

## A LA CARTE & SIDE ITEMS

### QUESADILLAS (cut into 6 wedges)

Monterey Jack Cheese	10
Fresh Spinach	11
Chicken Breast	14
Sirloin Steak	17
Grilled Shrimp	16
Veggie	11

### ENCHILADA CASSEROLE

Corn tortillas layered with black beans, cheddar & jack cheese, pico de gallo, spinach with your choice of grilled chicken breast or fresh vegetable.

Full Pan Serves 25-30 guests	125.00
Half Pan Serves 12-15 guests	60.00

### SIDE ORDERS

	PINT	QUART
Mexican Rice	8	11
Black or Refried Beans	8	11
Red Salsa & Chips	9	16
Green Salsa & Chips	11	21
Guacamole & Chips	18	36
Queso Dip & Chips	16	32
Creamy Black Bean & Corn Salsa		25

\*Allow 48 hrs

Street Corn	18/per doz
Fruit Bowl	MARKET
Garden Salad w/ Dressing	
Full Pan serves 25-30 guests	LRG 55
Half Pan serves 12-15 guests	SM 30

### PARTY PACK

	SM/8-12	LG/15-20
QUESO DIP, GUACAMOLE, RED SALSA & TORTILLAS CHIPS	35	70

## LA PAZ CATERING 205.879.2286

### BY THE DOZEN

<b>Enchiladas</b> Seasoned ground beef, grilled chicken or veggie	60
<b>Tamales</b> Chile cheese-Add grilled chicken \$12	48
<b>Mini Chimichangas</b> Seasoned ground beef & char-grilled chicken	60
<b>Empanadas</b> *Allow 48 hrs Chorizo & Swt Potato or Ham & Goat Cheese	42

### CATERING SERVICE FEES

(Based on number of guests, equipment and distance)

<b>DELIVERY</b> We will deliver & display your favorite buffet in disposable containers ready to serve.	\$35
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<b>DISPOSABLE SET-UP</b> We will deliver, set-up & display your buffet in disposable heated chafing dishes. This also includes our decorative party table cover & runner.	\$95
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<b>FULL SERVICE SET-UP</b> We set-up with our festive Mexican decor, keep the food hot & fresh with our chafing dishes & return the next day to clean up.	\$105
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<b>EXECUTIVE FULL SERVICE</b> The Executive features our deluxe equipment package & one of our friendly experienced caterers to handle the entire event including standard bar service. We recommend one caterer per 40-50 guests.	\$165 Per-Caterer
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**PLEASE ALLOW 24 HRS NOTICE WITH ALL CANCELATIONS. \$50 SERVICE CHARGE APPLIED.**



## CATERING MENU

**CATERING**  
205.879.2286

**CRESTLINE**  
205.879.2225

**MT. LAUREL**  
205.803.6262

**PICK-UP DELIVERY**  
**DISPOSABLE SET-UP**  
**FULL SERVICE SET-UP**  
**FULL SERVICE**

**EATATLAPAZ.COM**

## APPETIZERS

<b>FIESTA LAYER DIP</b> Layers of black beans, jack & cheddar cheese, pico de gallo, guac, sour cream & tortilla chips (Full-25ppl/Half-15ppl)	Full 45 Half 25
<b>LA POPPERS</b> Crisp fried jalapenos filled with cream cheese & served with our original orange-cilantro dip	16/doz
<b>TAQUITOS</b> Corn tortillas rolled up with ground beef or chicken, fried and served with our chipotle ranch sauce	16/ doz
<b>ALBONDIGAS</b> Mexican style beef & pork meatballs simmered in our fresh tomato & smoked chipotle	18/doz
<b>SOUTH-WEST ROLL-UPS</b> Herb cheese tortilla roll-ups cut into 12 slices Veggie & Black Bean per doz Chicken & Herbs per doz	18/doz
<b>APPETIZER SAMPLER BUFFET</b> (Priced Per Person) la Poppers - Queso Dip - Meatballs - Guac Chicken & Beef Taquitos - Mini Quesadillas - South-west Chicken or Veggie & Bean Roll-Ups Choose Four: \$12 Five \$14 Six \$16	

## SALADS

<b>TACO SALAD BUFFET</b> Choice of ground beef or chicken, lettuce, pico, cheese, sour cream, red salsa & house dressing.	11
<b>TAMARIND BBQ CHICKEN SALAD BUFFET</b> Grilled chicken breast, basted with our sweet tamarind BBQ sauce. Served with fresh mixed greens, avocado, tomatoes, roasted corn, black bean, onion, dressing, chips & salsa	13 24HRS
<b>MANGO CHICKEN SALAD BUFFET</b> Citrus marinated grilled chicken, fresh mixed greens, mango salsa, avocado, red onion, queso fresco, chips & salsa	13 24HRS
<b>SOUP/ SALAD COMBO BUFFET</b> Choice of tortilla or black bean soup, mixed green salad with shredded cheddar cheese, tomato, cucumber, chips & salsa	11

## TRADITIONAL BUFFETS

<b>**ALL TACO BUFFETS INCLUDE:</b> <i>Pico, shredded lettuce, grated cheddar cheese, sour cream, guacamole, red salsa, queso dip, chips, Mexican rice, re-fried beans, plates, napkins, forks &amp; serving utensils (Add shrimp or fish to any buffet \$3 per person) (Lunch &amp; Dinner Priced per Person)</i>	
<b>TRADITIONAL TACO BUFFET</b> Seasoned ground beef & grilled chicken flour & crispy corn tortillas	11 / 13.5
<b>COMBO TACO &amp; FAJITA BUFFET</b> Grilled marinated chicken breast with onions, red, green, yellow bell peppers & Seasoned ground beef tacos flour & crispy corn tortillas	12 / 14.5
<b>FAJITAS</b> Fajita chicken / fajita chicken & steak Char-grilled marinated steak & with grilled onions, red, green, & yellow bell peppers & flour tortillas	15/ 17
<b>NACHO BUFFET</b> Choice of ground beef or grilled chicken, chips, beans, queso dip, pico, sour cream, jalapenos & lettuce	11
<b>QUESADILLA BUFET</b> Choice of chicken, spinach or cheese served with Mexican rice or beans, queso dip, chips, red salsa & sour cream Sub steak or shrimp/ \$2 per person	11.5

## BEVERAGES

(served with ice & cups)

Tea gal, lemons & sweeteners	7.75 gal
Lemonade- gal	7.75 gal
Coke, Dt Coke, Sprite & Water- Bottles	1.50 ea
<b>MARGARITA SERVICE KIT</b> Serves 15-20 drinks. Includes the world's best margarita mix, ice, limes, kosher salt, cups, bev naps & straws. We suggest 1 liter of tequila per gallon.	30.00 gal

## SPECIALTY BUFFETS

<b>ULTIMATE MEXICAN COMBO BUFFET</b> CHOOSE 2 OR 3 COMBINATIONS: Beef, chicken or cheese enchiladas Beef or chicken tacos Beef, chicken or bean burritos	15/17
<b>CARIBBEAN BUFFET</b> Yucatan style char-grilled jerk chicken breast, coconut rice, black bean salsa, fresh island salad with mixed greens, strawberries, mandarin oranges & sliced cucumbers. Served with orange-cumin dressing. (Please allow 48 hrs)	16
<b>DEEP DISH ENCHILADA CASSEROLE BUFFET</b> (Small 12-15ppl / Lrg 25-30ppl) Chicken or veggie enchilada casserole, Mexican rice ,fresh garden salad with dressings, chips, queso dip & red salsa	125/ 245
<b>STREET TACOS</b> <i>Pork or chicken or steak "taqueria style" tacos with corn tortillas, onions, peppers, cilantro, zesty lime cabbage, roasted tomato &amp; chipotle sauce served with Mexican rice. Sub steak \$2</i>	11.5
<b>GRILLED FISH TACOS</b> 2 seasoned white fish grilled with balsamic slaw, guac, mango salsa, tartar sauce, fresh tortillas & coconut rice or black beans	16

## MEATS BY THE POUND

Ground Beef	17
Fajita Chicken	20
Taco Chicken	17
Fajita Steak	26
Fajita Veggies	15
Fajita Shrimp	24

## DESSERTS

Fudge Brownies Chocolate chip/oatmeal cookies Sopapillas	1.50ea
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