

Menu – Mexican Foods



623.492.9840 – Office

623.363.4227 – Cell

Wild Bunch Catering doesn't do a lot of Mexican food but what we do, we do well. Spices, recipes, and flavors all come together to create the most distinctive marker of - Sonoran - style Mexican Food

Foods from Mexico

Available for full service, pick up or delivery

Fajitas del Rey

Tender strips of marinated - fire roasted chicken and beef with peppers and onions. Served off our custom -built black iron fajita station your meats are served piping hot. Build it up with crumbled panela and cheddar cheeses, diced tomatoes and jalapenos, sour cream, fresh Pico de Gallo, and WBC hot sauce.

Includes Spanish rice and choice of beans. offered per person

Chile Verde

Green and mild chilies combined with pork, onions, garlic, green Chile tomatillo salsa and other select ingredients melded together in large Dutch Oven simmered low and slow to create a thick, rich texture. Served with Cotija crumbles, diced sweet onions and tomatoes.

offered by the quart/ each quart serves 4-6/ can add to full service

Enchiladas

Three Cheese

Panela, pepper jack, cheddar, sweet onions, black olives & roasted red peppers

Beef & Cheese

Shredded Brisket, cheddar, panela, covered with salsa roja and cotija

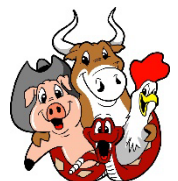
Chicken Verde

shredded chicken, green chili sauce and cotija cheese

Spinach

fresh baby spinach, green onions, panela & Asadero cheeses

Enchiladas by the dozen or per person



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Street Tacos Action Station

Grilled Carne Asada, Pork Carnitas and marinated grilled Chicken displayed on huge black iron grill and served with corn or flour street taco sized tortillas. Action items include sour cream, crumbled cotija cheese, chopped cilantro, diced sweet onions, chopped red cabbage, fresh lime wedges and Pico de Gallo.

sold each @\$3.15 with minimum 24 or per person buffet style \$10.25 / Minimum 50 guests for full-service buffet please

Tamales

What makes a GREAT tamale. read our tamale partners description:

Maiz and Spice and Everything Nice! No Junk Here! Our tamales are lard and shortening free, Gluten free, Preservative free, Soy Free, and MSG free. They are all handmade from scratch daily. We are a small batch company and do not use large machinery or mixers. Just good ol' fashioned elbow grease! We believe that handmade is the BEST and ONLY way. All of our tamales are 1/2 pound each and are GENEROUSLY filled! We know you love our masa...but we do not skimp on the fillings!

CHICKEN GREEN CHILE

All-natural shredded chicken breast with a mild salsa Verde made from fresh tomatillos, cilantro, and roasted green chiles

CHICKEN MOLE **

Oaxacan Favorite! shredded chicken breast and sweet mole sauce. *NOT GLUTEN FREE due to the flour in the sauce. ***NOT SOY FREE due to the soybean oil in the mole sauce*

PORK RED CHILE-

Shredded pork marinated in a deliciously mild homemade adobada sauce.

PORK GREEN CHILE-

Shredded pork with a delicious salsa Verde made from fresh tomatillos, cilantro, and roasted green chiles.

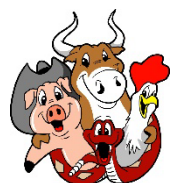
BEEF RED CHILE

lean shredded beef with a mild red Chile sauce made from an all-natural tomato sauce and an exotic blend of dried Mexican chilies.

GREEN CORN & CREAM CHEESE

Fresh Corn and mild New Mexican Hatch green chiles mixed into the masa with a mouthwatering cream cheese center. One of our most popular!

Above Offered per person or by the dozen



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Appetizers & Add on's

Empanadas

a bite-sized Spanish pastry turnover filled with a variety of savory ingredients than fried / served with our empanada dipping sauce / **25 per order**

Chicken Empanadas

Tender thigh meat chicken seasoned in Southwest spices and paired with fire roasted vegetables and green chilies

Beef Empanada

mouth-watering mixture of shredded seasoned beef, juicy tomatoes, black beans, cheddar cheese, onions, jalapenos and exotic spices wrapped in our empanada dough.

Chorizo Empanadas

Southwestern style chorizo sausage, Monterey jack and American cheese mixed with jalapeño and red bell peppers, finished in our crescent shaped empanada dough.

Pork Carnitas Empanadas

Michoacán style pork shoulder braised with smoke laden chipotle peppers and placed in a flour empanada dough

Yellow Corn Chip

fresh flour yellow corn chips 2) pounds

Pico de Gallo

made in house with love, affection and just a bit of heat

Bob's own homegrown Guacamole. Quart

yummy Avocado, tomatoes, cilantro w/ touch of lemon and diced green onions. Pleasantly your Guac will still taste like avocados. Includes 1 lb. Corn Tortilla Chips

Bean selection

Frijoles refritos diced green chilies, onions sprinkled with Cotija Cheese

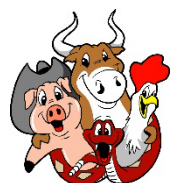
Citrus Black Beans

slow cooked black beans with onions, cilantro, lime, Anaheim Chilies and chipotle

Pintos

slow rolled with 7 spices, thin onion, butter, and smoked pork

Beans offered as side dish or half pans / serves 20-25



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Dessert especial

Tres Leche Cake

a light, airy sponge cake soaked with a mixture of three milks: evaporated milk, sweetened condensed milk, and heavy cream

24 servings per cake

Due to a rapidly changing environment published pricing cannot be guaranteed

