

# Santa Rose Mexican Catering Menu

## Mexican Catering Menu

### JICAMA CABBAGE SLAW WITH CHIPOTLE HONEY VINAIGRETTE

Thinly shaved cabbage and jicama mixed with sweet red onion and tossed in a sweet and spicy dressing

### BEEF FAJITAS

Seasoned, grilled and sliced beef sautéed with fresh bells peppers and onions, served with corn and flour tortillas, queso fresco, cheddar cheese, sour cream, pico de gallo, lettuce and house made guacamole

### CHICKEN MOLE

Pulled Chicken, slow braised in mole sauce to a melt in your mouth tenderness served with corn and flour tortillas

### FRIJOLE A LA CHARRA

Pinto beans slow simmered with onion, tomato and fresh cilantro

### MEXICAN RICE

White rice cooked with spiced tomatoe jus, corn and peas

### ARRIZON CON LETCHE

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**SERVED WITH:**

**FRESH-BREWED COFFEE**

Fresh Columbian Coffee, Regular and/or Decaf  
With creamers Sugar and Substitute

ICED TEA WITH LEMON WEDGES

ICED WATER

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**SERVICE STYLES:**

**China & Linen**

Choice of Colored Linen Table covers/Overlays and Napkins, Appropriate Table skirting, Choice of China Dinner Service, Stainless Flatware, Stemmed Glassware, Appropriate Serving Trays And Equipment, All Incidental Supplies.

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**STAFF**

(Appropriately Attired Serving Personnel. Our Skilled Staff Will Oversee All Elements of Service for the Day. We Will Provide a Event Managers, Waiters, Chefs. (Number Of Servers Dependent Upon Final Guarantee.)

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**PRICE**

Price range is \$22.95 per person plus 19% service charge. Actual price based on final menu selections, service style and staffing requirements.