

GARCIA'S KITCHEN CATERING MENUS

Please be advised all menus listed are for 25 guests or more. If your group is less than 25 please contact our catering office for options.

Menu 1:

Enchilada Casserole: 2 choices

Spanish Rice

Beans (whole or refried)

Chips & Salsa



Menu 2:

Enchilada Casserole: 2 choices

Taco Bar: beef & chicken

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

- portobello mushrooms grilled with onions & bell peppers available as a vegetarian/vegan option

Spanish Rice

Beans (whole or refried)

Chips & Salsa



Menu 3:

Enchilada Casserole: 2 choices

Fajitas: beef & chicken

- portobello mushrooms grilled with onions & bell peppers available as a vegetarian/vegan option

-includes shredded cheese, guacamole, sour cream,

pico de gallo, salsa & tortillas

Spanish Rice

Beans (whole or refried)

Chips & Salsa



Menu 4:

Green Chile Stew

Taco Bar: beef & chicken

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

- portobello mushrooms grilled with onions & bell peppers available as a vegetarian/vegan option

Spanish Rice

Beans (whole or refried)

Party Tortillas

Menu 5:

Roast Beef with Gravy

Mashed Potatoes (Gravy)

Steamed Broccoli

Garden Salad

Dinner Rolls



Menu 6:

Herb Roasted Chicken

Roast Beef

Mashed Potatoes (Gravy)

Steamed Green Beans

Garden Salad

Dinner Rolls



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