

GARCIA'S KITCHEN CATERING MENUS

Please be advised all menus listed are for 30 guests or more. If your group is less than 30 please contact our catering office for options.

Menu 1:

Enchilada Casserole: red & green (choice of ground beef, chicken or cheese)

Spanish Rice

Beans (whole or refried)

Chips & Salsa

***Price per person varies based on type of service**

Menu 2:

Enchilada Casserole: red & green (choice of ground beef, chicken or cheese)

Taco Bar: beef & chicken (vegan/vegetarian option available)

-menu includes an average of 1 1/2 tacos per person, additional can be added

-includes lettuce, tomato, cheese & salsa with hard taco shells

Spanish Rice

Beans (whole or refried)

Chips & Salsa

***Price per person varies based on type of service**

Menu 3:

Enchilada Casserole: red & green (choice of ground beef, chicken or cheese)

Carne Adovada (Pork) **or** Carnitas (Beef)

Spanish Rice

Beans (whole or refried)

Tortillas (cut in half)

Chips & Salsa

***Price per person varies based on type of service**



Menu 4:

Green Chile Stew

Taco Bar: beef & chicken (vegan/vegetarian option available)

-includes lettuce, tomato, cheese & salsa with crunchy taco shells

Spanish Rice

Beans (whole or refried)

Tortillas (cut in half)

***Price per person varies based on type of service**



Menu 5:

Enchilada Casserole: red & green (choice of ground beef, chicken or cheese)

Fajitas: beef & chicken (vegan/vegetarian option available)

includes shredded cheese, guacamole, sour cream,

pico de gallo & salsa

Party Tortillas

Spanish Rice

Beans (whole or refried)

Chips & Salsa

***Price per person varies based on type of service**



All menus include disposable plates, napkins, utensils & your choice of two beverages (iced tea, sweet tea, passion fruit tea, fruit punch, lemonade or bottled water).

Full-service includes buffet set up with two hours of service. Additional serving time can be added.

Porcelain plates, flatware, linen napkins & glassware are available to add to full-service packages for an additional \$8.15 per person. We also offer certified alcohol servers at the rate of \$32.50 per hour per server. *the venue or customer must have permit or picnic license for the event*

Delivery & set-up packages are subject to a delivery fee in addition to the service charge & tax. We include buffet set-up & pick-up of serving equipment. There is an additional \$50 fee for equipment pick-up after 7 pm.

Delivery only packages are subject to a delivery fee in addition to sales tax. We include disposable serving utensils, but no warming equipment.

Our menus can be customized and perfected for your special event. We can make substitutions and revisions to menus as needed and we are always more than happy to accommodate special requests!

A deposit of 50% is required at the time of reservation. Final payment, guest count and any menu revisions are due no later than 7 days prior to event date.

Cancellation Policy: If canceled 7 days before event date we will refund 100% of amount paid. If canceled within 5 days of event there is a 25% cancellation fee, any remaining balance will be refunded. If canceled within 48 hours of event there is no refund issued. All refunds are issued by check and can take up to 4 weeks.

Call us at (505) 242-1199 for more information.

