# CATERING STYLE

#### PICK UP CURBSIDE

Meal packaged in bulk or individually: includes serving utensils, plates, and packaged cutlery.

#### **DELIVERY**

Includes all of the above, plus set-up of food. 10% of order delivery charge within a 15-mile radius.

#### THE WORKS

Meal served buffet style by our catering staff, 1-hour serving time. We provide all equipment, set-up, and breakdown.

\* Service Fee: 18% (\$100 minimum)



#### CLASSIC BREAKFAST TACOS 4.39

(Spicy Cheese Blend or Regular Cheese Blend)

**BACON, EGG & CHEESE** JALAPENO SAUSAGE, EGG & CHEESE CHORIZO, EGG & CHEESE POTATO, EGG & CHEESE POTATO, REFRIED BEANS & CHEESE **BARBACOA, CILANTRO & ONINOS** HAM, EGG, & CHEESE

Mix and Match any of the following

### THE CADILLAC

PICANTE

Avocado, pico, potato, peppered bacon, egg, & spicy cheese blend. 4.99

**CREAMY JALAPENO SAUCE GREEN CRACK (VERDE)** 

RED QUESO

Galsas

# IGGY'S PARTY TRAY

This party tray is a combination of the best finger foods we have to offer. It includes homemade tamales, chicken taquitos, chicken quesadillas, southwest eggrolls, boneless chicken wings, queso, amazon sauce, ranch, red sauce, green sauce, and chips. 139.99

**\*** Without boneless wings 114.99

# APPETIZER / FINGER FOODS

#### QUESADILLAS

Comes with Guacamole, sour cream & jalapenos. (Serving is 8 pieces per person):

- \* Fajita Chicken 13.99 per Guest
- \* Fajita Steak 17.99 per Guest
- \* Fajita Combo 15.99 per Guest

#### CHICKEN TAQUITOS

Comes with sour cream, guacamole, queso.

(Each serving is 6 taquitos and a 2 oz of queso).

\* 13.49 per Guest

#### CHANGITOS

Comes with gueso. (Each serving is 6 pieces of changitos and 3 oz. gueso). \* Fajita Chicken 13-99 per Guest \* Fajita Steak 17-99 per Guest \* Fajita Combo 15-99 per Guest

#### SOUTHWEST EGG ROLLS

Each serving comes with 6 pieces and 2 oz of amazon.

**\*** 13.99 per Guest





# NTREES & PLATTERS

INCLUDES RED SAUCE, GREEN SAUCE, CHIPS, SILVERWARE, AND PLATES

Tender skirt steak and chicken breast with sauteed bell peppers & onions, Mexican rice, choice of beans, fresh guacamole, pico de gallo, grated cheese, sour cream, and housemade flour or corn tortillas.

\* Combo

up to 99 100 to 299

21.99 per Guest 20.99 per guest **299 or more** 19<sup>.99</sup> per guest

## SPECIALTY TACO BAR

Served with Corn or flour tortillas, shredded lettuce, diced tomatoes, grated cheese, sour cream, pico, choice of beans & rice.

\* Shredded Chicken 15.99 per Guest \* Ground Beef 15.99 per Guest

#### **ENCHILADAS BUFFET (SERVED 3)**

Corn tortilla, choice of meat, house blend cheese, choice of enchilada sauce, choice of rice and choice of beans.

#### PRICES PER GUEST

**\*\*** Cheese 14<sup>.29</sup> \* Faiita Chicken 16<sup>99</sup> \* Duo: Ground Beef & One Cheese 12<sup>99</sup>

**\*\*** Ground Beef 14:99 \*\* Fajita Steak 18<sup>.99</sup> \* Trio: Cheese, Ground Beef, & Shred. Chicken 1599

Shred. Chicken 14.99 # Faiita Combo 17:99

QUESO

WHITE WINE CREAM SAUCE

ZESTY RANCHERO

Our Cauces

SOUR CREAM SAUCE

#### **POLLO MARISCO**

AMAZON SAUCE

**CHILE CON CARNE** 

POBLANO CREAM SAUCE

Gulf shhimp and crawfish tails sauteed in white wine cream sauce, atop a grilled chicken breast – with pico de gallo, choice of rice & beans. 19.19 per Guest

#### CANCUN CHICKEN

Savory grilled chicken breast smothered with freshly diced pico de gallo topped with gueso – with choice of rice & beans. 17.19 per Guest

### CABO SALAD

Tex-Mex Cobb salad: diced chicken fajita meat, bacon, avocado, boiled egg, diced tomatoes, cucumber, and grated cheeses.

\* Chicken 15<sup>99</sup> per Guest \* Steak 19<sup>99</sup> per Guest \* Combo 17<sup>99</sup> per Guest

QUESO1.99/guest	BEEF ENCHILADAS38.99/dz
GRATED CHEESE1.39/gues	t CHICKEN ENCHILADAS38.99/dz
ICED TEA12.99/gallo	on <b>TAMALES, PORK</b> 28.00/dz
CHEESE ENCHILADAS36.99/dz	

### RICE AND BEANS

#### SMALL PAN SERVES 25-30 PEOPLE, LARGE PAN SERVES 50-60 PEOPLE

SMALL PAN OF RICE27.00	SMALL PAN OF BEANS27.00
LARGE PAN OF RICE54.00	LARGE PAN OF BEANS54.00

## A LA CARTE

	Pint	Quart
RED SALSA & CHIPS	6.60	13 <sup>.20</sup>
GREEN SAUCE & CHIPS	6 <sup>.85</sup>	13 <sup>.70</sup>
QUESO & CHIPS	14 <sup>.29</sup>	28 <sup>.50</sup>
GUACAMOLE & CHIPS	14 <sup>.99</sup>	29 <sup>.99</sup>
JALAPENOS	4 <sup>.75</sup>	9 <sup>.50</sup>
CHIPS	5 <sup>.40</sup> /lb	
TORTILLAS, FRESH	5 <sup>.70</sup> /dz	

### **MEATS**

Fajitas by the Pound \* **CHICKEN FAJITA** .35<sup>.99</sup>/lb **FAJITA STEAK** .63<sup>.59</sup>/lb **COMBO FAJITA** 49.99/lb

\*priced with onions and tortillas

SHRIMP BROCHETTE ......... 40.99/dz

# DESSERTS

#### SOPAPILLAS 6.99

Deep fried flour tortillas, covered with powdered sugar, and served with honey

### CHEESECAKE 9.99

A rich New York style cheesecake served with strawberry puree.

### TRES LECHES 9.99

Vanilla Sponge cake with Cheesecake and Cream cheese and Tres Leches.

# **MARGARITAS**

MARGARITA	HOUSE	CADILLAC	DON JULIO	PATRON	GRAND GOLD
20 OZ.	11.99	13.99	16 <sup>.99</sup>	16 <sup>.99</sup>	16 <sup>.99</sup>
GALLON	<b>49</b> .99	64 <sup>.99</sup>	79.99	<b>79</b> .99	79.99

\*PRICES SUBJECT TO CHANGE

If you would like your ordered delivered delivery fee is \$25. For caterings, if you would like servers to serve the food for a hand-free event, there is a service fee of 18% of the total or \$150 per server whichever is greater. If you prefer to only rent our chaffers (food warmers) to keep food hot during your event, the fee is \$75 and chaffers need to be returned the following business day. If you would like to taste our food and sauces before ordering for your event, shedule a taste day via email with Jorge Martinez (jorge@iguanajoes.menu)