# 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 ...\$19.99pp

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...\$14. Per qt. / \$84.5 half pan

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 per dozen

*Three Cheese...\$45.* Panela, pepper jack, cheddar, sweet onions, black olives & roasted red peppers

*Beef & Cheese...\$45.* Shredded Brisket, cheddar, panela, covered with salsa Roja and cotija

*Chicken Verde...*\$60. shredded chicken, green chili sauce and cotija cheese

*Spinach...\$45.* 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 fullservice buffet please

## 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...\$40.

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

#### Beef Empanada...\$40.

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...\$40.

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...\$46.

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

Yellow Corn Chip...\$6. fresh flour yellow corn chips (1) pound

*Pico de Gallo…\$13.5 QT.* made in house with love, affection and just a bit of heat

#### Bob's own homegrown Guacamole...\$31. QT

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 \$55. / serves 20-25

# **Dessert especial**

## Tres Leche Cake...\$50.

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