



Arnaldo Richards

PICOS

ESTD *SEVEN REGIONS* 1984
OF MEXICAN CUISINE

OFF SITE FAJITA FEAST



OFF-SITE CATERING

FAJITA FEAST MENU

ALL FAJITA FEASTS INCLUDE: BEEF + CHICKEN FAJITAS, RAJAS (GRILLED ONIONS + POBLANO PEPPERS), CHILE CON QUESO, TORTILLAS, GUACAMOLE, PICO DE GALLO, RED + GREEN SALSAS, CORN TORTILLA CHIPS, MEXICAN RICE AND YOUR CHOICE OF FRIJOLES CHARROS, REFRIED PINTO OR BLACK BEANS

	PER GUEST
BEEF + CHICKEN	
30 - 50 PEOPLE	24
60 - 100 PEOPLE	22
FAJITA FEAST ADD-ONS	
GRILLED SHRIMP BROCHETTE	8
GRILLED QUAIL	12
PORK RIBS	10
CARNITAS	10
GRILLED SAUSAGE	8
GRILLED SEASONAL VEGETABLES	6

CATERING + DELIVERY SERVICES

DELIVERY ONLY	50
INCLUDES: DELIVERY AND SET UP, DISPOSABLE PLATES, FLATWARE + NAPKINS	
DELIVERY + SET UP	200
INCLUDES: STAINLESS STEEL CHAFING DISHES, SERVING BOWLS, SERVING UTENSILS, DISPOSABLE PLATES, NAPKINS + FLATWARE	
FULL SERVICE CATERING	
30 - 50 GUESTS	300
60 - 100 GUESTS	450

INCLUDES ALL NECESSARY EQUIPMENT, SERVING UTENSILS, CHAFING DISHES, SKIRTED SERVING TABLES, SERVING BOWLS, DISPOSABLE PLATES, NAPKINS, FLATWARE AND NECESSARY SERVERS FOR 4 HOURS OF SERVICE
(2 HOURS OF SERVICE + 2 HOURS OF SET UP/BREAK DOWN)

*EACH ADDITIONAL HOUR OF SERVICE IS \$25/SERVER

*CERAMIC PLATES, STAINLESS FLATWARE, CLOTH NAPKINS + GLASSWARE SERVICE AVAILABLE

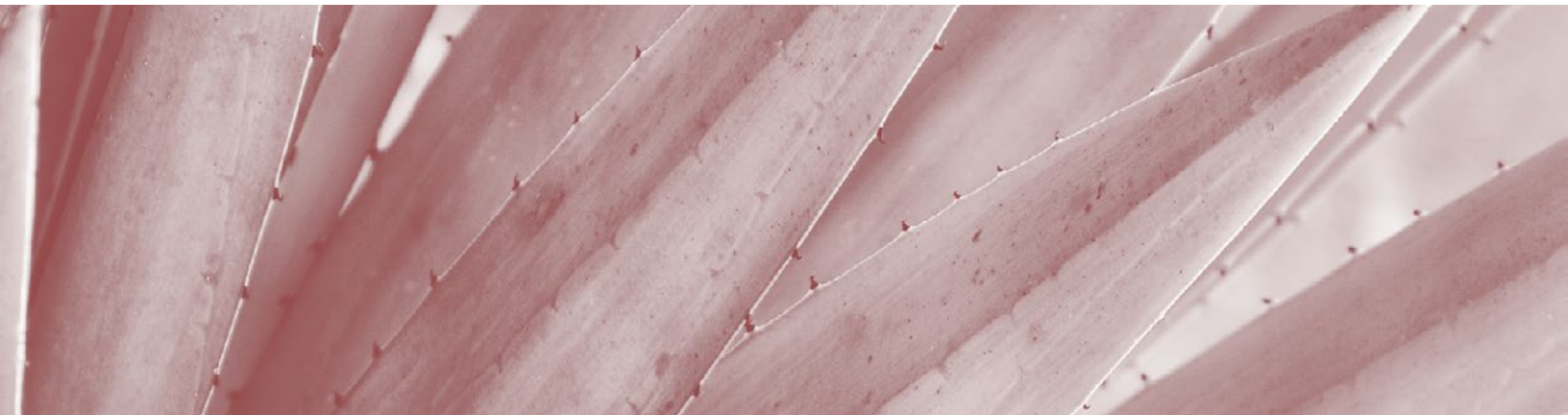


OFF-SITE CATERING

ADDITIONAL SERVICES + CHARGES

GRILLING ON SITE	175
INCLUDES ALL NECESSARY CULINARY STAFF + EQUIPMENT	
RECOMMENDED ADD ONS	
ENCHILADAS (CHICKEN, CHEESE OR BEEF)	36 PER DZ
TAMALES NORTEÑOS (PORK, CHICKEN, BEEF, BLACK BEAN, VEGGIE)	28 PER DZ
COCKTAIL EMPANADAS (BEEF, CHICKEN, VEGGIE) POBLANO/CILANTRO DRESSING	30 PER DZ
SPINACH QUESADILLAS (EACH HAS 6 PORTIONS) POBLANO/CILANTRO DRESSING	5 EACH
TRES LECHES CAKE (VANILLA OR CHOCOLATE)	6 PER GUEST
BEVERAGE SERVICE	
FROZEN MARGARITAS (NO FROZEN DRINK MACHINE NEEDED)	85 PER GALLON
MARGARITA ON THE ROCKS	99 PER GALLON
IMPORTED BEER (BOTTLES)	48 12PK
SOFT DRINK SERVICE (INCLUDES ICED TEA, LEMONADE + SOFT DRINKS)	4 PER GUEST
AGUAS FRESCAS SERVICE (INCLUDES JAMAICA, TAMARINDO + HORCHATA)	6 PER GUEST
STAFF SERVICES	
SERVER (FOUR HOUR MINIMUM)	25 PER HOUR
WAITSTAFF (FOUR HOUR MINIMUM)	35 PER HOUR
BARTENDER (FOUR HOURS MINIMUM)	45 PER HOUR

20% GRATUITY IS ADDED ON ALL FOOD + BEVERAGE FOR FULL-SERVICE CATERING



OFF-SITE CATERING

TAQUIZA

TAQUIZA FEAST BUFFET

\$26 PER PERSON MINIMUM OF 30 GUEST

ALL TAQUIZA FEASTS INCLUDE: YOUR CHOICE OF 3 PROTEINS, GUACAMOLE, PICO DE GALLO, MARINATED RED ONIONS, CACTUS PAD SALAD (NOPALITOS), CHILE DE ARBOL, RED AND GREEN SALSAS, MEXICAN RICE AND YOUR CHOICE OF FRIJOLES CHARROS, REFRIED PINTOS OR BLACK BEANS, CRISPY CORN CHIPS AND CORN AND FLOUR TORTILLAS.

PROTEINS (CHOOSE 3)

CHICHARRON EN SALSA VERDE
DE BISTEC
ALAMBRE DE RES
CHILORIO

COCHINITA PIBIL
TINGA DE POLLO
CARNITAS
PASTOR

TAQUIZA DE PASTOR & SUADERO FEAST

\$0.00 PER PERSON MINIMUM OF 30 GUEST

TACOS AL PASTOR SERVICE INCLUDE: PORK PASTOR AND BEEF CARNE ASADA, GRILLED PINEAPPLE, CHOPPED ONIONS AND CILANTRO, CUT LIMES, GUACAMOLE, CHILE MORITA, VERDE TAQUERA AND CHILE DE ARBOL SALSAS, FRIJOLES CHARROS, CORN TORTILLAS.

PORK PASTOR

INCLUDES PASTOR BROILER CART AND TAQUERO (COOK)

SUADERO (BEEF CARNE ASADA)



OFF-SITE CATERING

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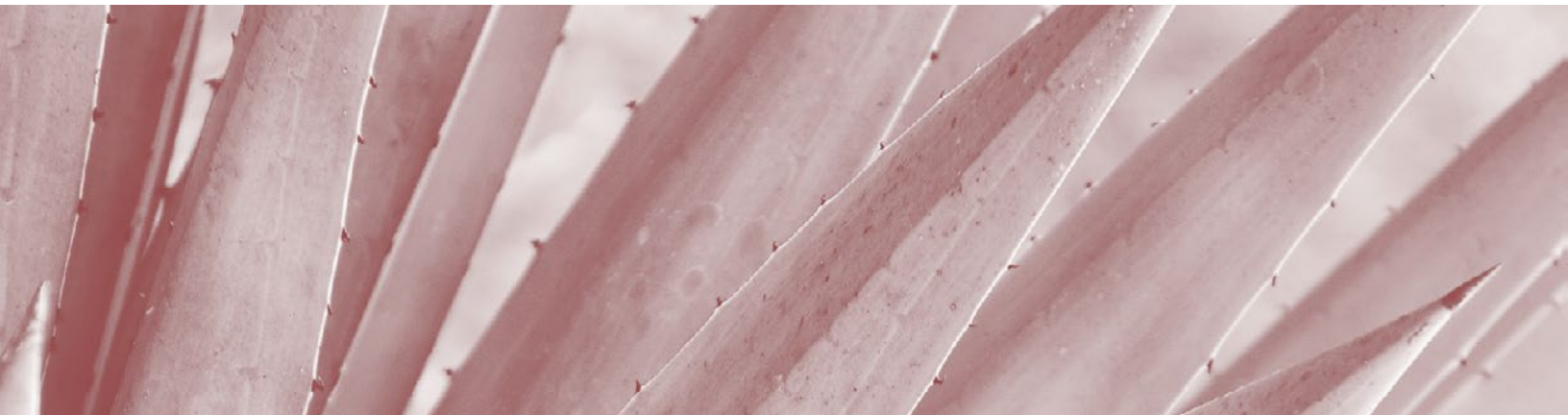
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PORK PASTOR
INCLUDES PASTOR BROILER CART AND TAQUERO (COOK)
SUADERO (BEEF CARNE ASADA)



OFF-SITE CATERING

FEAST BUFFET

ANTOJITOS MEXICANOS FEAST BUFFET

\$0.00 PER PERSON MINIMUM OF 30 GUEST

ANTOJITOS MEXICANOS FEASTS INCLUDE: GUACAMOLE, CHILE DE ARBOL, RED AND GREEN SALSAS, FRIJOLE CHARROS, , CRISPY CORN TOTOPO CHIPS.

DOBLADITAS CHILORIO, RAJAS CON QUESO, CHAMPIÑONES Y HUITLACOCHÉ

GORDITAS CHICHARRON, TINGA DE POLLO

SALBUTES YUCATECOS DE COCHINITA PIBIL

PELLISCADAS BEANS, SALSA MARTAJADA VERDE, QUESO FRESCO, CREMA MEXICANA, CHICHARRON, ONION, CILANTRO

TAQUITOS BEEF AND CHICKEN GREEN SALSA, QUESO PANELA, CREMA MEXICANA

TOSTADAS BEAN, PULLED CHICKEN, LETTUCE, CREMA MEXICANA, QUESO FRESCO

BOTANA FEAST BUFFET

\$0.00 PER PERSON MINIMUM OF 30 PEOPLE

BOTANA FEASTS INCLUDE: GUACAMOLE, CHILE CON QUESO CRISPY CORN CHIPS AND SALSAS BAR

ASSORTED QUESADILLAS

FLOUR TORTILLAS FILLED WITH CHIHUAHUA & COTIJA CHEESE AND YOUR CHOICE OF SAUTÉED SPINACH, CHICKEN OR BEEF FAJITAS, SERVED WITH ROASTED RED BELL PEPPER CHIPOTLE SAUCE AND CILANTRO ROASTED POBLANO CILANTRO DRESSING

ASSORTED EMPANADAS ARGENTINAS

BEEF, CHICKEN AND VEGGIE EMPANADAS SERVED WITH ROASTED POBLANO CILANTRO DRESSING

MINI BEEF AND CHICKEN KABOB

SERVED WITH ROASTED RED BELL PEPPER CHIPOTLE SAUCE

MINI ASSORTED FLAUTAS

FILLED WITH BEEF, CHICKEN OR POTATOES AND CHEESE, GREEN AVOCADO SALSA, MEXICAN CREMA AND QUESO FRESCO

FISH CEVICHE CAMPECHANO CUPS

ONIONS, TOMATOES, CILANTRO, SERRANO PEPPER, CAMPECHANO SAUCE + AVOCADO

VEGETABLE CRUDITÉS

SERVED WITH A CREAMY DILL SAUCE



COCKTAIL PARTY BUFFET

PASSED APPETIZERS

ASSORTED ARGENTINEAN EMPANADAS

BEEF, CHICKEN & VEGETARIAN SERVED WITH CILANTRO & POBLANO PEPPER HOUSE DRESSING

LOUISIANA STYLE BOILED GULF SHRIMP WITH REMOULADE

TAIL ON JUMBO GULF BOILED SHRIMP WRAPPED AROUND MANZANILLA SPANISH OLIVES SERVED WITH HOUSE MADE CHIPOTLE REMOULADE

SPINACH QUESADILLAS

FLOUR TORTILLAS FILLED WITH CHIHUAHUA & COTIJA CHEESE AND FRESH SAUTÉED SPINACH AND TOASTED ALMONDS

CAMARONES ADOBADOS

GRILLED BACON WRAPPED SHRIMP BASTED WITH ADOBO SAUCE PASSED IN BASKETS DECORATED WITH BANANA LEAVES

DINNER BUFFET

LOUISIANA STYLE CRAB CAKES

BITE SIZE CRAB CAKES SERVED WITH CREAMY CHIPOTLE SAUCE

FRESH VEGETABLE CRUDITE

BITE SIZE ASSORTED FRESH GARDEN VEGETABLES SERVED WITH A FRESH DILL DIPPING SAUCE

CARIBBEAN RICE SALAD

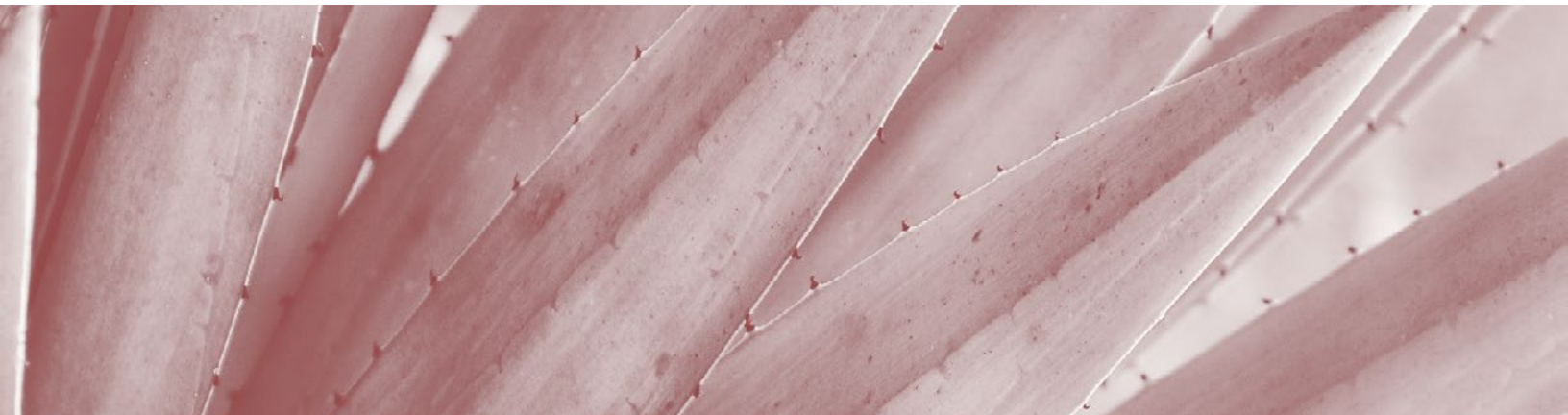
MADE WITH WILD AND LONG GRAIN RICE WITH FINELY DICED VEGETABLES, CURRANTS, CRANBERRIES, ROASTED PEANUTS AND PINE NUTS

BLACK ANGUS GRILLED BEEF TENDERLOIN

TABLE CARVED AND SERVED WITH , CHIMICHURRI, MUSTARD AND HORSERADISH SAUCE

PULL PORK SLIDERS

SPICY PULL PORK SANDWICHES SERVED IN MINI BRIOCHE BUNS ACCOMPANIED WITH FRESH CHIPOTLE SLAW



BOTANAS

MEX-MEX FEAST BUFFET SERVICE

QUESADILLAS (CORN)

CUITLACOCHÉ, CAMARÓN, RAJAS CON QUESO Y EPAZOTE + QUESO

TAQUITOS

BARBACOA, CHILORIO, PUERCO ADOBADO

GORDITAS

CHICHARRÓN, PIERNA DE PUERCO + POLLO

TOSTADAS POBLANAS

PIERNA DE PUERCO + POLLO

SALBUTES YUCATECOS

DE COCHINITA PIBIL

QUESO, GUACAMOLE & SALSAS STATION

HOUSE MADE CHILE CON QUESO, HAND MADE GUACAMOLE, RED + GREEN FRESH SALSAS

INCLUDED: CHAFING DISHES, SKIRTED SERVING TABLES, SERVING BOWLS, SERVING UTENSILS, DISPOSABLE PLATES, COLOR NAPKINS, FLATWARE, AND NECESSARY SERVERS

OFF-SITE CATERING

BOTANAS ALA CARTE

CAMARONES ADOBADOS

GRILLED BACON WRAPPED SHRIMP BASTED WITH ADOBO SAUCE

LOUISIANA STYLE BOILED GULF SHRIMP WITH REMOULADE

TAIL ON JUMBO GULF BOILED SHRIMP WRAPPED AROUND A MANZANILLA OLIVE SERVED WITH A CAJUN REMOULADE

LOUISIANA STYLE MINI CRAB CAKES

BITE SIZE LOUISIANA CRAB CAKES SERVED WITH CREAMY CHILPOTLE SAUCE

YUCATAN SALBUTES

COCKTAIL GRILLED CORN CAKES TOPPED WITH CARIBBEAN PULLED PORK, REFRIED BLACK BEANS, AVOCADO + PICKLED RED ONIONS

MINI BEEF AND CHICKEN KEBOB

SERVED WITH ROASTED RED BELL PEPPER CHILPOTLE SAUCE

SPINACH QUESADILLAS

FLOUR TORTILLAS FILLED WITH CHIHUAHUA, COTIJA CHEESE, FRESH SAUTÉED SPINACH + TOASTED ALMONDS SERVED WITH POBLANO CILANTRO DRESSING

SEAFOOD QUESADILLAS

FLOUR TORTILLAS FILLED WITH CHIHUAHUA & COTIJA CHEESE AND SAUTÉED SHRIMP AND LUMP CRAB MEAT SERVED WITH POBLANO CILANTRO DRESSING

CHIPOTLE SMOKED SALMON QUESADILLAS

FLOUR TORTILLAS FILLED WITH CHIHUAHUA & COTIJA CHEESE AND CHIPOTLE SMOKED SALMON SERVED WITH CREAMY CHILPOTLE SAUCE

CLAMS & MUSSELS CASINO

SHRIMP CEVICHE TOSTADAS

LIME MARINATED SHRIMP WITH TOMATOES, ONIONS, SERRANO PEPPER AND CILANTRO SERVED ON TOP OF A ROUND CORN CHIP TOPPED WITH AVOCADO CHUNKS

SHRIMP AND CREAM CHEESE STUFFED JALAPENOS

SHRIMP & CREAM CHEESE STUFFED JALAPENOS SERVED WITH CREAMY CHILPOTLE SAUCE

ASSORTED EMPANADAS ARGENTINAS

BEEF, CHICKEN OR VEGETARIAN EMPANADAS SERVED WITH POBLANO CILANTRO DRESSING

MINI ASSORTED FLAUTAS

FILLED WITH BEEF, CHICKEN OR POTATOES AND CHEESE SERVED WITH ALL THE TRIMMINGS

VEGETABLE CRUDITÉS

PRESENTED IN WICKER BASKET SERVED WITH A CREAMY DILL DIPPING SAUCE

CARIBBEAN RICE SALAD

MADE WITH WILD AND LONG GRAIN RICE WITH FINELY DICED VEGETABLES, CURRANTS, CRANBERRIES, ROASTED PEANUTS AND PINE NUTS

FRESH FRUIT KEBOBS

PRESENTED IN A WICKER BASKET SERVED WITH A RASPBERRY CREAM DIP

PLANTAIN CHIPS, CHIMICHURRI AND CUBAN MOJO SAUCE

BLACK ANGUS GRILLED BEEF TENDERLOIN SLIDERS

TABLE CARVED AND SERVED IN BRIOCHE BUNS WITH, CHIMICHURRI, MUSTARD AND HORSERADISH SAUCE

OFF-SITE CATERING

BOTANA FEAST BUFFET SERVICE

ASSORTED QUESADILLAS

FLOUR TORTILLAS FILLED WITH CHIHUAHUA & COTIJA CHEESE AND YOUR CHOICE OF SAUTÉED SPINACH, CHICKEN OR BEEF FAJITAS WITH SAUTÉED ONIONS AND PEPPERS.

ASSORTED EMPANADAS ARGENTINAS

BEEF, CHICKEN AND VEGETABLE EMPANADAS SERVED WITH POBLANO CILANTRO DRESSING

MINI BEEF AND CHICKEN KEBOB

SERVED WITH ROASTED RED BELL PEPPER CHILPOTLE SAUCE

MINI ASSORTED FLAUTAS

FILLED WITH BEEF, CHICKEN OR POTATOES AND CHEESE SERVED WITH ALL THE TRIMMINGS

TOSTADAS DE CEVICHE

CEVICHE DE PESCADO ESTILO VERACRUZ CON PULPA DE AGUACATE

VEGETABLE CRUDITÉS

SERVED WITH A CREAMY DILL DIPPING SAUCE

GUACAMOLE, RED AND GREEN SALSAS CHILE CON QUESO & CORN CHIPS

OFF-SITE CATERING

HOLIDAY COCKTAIL PARTY MENU

PASSED

ASSORTED ARGENTINEAN EMPANADAS

BEEF, CHICKEN & VEGETARIAN SERVED WITH CILANTRO & POBLANO PEPPER HOUSE DRESSING

LOUISIANA STYLE BOILED GULF SHRIMP WITH REMOULADE

TAIL ON JUMBO GULF BOILED SHRIMP WRAPPED AROUND MANZANILLA SPANISH OLIVES SERVED WITH HOUSE MADE CHIPOTLE REMOULADE

SPINACH QUESADILLAS

FLOUR TORTILLAS FILLED WITH CHIHUAHUA & COTIJA CHEESE AND FRESH SAUTÉED SPINACH AND TOASTED ALMONDS

CAMARONES ADOBADOS

GRILLED BACON WRAPPED SHRIMP BASTED WITH ADOBO SAUCE PASSED IN BASKETS DECORATED WITH BANANA LEAVES

DINNER BUFFET

LOUISIANA STYLE CRAB CAKES

BITE SIZE CRAB CAKES SERVED WITH CREAMY CHIPOTLE SAUCE

FRESH VEGETABLE CRUDITE

BITE SIZE ASSORTED FRESH GARDEN VEGETABLES SERVED WITH A FRESH DILL DIPPING SAUCE

CARIBBEAN RICE SALAD

MADE WITH WILD AND LONG GRAIN RICE WITH FINELY DICED VEGETABLES, CURRANTS, CRANBERRIES, ROASTED PEANUTS AND PINE NUTS

BLACK ANGUS GRILLED BEEF TENDERLOIN

TABLE CARVED AND SERVED WITH , CHIMICHURRI, MUSTARD AND HORSE RADISH SAUCE

PULL PORK SLIDERS

SPICY PULL PORK SANDWICHES SERVED IN MINI BRIOCHE BUNS ACCOMPANIED WITH FRESH CHIPOTLE SLAW

OFF-SITE CATERING

FAJITA FEAST BUFFET SERVICE

****SERVED WITH RAJAS (GRILLED ONIONS AND POBLANO PEPPERS), TORTILLAS, GUACAMOLE, PICO DE GALLO, MEXICAN RICE AND YOUR CHOICE OF FRUJOS CHARROS, REFRIED PINTOS OR BLACK BEANS****

CHARBROILED FAJITAS:

BEEF + CHICKEN

PARRILLA MIXTA DELUXE*

charbroiled beef fajitas, chicken breast, butterflied grilled jumbo gulf shrimp, gulf shrimp brochette

GRILLED VEGETABLE MIXTA

charbroiled seasonal vegetables, served with roasted poblano/cilantro dressing

INCLUDES: SERVERS, CHAFFING DISHES, SKIRTED SERVING TABLES, SERVING BOWLS, SERVING UTENSILS, DISPOSABLE PLATES, NAPKINS & FLATWARE

PRICE QUOTED IS FOR THREE HOURS OF SERVICE, EACH ADDITIONAL HOUR IS CHARGED @ \$30.00 AN HOUR PER SERVER.

PRICES DO NOT INCLUDE GRATUITY OR SALES TAX

ADDITIONAL MENU ITEMS

FROZEN MARGARITAS

(NO FROZEN DRINK MACHINE NEEDED)

MARGARITAS ON THE ROCKS

HOUSE SELECTION WINES RED or WHITE (750ML)

BOTTLED BEER

IMPORTED

DOMESTIC

SOFT DRINK SERVICE

INCLUDES SOFT DRINKS, LEMONADE, ICED TEA

ENCHILADAS

BEEF, CHICKEN OR CHEESE SPINACH

GRILLED/MARINATED GARDEN VEGETABLES

MINIMUM OF 30 GUESTS

SPRING MIX SALAD

with POMEGRANATE VINAIGRETTE

MEDIUM CAMARONES ADOBADOS

BACON WRAPPED SHRIMP BROCHETTE

OFF-SITE CATERING

BREAKFAST BUFFET SERVICE

HUEVOS REVUELTOS

GRADE AA EGGS SCRAMBLED

HUEVOS A LA MEXICANA

GRADE AA EGGS SCRAMBLED WITH DICE ONIONS, DICE TOMATOES AND HOT SERRANO PEPPERS

CRISPY BACON & SAUSAGE LINKS

CHICKEN CHILAQUILES

DEEP FRIED TORTILLA CHIPS WITH CHUNKS OF CHICKEN IN A GREEN TOMATILLO SAUCE TOPPED WITH QUESO FRESCO & CREMA

REFRIED PINTO BEANS & ROASTED POTATOES

SALSA RANCHERA

FLOUR AND CORN TORTILLAS

SEASONAL FRESH FRUIT PLATTER

WITH GREEK YOGURT AND HOUSE GRANOLA

FRESH ORANGE JUICE

DECAFFEINATED AND REGULAR COFFEE

OFF-SITE CATERING

TACOS AL PASTOR CART SERVICE

PORK AL PASTOR:

ALL SERVED ON A DOUBLE CORN TORTILLA

SERVED WITH

GRILLED PINEAPPLE, CHOPPED ONIONS,
CHOPPED CILANTRO, CUT LIMES,

SALSA VERDE & SALSA DE CHILE DE ARBOL

PRICES DO NOT INCLUDE GRATUITY OR SALES TAX (IF APPLICABLE)

PRICES ARE QUOTED FOR 4 HOURS OF SERVICE THAT INCLUDES

2 HOUR OF SET UP AND BREAKDOWN

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EACH ADDITIONAL HOUR WILL BE CHARGED AT \$25 PER HOUR PER SERVER.

OFF-SITE CATERING

TAQUIZA FEAST BUFFET SERVICE

INCLUDES CORN + FLOUR TORTILLAS + CORN TORTILLA CHIPS

CARNE GUISADA (Beef)

POLLO EN MOLE POBLANO (Chicken)

COCHINITA PIBIL ESTILO YUCATAN (Pork)

ENSALADA DE NOPALITOS (Cactus Pad) ESTILO MEXICO

SIDES:

CORN CHIPS AND CORN AND FLOUR TORTILLAS

CILANTRO POBLANO RICE + STEWED BLACK BEANS

GARNISHES:

CACTUS SALAD, MARINATED RED ONIONS, GUACAMOLE & PICO DE GALLO,

SALSAS:

RED + GREEN SALSAS FRESCAS, CHILE DE ARBOL

ENCHILADA FEAST

VEGETERIAN ENCHILADAS
SMOTHERED WITH RANCHERO SAUCE AND SOUR CREAM

CHEESE ENCHILADAS SUIZAS
SMOTHERED WITH TOMATILLO SAUCE, CHIHUAHUA CHEESE AND SOUR CREAM

SIDES:
MEXICAN RICE AND REFRIED BLACK BEANS
GUACAMOLE, PICO DE GALLO
FRESH RED AND GREEN SALSAS FRESCAS
CORN CHIPS