## 2023 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



## 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
(Reserved for 5 hours)

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


## Reception Package

\$1100
(Reserved for 4 hours)

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 10 PM on the patios.

## BREAKFAST BUFFETS

Numero Uno<br>Seasonal Fresh Fruit with Honey Yogurt Dip<br>T<br>Huevos Rancheros<br>$\star$<br>Breakfast Potatoes<br>H<br>Maple Syrup Sausage Links<br>$\star$<br>Fresh Coffee, Tea and Orange Juice \$19<br>Numero Dos<br>Seasonal Fresh Fruit with Honey Yogurt Dip A<br>Ham and Egg Burritos<br>H<br>Breakfast Potatoes<br>$\star$<br>Applewood Center Cut Brown Sugar Bacon<br>H<br>Fresh Coffee, Tea and Orange Juice

\$24

APPETIZER BUFFETS<br>Cholla<br>Seasonal Fresh Fruit and Vegetable Platter<br>Honey Yogurt and Ranch Dips<br>B<br>Spinach con Queso<br>$\star$<br>Machaca Chingalingas and Chicken Quesadillas<br>\$19<br>Prickly Pear<br>Seasonal Fresh Fruit and Vegetable Platter<br>Honey Yogurt and Ranch Dips<br>H<br>Queso Bean Dip with Chorizo<br>$\star$<br>Chicken Chingalingas<br>H<br>Aunt Chilada's Taco/Tostada Bar<br>Featuring handmade tostada shells, picadillo, refried beans, guacamole, cheese, sour cream, chopped tomato, shredded lettuce and warm flour tortillas<br>\$23<br>Blue Agave<br>Seasonal Fresh Fruit and Vegetable Platter with Honey Yogurt and Ranch Dips is<br>Spinach con Queso<br>ث<br>Chicken Quesadillas and Machaca Enchiladas<br>$\star$<br>Street Taco Bar<br>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

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<br>Mixed Green Salad with Assorted Dressings<br>is<br>Grilled Chicken Enchiladas and Beef Chingalingas<br>*<br>Refried Beans and Fideo

\$20

## Copper Queen

Southwestern Caesar Salad is

Roasted Poblano Pasta Alfredo with Vegetables
A
Taco/Tostada Bar and Grilled Chicken Enchiladas
H
Refried Beans and Fideo
\$23

## Tombstone

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

H
Spinach con Queso
A
El Pollo Fundido
Steak and Chicken Fajitas
Served with guacamole, sour cream, pico de gallo, and warm flour tortillas
A
Mini Green Corn Tamales
is
Refried Beans and Fideo
\$29

Coffee, iced tea and warm, house-made flour and corn chips with Salsa de Olivo are served on all buffets.nLunch 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
今
Queso Bean Dip with Chorizo$\star$
Spinach and Chicken Enchiladas and Taco/Tostada Bar
is
Refried Beans and Fideo
\$29
Mazatlan
Southwestern Caesar Salad
is
Spinach con Queso$\star$
Steak and Chicken Fajitas
Served with guacamole, sour cream, pico de gallo,and warm flour tortillas
Roasted Poblano Pasta Alfredo with Grilled Chicken
H
Machaca Enchiladas
ts
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
$\star$
Spinach con Queso Dip
A
New York Strip Steak with Chimichurri Sauce
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 and flour tortillas

E
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.
We are able to tailor any buffet to your tastes.
Vegetarian
Southwestern Caesar Salad3
Tostada BarServed with guacamole, black beans, pico de gallo, tomatoes, cheese,shredded lettuce and tortillas shells
Roasted Poblano Pasta Alfredo with Grilled Vegetables
tsMini Green Corn Tamales
$\star$Mexican Street Corn and Rice\$29
Gluten-Free
Quinoa Cucumber Salad
$\star$
Street Taco BarFeaturing carne asada, avocado cream sauce, sour cream,a selection of fresh salsas, pico de gallo, and warm corn tortillas
A
Enchilada Suiza
\&
Mexican Street Corn
$\star$
Black Beans and Rice
\$33
Coffee, iced tea and warm, housemade corn chipswith Salsa de Olivo are served with all buffets. We are able tailor any buffet to your tastes.

## Buffet Dessert Selections

| Caramel Flan \$4 | Mini Chocolate Chimis \$4 | Deep-fried Ice Cream \$6 |
| :--- | :--- | :--- |
| 25 piece minimum | Sweet Apple Chimi \$4 | Chocolate Fountain \$10 <br> Sopapillas with Honey \$3 |
| Tres Leche Cake \$6 person minimum <br> Churros \$3  |  |  |

Churros \$3

## BUFFET ENHANCEMENTS

## 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

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.

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

Ceviche \$200
serves 30

## Entrées

per person pricing

## Taco/Tostada Bar \$7

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

## Street Taco Bar \$8

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
(40 person 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 \$6
shrimp \$8
Salmon \$7
New York Strip Steak \$9

Guacamole \$60
serves 20-25
Sour Cream \$45
serves 20-25

## 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 \$7 to \$12 per ticket.

## Spirits

Well Label............................................................................ $\$ 7$ each
Call Label................................................................................... \$9 each

Premium Label ............................................................................ $\$ 12$ each
Super premium, specialty tequilas and cordials are also available.

## Wine and Champagne

Chardonnay.......................................................... . $\$ 9$ glass $\$ 27$ bottle
Merlot................................................................... $\$ 9$ glass $\$ 27$ bottle
Pinot Noir . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . $\$ 9$ glass $\$ 27$ bottle
Cabernet Sauvignon ................................................. . $\$ 9$ glass $\$ 27$ bottle
Pinot Grigio . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . $\$ 7$ glass $\$ 27$ bottle
Sangria (Red or White) . .............................................. $\$ 9$ glass $\$ 27$ pitcher
Champagne............................................................ $\$ 27$ 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 (with Grand Marnier) | \$12 ea | \$37 pitcher |
| Fresh Fruit Margaritas | \$12 ea | \$40 pitcher |

## Beer

Domestic Bottle.......................................................................... . . \$4
Import Bottle . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . . \$5-\$6

## 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.

## 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 . . . . . . . . . . . . \$27

Two Hours ............... \$24 Four Hours................ . \$30

## Anejo Package

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

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\begin{aligned}
& \text { One Hour ................ \$23 Three Hours ............. } \$ 29 \\
& \text { Two Hours ............... . \$26 Four Hours................ . \$32 }
\end{aligned}
$$

## 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

\$13 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

\$14 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

## Beer Donkey

\$525 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 \$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.

## Fresh Flower Centerpieces

$\$ 15$ 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 80

Lounge 60
Garden Patio 250
Facility fees range from \$100 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
Fund-raisers
Wedding Receptions
Group Luncheons and Meetings
Recognition Dinners
Graduation Parties
Wedding and Baby Showers
Bachelor and Bachelorette Parties
Weddings


## The Original <br> AUNT CHILADA's

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