

2026

# 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
- 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

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### Buffet Dessert Selections

prices are per person

Sopapillas with Honey \$3

Churros \$3

Deep-fried Ice Cream \$6

Caramel Flan \$4

Sweet Apple Chimi \$4

Chocolate Fountain \$10

25 piece minimum

Tres Leche Cake \$6

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

### **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

### **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

### **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

Banqueta Room 60

Dreamy Draw Patio 30

Main Dining Room 90

Train Room 40

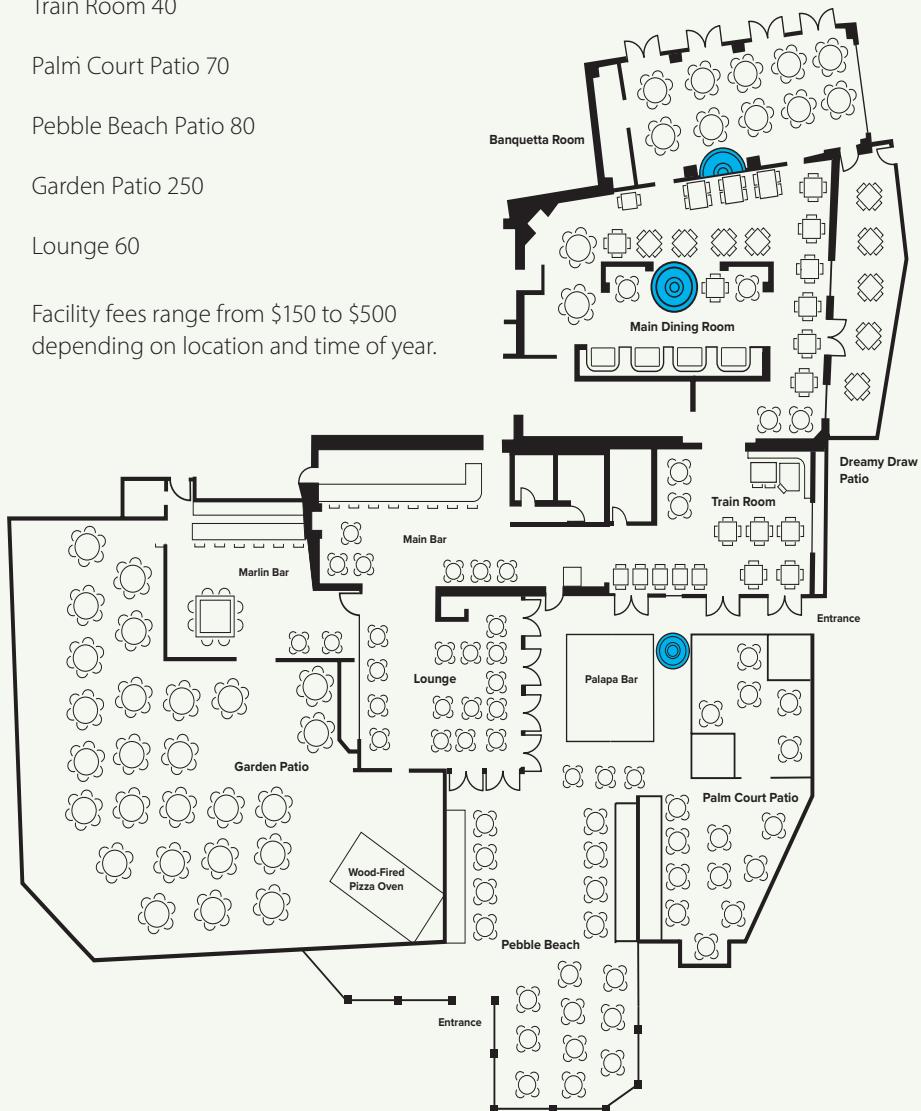
Palm Court Patio 70

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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