



# ESCOBAR'S

K I T C H E N

**!TOGO TRAYS!**

**For Easy Pick Up or delivery**

**Our unique ½ Pan Full Pan Menu was created to offer convenient, affordable options for your special occasions.**

**(Meetings, Baby Showers, Birthday Partys, ect.)**

**Some meals can be made the same day others may require**

**24 hours notice.**

**((Please Call & Ask))**

**If you are looking for somthing that is not on the menu let us know, we can make it...**

**Adress : 9130 W Greenfield Avenue, West Allis, WI, 53214**

**Phone: 414-885-0025**

## Breakfast

Served with Toast & Jelly or warm Tortillas

### **Breakfast Scrambler \$45.00/ \$90.00**

*Roasted potato, Scrambled Eggs, Ham, Bacon, Bell peppers & onions topped with shredded cheddar*

### **Ala Mexicana Casserole \$45.00/ \$90.00**

*Harty Layers of Fresh Salsa Ranchera, thin sliced Ham, Refried Beans, cheese & Eggs Any Style*

### **Chorizo & Eggs \$40.00/ \$80.00**

*Scrambled Eggs with Mexican Sausage & Roasted Potatos*

## Appetizers

Full Pan Serves (20 guests )

Half Trays Serve up to (10 guests)

### Mexican Fiesta Platter \$45.00 / \$90.00

Chimichangas, Quesadillas & Chicken Taquitos

Mix & Match with Beef, Chipotle Chicken, Mexican Sausage, Pork, or roasted Veggie served with guacamole, sour cream & salsa

### Bacon Wrapped Jalapeno Poppers \$ 50.00/ \$100.00

Jalapeno's stuffed with whipped feta and wrapped with layers of applewood smoked bacon  
Served with Ranch Dressing

### Queso Fundido \$ 25.00/ \$50.00

Fresh Salsa Ranchera served hot with melty mozzarella  
cheese & corn tortlla chips

### Chips Salsa & Guacamole \$35.00/ \$70.00

Corn Tortilla Chips with Fresh Guacamole & Pico de gallo  
Add cheese sauce

### Chipotle Chicken Taquitos \$10.99 a Dozen

Corn tortilla stuffed with chipotle chicken rolled up and fried served with sour cream & Avocado Salsa

**Seafood Coctail (Coctel de Camaron) \$60.00 / \$120.00**

Shrimp & Crab Meat with our zesty coctail sauce avocado, cilantro, onions, & tomato, served with tortilla chips & saltine crackers.

**Chicken Wings**

*24 wings 29.90 / 48 wings 59.99*

Fried chicken Wings with your choice BBQ, Hot Buffalo sauce or Lemon Pepper Seasoning. Served with Carrot Sticks & Ranch Dressing

**Fried Sampler Platter \$ 45.00/ \$90.00**

Jalapeno Poppers, Mozzarella Sticks & Onion Rings Served with Chipotle Aioli & Ranch Dressing & fresh marinara sauce

**Entrees**

**Full Pan Serves (20 guests )**

**Half Trays Serve up to (10 guests)**

**Chicken Fajitas.....45.00/ \$90.00**

**Steak or Shrimp Fajitas .....60.00/ \$120.00**

Grilled meat seasoned to perfection with sauteed bell peppers & onions served with corn & flour tortillas.

**Barbacoa \$60.00/ \$120.00**

Beef Chunks braised low and slow in assorted dry chili & herb broth traditional mexican dish served with tortillas cilantro and pickled red onions & limes

**!Tacos! (10) \$20.00 / (20) \$40.00**

Mix & Match Choice: Steak, Ground beef, Chicken, Chorizo, Alpastor(Pork)  
Toppings: Cilantro, Onions, Lettuce, Tomato & Cheese

**Bistec Ala Mexican.....\$50.00/ \$ 100.00**

Beef Strips cooked with Roasted Poblano Peppers, Cherry tomatoes & onions. Served with Corn & flour tortillas

**Bistec Con Rajas Y Queso \$55.00/ \$ 110.00**

Steak strips sauteed with poblano peppers garlic & onions topped with mozzarella cheese served with corn & flour tortillas

**Pollo Loco \$55.00/ \$110.00**

Chargrilled chicken breast served over bed of mexican rice, topped with Zesty Mango Salsa, Avocado Slices, Fresh Salsa & tortilla chip strips.

**Poblano Pepper Pasta \$50.00/ \$100.00**

Penne Regato tossed in our creamy fire roasted poblano pepper sauce with queso fresco crumbles & grilled chicken breast

**Vegetable Linguine (Chicken ) \$50.00/ \$100.00**

Linguine pasta, zuchinni & carrot noodles, with cherry tomatoes tossed in Roasted Poblano Pepper sauce.  
Served with grilled chicken breast.

**Fettuccine Alfredo (Chicken) \$55.00/ \$110.00**

Fettuccine pasta tossed in our fresh Alfredo sauce with grilled chicken breast, Broccoli florets. Served with Garlic Bread

**Chicken Parmesan \$50.00/ \$100.00**

Italian Herb breaded chicken breast with fresh marinara & Parmesan / mozzarella cheese served over Spaghetti with marinara sauce. Served with Garlic Bread

**Lasagna \$50.00/ \$100.00**

Made with fresh Marinara Meat Sauce filled with Parmesan, mozzarella & ricotta cheese.  
Served with Garlic Bread

**Spaghetti & Meatballs \$50.00/ \$100.00**

Spaghetti pasta topped with fresh Marinara sauce & home made ground beef meatballs. Served with garlic bread and parmesan cheese.

**Stuffed Poblano Peppers \$40.00/ \$80.00 (Vegetarian)**

*Stuffed with black beans, Zuchinni, Squash, Bell peppers, onions, Spinach & Mozzarella cheese topped with Avocado Salsa*

## **Salads**

**½ Pan \$25.00 \$ Full Pan \$50.00**

**Add Grilled Chicken Breast \$ 1.00 per person**

### **South West Salad**

*Chopped Romaine, Roasted Corn, Black Beans, Cherry Tomatoes, Avocado, Cilantro, & tortilla chip strips with fresh cilantro lime vinaigrette*

### **Chop Salad**

*Roasted corn, tomato, feta cheese crumbles, bacon bits, and avocado over chopped romaine with fresh blue cheese dressing.*

### **Caesar Salad**

*Chopped Romaine, herb roasted heirloom tomatoes, Parmesan Cheese, & Caesar Dressing*

### **Fresh Tart Salad**

*Baby greens, with apples, fresh berries, walnuts & feta cheese crumble served with white balsamic Vinaigrette*

### **Greek Salad**

*Chopped Romaine, tomato, onions, bell peppers, pepachinni peppers, cucumbers, kalamata olives, & feta cheese with zesty herb vinaigrette*

### **Garden Salad**

*Seasonal Market Greens with Julienne Carrots, Cucumbers, Tomatoes, red onions & crutons served with Ranch Dressing*

## **Meals In A Bowl**

### **Pozole**

*Tender Pork Chunks with Hominy cooked in spicy chili broth served with shredded cabbage, onions, radishes, limes & tostadas*

### **Caldo de Res**

*Beef Chunks, ground beef Meatballs, Green beans, Potatoes & Carrots, served with cilantro, onions, limes & tortillas*



<b>SIDES</b>	<b>½ PAN 10 servings</b>	<b>Whole Pan 20 servings</b>
<b>Mexican Rice or White Rice</b>	<b>\$25.00</b>	<b>\$45.00</b>
<b>Refried Pinto Beans</b>	<b>\$25.00</b>	<b>\$45.00</b>
<b>Frijoles Charros</b> <i>Pinto beans cooked along with Bacon, fresh Cilantro, &amp; Jalapeno peppers</i>	<b>\$30.00</b>	<b>\$50.00</b>
<b>Plantain Chips</b>	<b>\$25.00</b>	<b>\$50.00</b>
<b>Mac &amp; Cheese</b> <i>Made fresh with sharp cheddar cheese</i>	<b>\$25.00</b>	<b>\$45.00</b>
<b>Asparagus</b> <i>Chargrilled with Zesty Lemon pepper and cilantro lime vinigrette</i>	<b>\$30.00</b>	<b>\$65.00</b>
<b>Mashed Potato</b> <i>Roasted Garlic &amp; Bacon //OR// White cheddar</i>	<b>\$27.00</b>	<b>\$54.00</b>
<b>Barley Risotto</b> <i>Green Peas, &amp; grated parmesan cheese</i>	<b>\$ 26.00</b>	<b>\$50.00</b>
<b>Chargrilled Fresh Vegetable</b> <i>Medley of fresh veggies including Zucchini, Squash, Bell peppers, Asparagus, mushrooms,</i>	<b>\$27.00</b>	<b>\$54.00</b>
<b>California Blend</b> <i>Steamed brocoli, Cauliflower &amp; Carrots</i>	<b>\$25.00</b>	<b>\$50.00</b>
<b>Pick One:</b> <b>Garlic Bread, Sothern Style Biscuits, Warm Dinner Rolls</b>	<b>\$15.00</b>	<b>\$30.00</b>