

RED ONION CATERING MENU

ALL SELECTIONS EXCEPT THE DELUXE TOSTADA AND BRUNCH OPTION ARE SERVED WITH OUR FAMOUS RED ONION SALAD OF FRESH MIXED GREENS, PAPAYA, MANGO, JICAMA, AVOCADO, RED ONION, TANGERINE, CUCUMBER, TOMATO AND FETA CHEESE TOSSED IN A RASPBERRY VINAIGRETTE DRESSING.

OUR HOME MADE CHICKEN TORTILLA SOUP CAN BE SUBSTITUTED

PER PERSON PRICES INCLUDE DELIVERY AND SET UP OF THE BUFFET, THE USE OF OUR CHAFING DISHES, TALAVERA PLATTERS AND BUFFET SERVERS. ADDITIONAL SERVERS, BARTENDERS AND OTHER STAFF CAN BE HIRED.

A MINIMUM OF 25 GUESTS IS REQUIRED FOR ALL CATERED EVENTS.

TRADITIONAL MEXICAN SELECTIONS

MEXICAN COMBINATION

RED ONION SALAD

ENCHILADA

BEEF, CHICKEN, PORK OR CHEESE

TACO

BEEF, CHICKEN, PORK OR FISH

REFRIED BEANS AND SPANISH RICE

GUACAMOLE, PICO DE GALLO SALSA AND SOUR CREAM

\$24.00 PER PERSON

ADD A FRESH CHILE RELLENO OR HOME MADE TAMALES

\$26.00 PER PERSON

DELUXE TOSTADA BUFFET

COLORFUL LARGE FLOUR TORTILLA SHELLS

SHREDDED LETTUCE AND CHEESE

CHOPPED TOMATO AND ONION

GROUND OR SHREDDED BEEF AND CHICKEN

GUACAMOLE, PICO DE GALLO AND SOUR CREAM

CHOICE OF SALAD DRESSINGS

\$24.00 PER PERSON

FAJITA BUFFET

RED ONION SALAD

BEEF OR CHICKEN FAJITAS OR A COMBINATION OF BOTH

GRILLED WITH ONIONS, PEPPERS AND POTATOES

REFRIED BEANS AND SPANISH RICE

GUACAMOLE, PICO DE GALLO AND SOUR CREAM

FLOUR AND CORN TORTILLAS

TORTILLA CHIPS AND SALSA

\$26.00 PER PERSON

CARNE ASADA TACO BUFFET

RED ONION SALAD

MESQUITE GRILLED CHICKEN BREAST AND MARINATED FLANK STEAK

REFRIED BEANS AND SPANISH RICE

ASSORTED FRESH SALSAS

CHOPPED ONION, TOMATO, JALAPENO AND CILANTRO

SHREDDED LETTUCE AND CHEESE

GUACAMOLE, PICO DE GALLO SALSA AND SOUR CREAM

TORTILLA CHIPS AND SALSA

\$26.00 PER PERSON

CHICKEN SANTA FE

RED ONION SALAD

A BONELESS BREAST OF CHICKEN FILLED WITH SAUTEED MUSHROOMS AND MEXICAN CHEESE THEN
TOPPED WITH A ROASTED PEPPER, MONTEREY JACK CHEESE AND OUR SPANISH SAUCE

REFRIED BEANS AND SPANISH RICE

GUACAMOLE, PICO DE GALLO SALSA AND SOUR CREAM

FLOUR AND CORN TORTILLAS

TORTILLA CHIPS AND SALSA

\$24.00 PER PERSON

CHICKEN MOLE

A ROASTED HALF CHICKEN SERVED WITH OUR SIGNATURE SAUCE OF PUREED NUTS, RAISONS, PEPPERS,
SPICES AND CHOCOLATE

RED ONION SALAD

SOUTHWESTERN BLACK BEANS WITH CHORIZO, MEXICAN ZUCCHINI AND SPANISH RICE

FLOUR AND CORN TORTILLAS

GUACAMOLE, PICO DE GALLO SALSA AND SOUR CREAM

TORTILLA CHIPS AND SALSA

\$24.00 PER PERSON

CARNE ORTEGA

RED ONION SALAD

AN 8 OUNCE FILET MIGNON MESQUITE ROASTED THEN TOPPED WITH A ROASTED PEPPER, MONTEREY
JACK CHEESE AND OUR SPANISH SAUCE

SOUTHWESTERN BLACK BEANS, MEXICAN ZUCCHINI AND SPANISH RICE

FLOUR AND CORN TORTILLAS

GUACAMOLE, PICO DE GALLO SALSA AND SOUR CREAM

TORTILLA CHIPS AND SALSA

\$30.00 PER PERSON

ALL AMERICAN BARBEQUE BUFFET

RED ONION SALAD

MESQUITE ROASTED TRI-TIP STEAK

MESQUITE ROASTED BARBEQUED CHICKEN BREAST

HOT DOGS FOR KIDS (OPTIONAL)

OUR SIGNATURE MACARONI AND CHEESE

BARBEQUED BAKED BEANS

FRESH FRUIT PLATTER OF ASSORTED SLICED MELONS, BERRIES, PAPAYA, PINEAPPLE, GRAPES AND
OTHER SEASONAL FRUIT

ROLLS AND BUTTER

\$29.00 PER PERSON

ROASTED GARLIC AND PARMESAN CHICKEN FILET

SERVED WITH A CHOICE OF

OUR SIGNATURE MACARONI AND CHEESE

RICE PILAF OR CREAM CHEESE AND GARLIC MASHED POTATOES

FRESH ASPARAGUS

ROLLS AND BUTTER

\$24.00 PER PERSON

A 14 OZ. MESQUITE GRILLED RIBEYE OR NEW YORK STEAK

RED ONION SALAD

CREAM CHEESE AND GARLIC MASHED POTATOES

GRILLED ASPARAGUS

FRESH FRUIT PLATTER

(AS DESCRIBED ABOVE)

ROLLS AND BUTTER

\$30.00 PER PERSON

PRIME RIB BUFFET

RED ONION SALAD

FRESH FRUIT PLATTER

MESQUITE ROASTED PRIME RIB OF BEEF

AU JUICE AND HORSERADISH SAUCE

CREAM CHEESE AND GARLIC MASHED POTATOES

ASPARAGUS WITH HOLLANDAISE SAUCE

ROLLS AND BUTTER

\$30.00 PER PERSON

HEAVY APPETIZER BUFFET

RED ONION SALAD

FRESH FRUIT PLATTER

SMOKED SALMON PLATTER WITH CAPERS, CREAM CHEESE, CHOPPED ONIONS, EGG AND CELERY
SERVED WITH TOAST POINTS

ASSORTED CHEESE PLATTER

CREAM CHEESE AND CHORIZO RUMAKIS

BLACK BEAN AND CHORIZO MINI EMPANADAS

MINI CHICKEN AND BEEF TAQUITOS

ASSORTED STUFFED QUESADILLAS

CREAM AND MOZZERELLA STUFFED MUSHROOMS

GUACAMOLE, TORTILLA CHIPS AND SALSA

\$26.00 PER PERSON

TRADITIONAL BRUNCH BUFFET

FRESH FRUIT PLATTER

EGGS BENEDICT

CHOICE OF SCRAMBLED EGGS OR MEXICAN CHORIZO AND EGGS

FRENCH TOAST SANTA FE

CHOICE OF MEXICAN FRIED POTATOES OR TRADITIONAL COTTAGE FRIED POTATOES

APPLE SMOKED BACON AND LINK SAUSAGE

MINI DANISH OR MUFFINS

ORANGE JUICE AND COFFEE

\$26.00 PER PERSON