

Garcia's Kitchen Catering Breakfast Options

Menu 1:

Scrambled Eggs

Breakfast Potatoes

Bacon, Sausage or Carne Adovada-choice of two

Red & Green Chile

Shredded Cheese

Tortillas

Menu 2:

Breakfast Casserole:

-scrambled eggs, potatoes, cheese, breakfast meat, red or green chile, with or without corn tortillas (can be made vegetarian with spinach)

Fresh Cut Fruit Bowl

Yogurt with granola

Menu 3:

Scrambled Eggs

Breakfast Potatoes

Biscuits with Sausage Gravy (can be made vegetarian)

Bacon

Menu 4:

Assorted pre-rolled burritos:

-includes eggs, potatoes, choice of bacon, sausage, carne adovada, ham or no meat & cheese with green & red chile either in or on the side

Green chile stew

Party tortillas

Danish and/or donut tray

Options for add on items are:

- Yogurt with granola-\$1.50 per person
- French toast-\$1.25 per person
- Green chile stew-\$2.50 per person
- Posole or menudo-\$3.50 per person
- Carne adovada or beef karnitas-\$2.50 per person
- Handmade flour tortillas - \$7.25 per dozen
- Party Tortillas - \$6.25 per dozen
- Assorted fruit & cheese Danish tray-\$1.50 per person
- Donuts-\$1.25 per person
- Fresh fruit bowl-\$2.50 per person
- Individual plain or chocolate milk-\$.50/each
- Hot Chocolate (cups, whipped topping) \$13.00/gallon
- Hot Tea (cups, assorted tea bags & honey) \$11.00/gallon

All menus include disposable plates, napkins, utensils, beverages (apple juice, orange juice, coffee – regular & decaf if needed) with buffet set up. Full service includes two hours of service time. Delivery & Set Up includes setup of buffet and pick up of equipment after event.

Porcelain plates, flatware, linen napkins and glassware are available for an additional charge. We also offer certified alcohol servers at the rate of \$25 per hour per server.

the venue or customer must have permit or picnic license for event

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!

All events are subject to a service charge and sales tax in addition to the per person price. 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.

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