

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 (vegan/vegetarian option available)

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

Spanish Rice

Beans (whole or refried)

Chips & Salsa

Menu 3:

Enchilada Casserole: 2 choices

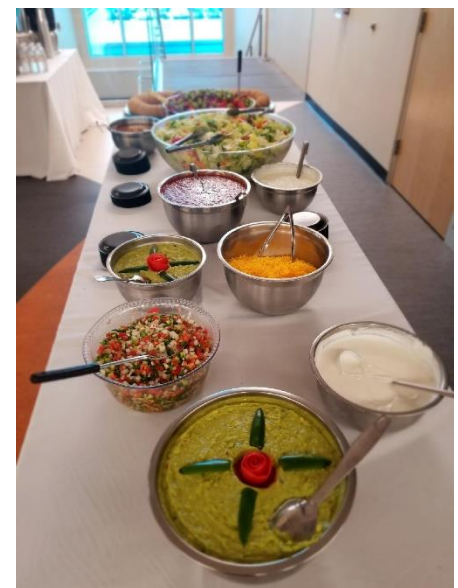
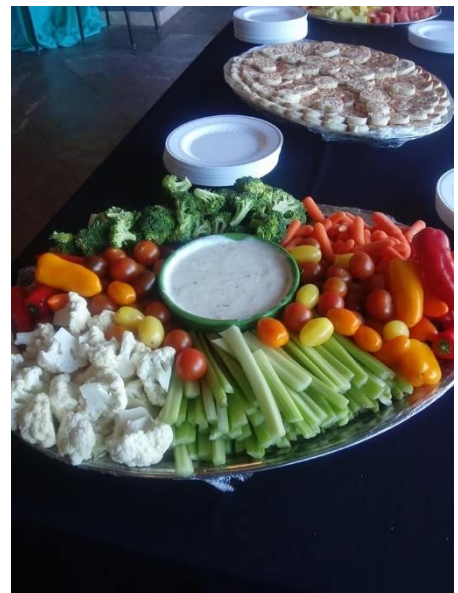
Fajitas: beef & chicken (vegan/vegetarian option available)

-includes shredded cheese, guacamole, sour cream, pico de gallo, salsa & party tortillas

Spanish Rice

Beans (whole or refried)

Chips & Salsa



Menu 4:

Green Chile Stew

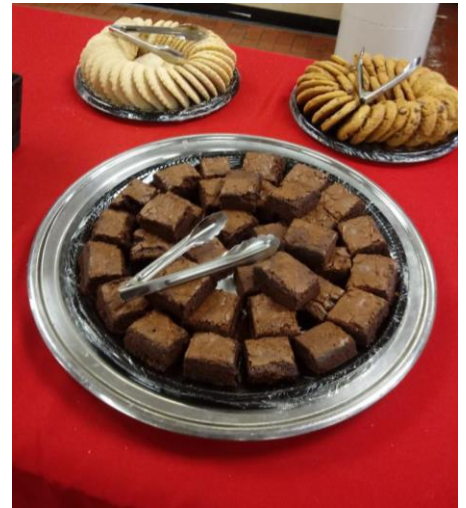
Taco Bar: beef & chicken (vegan/vegetarian option available)

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

Spanish Rice

Beans (whole or refried)

Party Tortillas



Menu 5:

Enchilada Casserole (2 choices)

Carne Adovada (Pork) or Karnitas (Beef)

Spanish Rice

Beans (whole or refried)

Party Tortillas



Menu 6:

Roast Beef with Gravy or Herb Roasted Chicken

Mashed Potatoes (Gravy)

Steamed Vegetables

Garden Salad

Dinner Rolls



All menus include disposable plates, napkins, utensils, your choice of two beverages (iced tea, passion fruit tea, lemonade or water) with buffet set up & 2 hours of service.

Porcelain plates, flatware, linen napkins and glassware are available for an additional \$6.00 per person. 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 the 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 an 18% 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.

Cancellation Policy: If canceled prior to 7 days before event date we will refund 100% of amount paid. If canceled within 7 days of event date there will be a 25% of total cost cancellation fee. All refunds are issued by check and can take up to 4 weeks.

Call us at [\(505\) 242-1199](tel:5052421199) for more information.

