A LA CARTE & SIDE ITEMS

Monterey Jack Cheese - 11

Fresh Spinach - 12

Chicken Breast - 15

Sirloin Steak - 17

Grilled Shrimp - 16

Veggie - 13

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 - 135.00 Half Pan Serves 12-15 guests - 70.00

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
Tortilla Soup	9	18
Creamy Black Bean & Cor	n Salsa*	28
*Allow 48 hrs		
Street Corn	20/ per doz	

MARKET

PARTY PACK

Fruit Bowl

QUESO DIP, GUACAMOLE, RED SALSA & TORTILLAS CHIPS

SM (8-12) - 38

LG (15-20) - 75

LA PAZ CATERING

205.879.2286

BY THE DOZEN

Enchiladas - 65

Seasoned ground beef, grilled chicken or veggie

Tamales - 50

Chile cheese-Add grilled chicken \$15

Mini Chimichangas - 65

Seasoned ground beef & char-grilled chicken

Empanadas *Allow 48 hrs -55

Chorizo & Sweet Potato or Ham & Goat Cheese

CATERING SERVICE FEES

(Based on number of guests, equipment and distance)

DELIVERY - 35

We will deliver & display your favorite buffet in disposable containers ready to serve.

DISPOSABLE SET UP - 95

We will deliver, set-up & display your buffet in disposable heated chafing dishes. Includes our decorative party table cover & runner.

FULL SERVICE SET-UP - 105

We set-up with our festive Mexican décor, keep the food hot & fresh with our chafing dishes & return the next day to clean up.

EXECUTIVE FULL SERVICE - 165 per caterer

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.

PLEASE ALLOW 24 HRS NOTICE WITH ALL CANCELATIONS. \$50 SERVICE CHARGE APPLIED. 10 PERSON MINIMUM.



CATERING MENU



CATERING 205.879.2286

CRESTLINE 205.879.2225

MT. LAUREL 205.803.6262

ROSS BRIDGE 659-202-0123

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

EATATLAPAZ.COM

APPETIZERS

FIESTA LAYER DIP

Full - 50.00 (25 ppl) | Half - 30.00 (15 ppl)

Layers of black beans, jack & cheddar cheese, pico de gallo, guac, sour cream & tortilla chips

LA POPPERS - 18/doz

Crisp fried jalapenos filled with cream cheese & served with our original orange-cilantro dip

TAQUITOS - 18/doz

Corn tortillas rolled up with ground beef or chicken, fried and served with our chipotle ranch sauce

ALBONDIGAS - 20/doz

Mexican style beef & pork meatballs simmered in our fresh tomato & smoked chipotle

SOUTH-WEST ROLL-UPS - 20/doz

Herb cheese tortilla roll-ups cut into 12 slices Veggie & Black Bean per doz Chicken & Herbs per doz

APPETIZER SAMPLER BUFFET (Price Per Person)

La Poppers - Queso Dip - Meatballs - Guac - Chicken & Beef Taquitos - Mini Quesadillas-South-west Chicken or Veggie & Bean Roll-Ups

Choose Four: \$14, Five \$16, Six \$18

SALAD BUFFETS

TACO SALAD BUFFET - 12.50

Choice of ground beef or chicken, lettuce, pico, cheese, sour cream, red salsa & house dressing.

TAMARIND BBQ CHICKEN SALAD BUFFET* - 14

Grilled chicken breast, basted with our sweet tamarind BBQ sauce. Served with fresh mixed greens, avocado, tomatoes, roasted com, black bean, onion, dressing, chips & salsa (*allow 24 hours)

MANGO CHICKEN SALAD BUFFET* - 14

Citrus marinated grilled chicken, fresh mixed greens, mango salsa, avocado, red onion, queso fresco, chips & salsa (*allow 24 hours)

SALADS

	<u>SM</u>	LRG	
Garden Salad	35	60	
Village Salad	45	70	
Caribbean Salad	50	75	

TRADITIONAL BUFFETS

ALL TACO BUFFETS INCLUDE:

Pico, shredded lettuce, grated cheddar cheese, sour cream, guacamole, red salsa, queso dip, chips, Mexican rice, re-fried beans (Add shrimp or fish to any buffet \$3 per person) (Lunch|Dinner Priced per Person)

TRADITIONAL TACO BUFFET - 12.50 / 15

Seasoned ground beef & grilled chicken flour & crispy corn tortillas

COMBO TACO & FAJITA BUFFET - 13.50 / 16

Grilled marinated chicken breast with onions, red, green, yellow bell peppers & seasoned ground beef tacos flour & crispy corn tortillas

FAJITAS - 16 / 18.50

Fajita chicken / fajita chicken & steak char-grilled marinated steak & with grilled onions, red, green, & yellow bell peppers & flour tortillas

NACHO BUFFET - 12.50

Choice of ground beef or grilled chicken, chips, beans, queso dip, pico, sour cream, jalapenos & lettuce

QUESADILLA BUFFET - 12.50

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)

BEVERAGES

SERVED WITH WITH ICE AND CUPS

TEA GAL, LEMONS & SWEETENERS - 7.75 gal

LEMONADE GALLON - 7.75 gal

COKE, DIET COKE, SPRITE & WATER BOTTLES - 1.50 ea

MARGARITA SERVICE KIT - 30.00 gal

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.

TRADITIONAL BUFFETS

ULTIMATE MEXICAN COMBO BUFFET - 15 / 18 CHOOSE 2 OR 3 COMBINATIONS:

Beef, chicken or cheese enchiladas Beef or chicken tacos Beef, chicken or bean burritos

DEEP DISH ENCHILADA CASSEROLE BUFFET - 135 /260

(Small 12-15 ppl / Lrg 25-30 ppl)

Chicken or veggie enchilada casserole, Mexican rice ,fresh garden salad with dressings, chips, queso dip & red salsa

STREET TACOS - 12.50

Pork or chicken "taqueria style" tacos with corn tortillas, onions, peppers, cilantro, zesty lime cabbage, roasted tomato & chipotle sauce served with Mexican rice, queso dip & chips. Sub steak \$2

GRILLED FISH TACOS - 16.50

2 seasoned white fish grilled with balsamic slaw, guac, mango salsa, tartar sauce, fresh tortillas & coconut rice or black beans, queso dip & chips.

MEATS BY THE POUND

Ground Beef - 18

Fajita Chicken - 22

Taco Chicken - 18

Fajita Steak - 26

Fajita Veggies - 16

Fajita Shrimp - 24

DESSERTS

Fudge Brownies - 2.00 ea Chocolate chip/oatmeal cookies - 2.00 ea Sopapillas - 2.00 ea Churros - 2.00 ea