

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.
