

Stone Creek Catering : Mexican Plated Menus

Based on a 25 Guest Minimum : Plated Service Only



Appetizers (Select one)

- Duck and Green Apple Quesadillas
- Gazpacho or Guacamole & Tortilla Chips
- Garbanzo Bean Cakes & Chili Relish
- Broiled Shrimp Kabobs W/ Citrus Lime Ceviche
- Tomato Basil Brushettas
- White Bean Pate w/ Assorted Breads & Crackers

Entrees (Select one)

- Chicken, Beef or Shrimp Fajitas
- Gourmet Tacos served with soft and hard shells
 - Shrimp, Lamb, Beef, Duck, Chicken, Fish (choose two) with assorted cheeses, Spreads and fresh greens
- Chorizo, White Bean, Tomatoes and Rice Stuffed in a Corn Husk
 - Substitute Chorizo w/ Portobello mushrooms for vegetarian
- Fried Stuffed Peppers with Chicken, garlic, mushrooms, parsley and other herbs and spices
- Minted chicken stuffed Eggplant with sweet and sour caramelized onions
- Tuna and vegetable Stuffed Empanada
- Seafood Enchiladas

Compliments (Select two)

- Marinated Grilled Seasonal Vegetables
- Spanish rice
- Black Beans
- Garbanzo Bean Salad
- Pita Bread Salad
- Blood Orange and Watercress Salad
- Chorizo and Boiled potatoes

Desserts (Select one)

- Pina Colada Mousse
- Mexican Flan
- Milagros Bread Pudding w/ a Warm Whiskey Sauce
- Sautéed Cinnamon Bananas
- Mexican Cookies

\$24/Guest

** SUBSTITUTIONS FROM A LESS EXPENSIVE MENU ARE ALLOWED, ALTHOUGH YOUR SELECTED MENU PRICE WILL NOT CHANGE**

Final count must be given to us 10 days prior to your event. If you have fewer guests attend than your final count, you will be billed according to your final count. If more guests attend, those will be added to your total number of guests.
