



CATERING MENU

Mexican / Latin Taco / Fajita buffet

Menu:

Meat selection

**Lean Ground Beef / Smoked and pulled chicken thighs
Pulled and smoked Pork / Fajita flank Steak+\$2 / Fajita Chicken
breast**

***Taco Pack- Flour tortillas, corn tortillas, shredded lettuce, fresh pico de
gallo, cilantro, shredded cheese,***

Lime crema, fresh limes

***Fajita pack- flour tortillas, Sauteed bell peppers, poblano's and
onions, Enchilada sauce, shredded mixed cheese, jalapenos, lime
crema, fresh limes***

Signature side items

**Spanish Saffron Rice / Pintos and cheese / Black Beans and rice /
Sweet plantains / Tri color Tortilla Chips / Tajin grilled Corn and
crumbled feta / Fresh Pico De Gallo / White queso blanco / Cuban
style Yuca**

**Appetizers: Corn queso dip/ Mini Empanadas/ Spinach, artichoke
queso dip**

**Desert: Assorted mini cheesecake- Guava, dulce leche / Tres
leches mini cakes**

**Mexican / Latin taco Buffet includes one meat, one pack and
one side \$15 per person. Additional Meat +4, Additional sides
+\$3 per person dessert and appetizers are \$5 per person**

This menu is priced for platter and foil pan drop off. Buffet, plate,
utensils and decoration charge is \$150 for every 50 people. Disposable/
9in black gourmet plates, silver utensils, napkins and serving utensils
and full service buffet provided with buffet charge. Rental available.
Labor is +\$50 per hour per attendant. One attendant is required for
every 50 people

V = Vegetarian, VE = Vegan, GF = Gluten-free, DF = Dairy-free options
available Order online @ www.Carepackageemp.com or email contactus@carepackageemp.com

