



# TAILGATE CATERING MENU

All orders include plates, plastic cutlery, napkins, disposable warming dishes, and serving utensils.

## APPETIZERS

\$70.13 EACH APPERTIZER/10 people

### Roasted Corn and Black Bean Salsa & Salsa del Fuego

Served with tortilla chips.

### Fresh Guacamole Dip

Served with tortilla chips.

### Bolos Queso Blanco Dip

Served with tortilla chips.

### Seven Layer Tex-Mex Tray

Served with tortilla chips.

### Italian Meatballs

Served in marinara.

## CLASSIC BUFFETS

### Coco Bolos Fajita Buffet

Build your own fajitas with flour tortillas, marinated woodfire-grilled steak and chicken, sautéed peppers and onions, Monterey jack cheese, pico de gallo, and sour cream. Served with rice & beans. **\$242.25/10 people**

### Machaca Taco Buffet

Build your own tacos with flour tortillas, shredded chicken, ground beef, shredded lettuce, Monterey jack cheese, and Salsa del Fuego. Served with rice & beans **\$216.75/10 people**

Add Pork Carnitas in Adobo Sauce. **\$76.50/10 people**

Add New Mexican Stacked Enchiladas. **\$76.50/10 people**

## BREAKFAST BUFFET

Served with coffee and orange juice. **\$242.25/10 people**

Choose 1 from each category below:

### Entrée

✘ Southwest Egg Bake

✘ Chorizo Breakfast Tacos

### Side 1

✘ Biscuits & Gravy

✘ Loaded Breakfast Potatoes

### Side 2

✘ Assorted Muffins

✘ Fruit Bowl

Add Biscuits & Gravy. **\$63.75/10 people**

Add Sausage Patties. **\$63.75/10 people**

Add Loaded Breakfast Potatoes. **\$63.75/10 people**

## BEVERAGES

**Assorted Sodas \$1.91/person**

Pepsi Products

**Lemonade \$15.30/gallon**

**Iced Tea \$15.30/gallon**

## DESSERTS

**Fudge Brownies \$63.75/10 people**

**Classic Lemon Bars \$63.75/10 people**

**Apple Cobbler \$63.75/pan (Serves 15-20)**