



Ph (609)865.5293

Corporate Menu

We identified with this symbol our vegetarian options and with the spicy ones (mild to the spiciest). We indicate the estimated amount of guests that could be served by plate but if you have any doubt give us a call to assist you.

Breakfast

	Medium (serve 10)	Large (Serve 15)
Classic Fruit Plate Assorted seasonal fruit (4 options)	\$ 40	\$ 60
Continental Bagels, cream cheese, assorted fruit jam and seasonal fruit (2)	\$ 85	\$ 130
European Quiche Lorraine, parfait (yogurt, fruit & granola), muffins & seasonal fruit(2)	\$ 100	\$ 150
House Breakfast Scrambled eggs, bacon, refried beans, 2 salsas & seasonal fruit (2)	\$ 125	\$ 190

Specialties


	Medium (serve 10)	Large (Serve 15)
Tacos Dorados Crispy tacos filled with your choice of chicken or potato/cheese. Includes cream, grated "anejo" cheese and salsa verde.	\$ 75 (36 units)	\$ 125 (60 units)
La Torta (big Sub) French baguette subs prepared with ham, American cheese, refried beans and vegetables (jalapeno peppers in separate container)	\$ 60 (20 units)	\$ 100 (35 units)
Real Guacamole Our original recipe prepared with Mexican avocados served with corn chips and a salsa (let us know if you don't want the jalapeno peppers on a separate cup)	\$ 40 (2.5 lb)	\$ 70 (4.5 lb)
Wraps (cut in halves) <ul style="list-style-type: none"> - Classic – Ham, Salami, American cheese, veggies - Mexican – Chicken, Poblano, cheese, veggies - Vegetarian – Grilled vegetables and cheese with hummus 	\$40 (18 units)	\$70 (35 Units)

Mexican Entrees

	Medium (serve 8-10)	Large (Serve 15-17)
Frijoles Refritos Refried beans	\$ 30	\$ 45
Arroz Rojo Mexicano Classic rice with peas and carrots, make it green w/poblanos (add \$4)	\$ 35	\$ 55
Rajas con crema Poblano pepper sliced with cream and corn kernels	\$ 45	\$ 75
Grandma's Tinga Shredded chicken in tomato sauce with onion and spices	\$ 50	\$ 80
Homestyle Picadillo Beef ground meat in tomato sauce w/vegetables	\$ 55	\$ 95



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Albondigas en Chipotle  Beef meatballs with tomato and a hint of chipotle	\$ 55	\$ 95
Mole con Pollo Shredded chicken in the ancestral Mexican sauce made out of nuts, spices, and chiles, served with a portion of beans	\$ 65	\$ 105
Cochinita Pibil Emblematic Southeast style shredded pork, slowly cooked with spices . topped with red onion (served separately) and habanero sauce.	\$ 65	\$ 105

We deliver all our entrees with corn chips, a 14Oz container of salsa and utensils for the number of guests indicated.

Pastas

Mexican Lasagna Lasagna with chicken, grilled vegetables in tomato sauce	\$60	\$100
Fideo Seco Traditional noodles in red Mexican sauce with "fresco" cheese & cream	\$ 35	\$ 55

Salsas

	8 Oz	14 Oz
Fresh (uncooked) Verde (tomatillo) Pico de Gallo or Chipotle, habanero	\$ 6	\$ 10
Cooked Roja (tomato), Tomatillo, Morita	\$ 8	\$ 12

Desserts

	Individual (min 8)	Round (serve 12-15)
Arroz c/Leche Rice Pudding with coconut	\$ 3.00	\$35
Gelatina de Cajeta Mexican caramel Jello	\$ 3.00	\$35
Flan con Almendra Rice Pudding with coconut	\$ 3.50	\$ 45

Beverages & Miscellaneous

Coffee – freshly brewed organic Mexican coffee (12 Cups) (96 Oz) delivered with sugar, sugar substitute, creamers, napkins & cups	\$ 23
Bottled Fruit Juices – 10 Oz bottles	
Bottled Water – 14 Oz Bottles	\$ 2
Sparkling Water – 12 Oz Cans	
Assorted canned sodas – 12 Oz Coke, Sprite, etc. or their diet versions	
Additional utensils – Set of fork, knife, spoon & napkin	\$ 1

Notes:



Minimum order \$120



Delivery Fee \$15 in a 20 mile area, longer distances we quote

