans and Rice

\$55

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

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 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



Chicken Enchilada with Ranchero Sauce



Mexican Street Corn



Black Beans and Rice

\$33

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

BUFFET ADD-ONS

Fresh Vegetable Platter or Fresh Fruit Platter

cilantro ranch dressing and honey
yogurt dipping sauce

Small 20 – 30 people \$80

Medium 30 – 50 people \$95

Large 50 – 75 people \$125

Appetizers

serves 30 unless otherwise noted

Mini Chimichangas \$90

chicken, beef or bean

Mini Burritos \$82

chicken, beef, bean or spinach and
chicken

Chingalingas \$70

chicken or beef

Mini Tamales \$70

beef or green corn

Mini Quesadillas \$70

chicken, cheese or vegetable

Taquitos \$90

beef or chicken

Spicy Chicken Wings \$75

Spinach con Queso or Queso Bean Dip with Chorizo \$75

serves 20-25

Guacamole \$60

serves 20-25

Sour Cream \$45

serves 20-25

Aunt Chilada's Salsa Bar \$13

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.

Ceviche \$200

serves 30

Mexican Bruschetta \$50

20 pieces

Entrées

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 corn and flour tortillas

Wood-fired Pizza Kitchen \$11

chef charge \$150 with 40 person minimum
featuring house-made mozzarella
cheese and sauce along with a seasonal
selection of fresh toppings

Fajitas

steak, chicken or vegetable \$8
shrimp \$10

Salmon \$8

with pineapple salsa

New York Strip Steak \$9

with chimichurri sauce

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. Levels include Well, Call and Premium liquors.



BEVERAGES

Margaritas

House Margaritas	\$11 ea	\$44 pitcher
Texas Margaritas (with Grand Marnier).....	\$12 ea	\$50 pitcher
Fresh Fruit Margaritas.....	\$13 ea	\$52 pitcher
Premium margaritas pitchers are \$40 and up.		

Beer

Domestic Bottle	\$5
Import Bottle	\$6 and up

Soft Drinks & Bottled Water

Soft Drinks	\$3.5
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.

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.....	\$27

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.....	\$32
Two Hours	\$29	Four Hours.....	\$35

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

\$14 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

\$15 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 judge the each team's margarita. The winning team is recognized and awarded prizes.

Street Tacos or Fajitas Exhibition

\$150 chef charge

Beer Donkey (one hour limit)

\$625 (beer sold separately)

live donkey with saddlebags filled with Mexican beers

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

microphone and speakers included with facilities fee.

Audio Visual

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

Location and Seating Capacity

Banquetta Room 60

Dreamy Draw Patio 30

Main Dining Room 90

Train Room 40

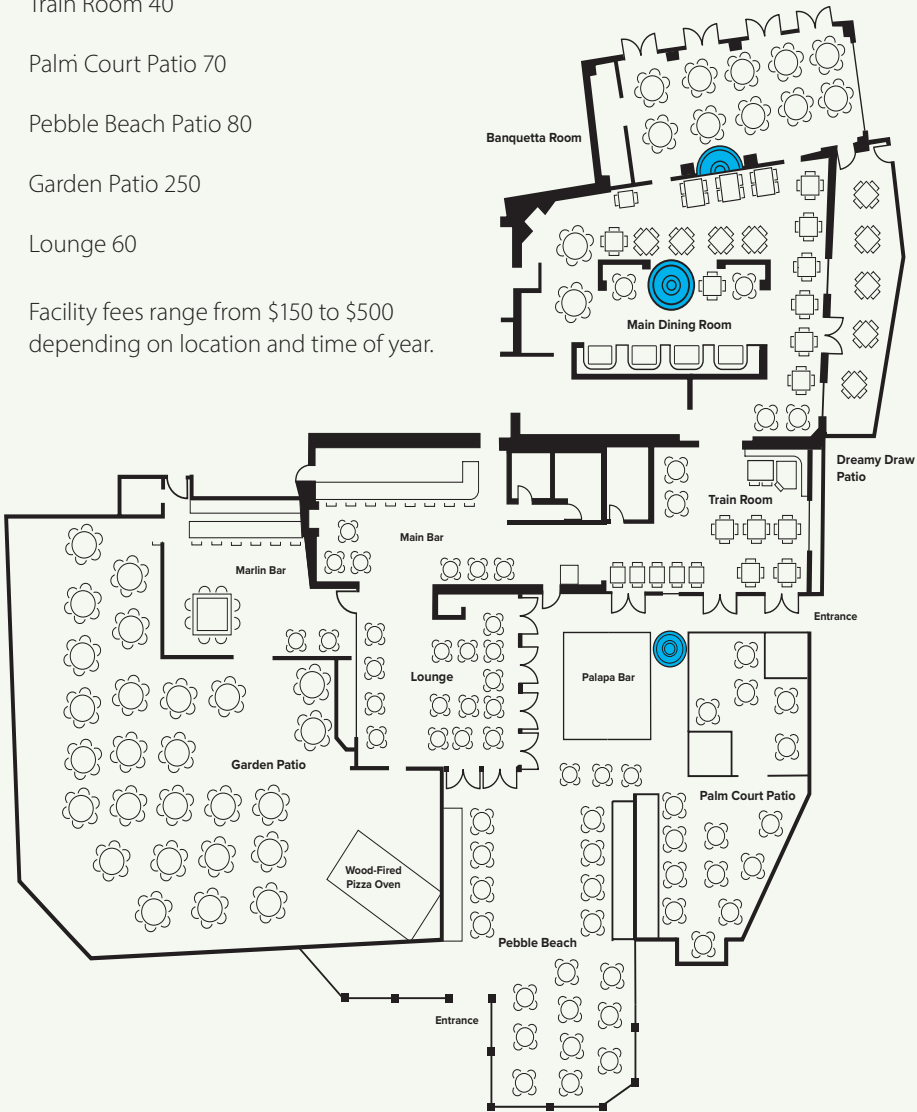
Palm Court Patio 70

Pebble Beach Patio 80

Garden Patio 250

Lounge 60

Facility fees range from \$150 to \$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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7330 North Dreamy Draw Drive • Phoenix, Arizona 85020

(602) 944-1286 • auntchiladas.com