



Events *by* Maverick
Catering

Mexican Menu 2

Appetizers: (\$3.99pp Choice of 2)

- | | |
|---|--|
| <input type="radio"/> Tomato Basil Bruschetta <i>V</i> | <input type="radio"/> Chips & Salsa <i>GF</i> |
| <input type="radio"/> Artichoke Dip Crostini <i>VEG</i> | <input type="radio"/> Fruit Platter <i>V, GF</i> |
| <input type="radio"/> Chicken Quesadilla | <input type="radio"/> Cheese Platter <i>VEG</i> |
| <input type="radio"/> Caprese Skewers <i>VEG, GF</i> | |

Entrees: (\$24.99 Choice of 2)

- ☐ Seasoned Ground Beef
- ☐ Pulled chicken Tinga
- ☐ Pork Carnitas

(Served with Soft Flour and Corn Tortillas,
Salsa Fresca, Sour Cream, Onion & Cilantro,
Cheese, and lettuce)

Side Dishes: (Choice of 2)

- | | |
|---|---|
| <input type="radio"/> Refried Beans <i>GF</i> | <input type="radio"/> Spanish Rice <i>VEG, GF</i> |
| <input type="radio"/> Black Beans <i>V, GF</i> | <input type="radio"/> Garden Salad <i>V, GF</i> |
| <input type="radio"/> Cilantro Lime Rice <i>V, GF</i> | <input type="radio"/> Caesar Salad |

Beverages: (\$1.99pp Choose 2)

- | | |
|--|---|
| <input type="radio"/> Raspberry Lemonade | <input type="radio"/> Sweet Tea |
| <input type="radio"/> Classic Lemonade | <input type="radio"/> Coffee & Tea Bar |
| <input type="radio"/> Iced Tea | <input type="radio"/> Hot Spiced Cider |
| | <input type="radio"/> Cucumber Mint Water |

Staffing:

One for every 25 guests

- ☐ \$250.00 per staff member

Bartending:

One for the 1st 150 guests

- ☐ \$550.00 for 1st Bartender
- ☐ \$250.00 for additional Bartender

Dietary restrictions: (Gluten Free, Vegetarian, Vegan, Allergies, etc.)



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~Sample Menu~

Seasoned Ground Beef

Simmered with Mexican spices

Pulled Chicken Tinga

*Marinated chicken thigh simmered in a zesty tomato chipotle broth;
shredded and finished with cilantro*

Refried Beans

*Pinto beans slowly simmered with garlic and seasonings, topped with
a blend of cheeses*

Cilantro Lime Rice

*Long grain rice finished with fresh cilantro, lime juice, and kosher
salt*

Classic Taco Bar Sides

*Soft corn and flour tortillas, salsa fresca, tapatio, sour cream, onion,
cilantro, cheese and lettuce*

<i>Dinner Cost for 100 Guests</i>	
<i>Food</i>	<i>\$2,499.00</i>
<i>Staffing</i>	<i>\$1,000.00</i>
<i>Tax</i>	<i>\$314.91</i>
<i>Gratuity</i>	<i>\$499.80</i>
<i>Total</i>	<i>\$4,313.71</i>