



2017 Catering Menu

~Lunch~

The best of home-style
American & Latino cuisine

Lunch Favorites #1 || \$12.00* per person

Gourmet Taco Bar with choice of carnitas (roast pork) or grilled chicken and/or roasted potatoes (V) or seasonal veggies (V) and taco fixins: house made salsa, fresh pico de gallo, shredded lettuce, lime cream, and fresh lime wedges.

Served with Fresh Corn & Flour Tortillas (V)

Lunch Favorites #2 || \$12.00* per person

Gourmet Sandwich and/or **Wraps Platter** turkey & cheddar, ham & swiss, and tuna salad on artisan bread and flour tortillas with chopped romaine and sliced tomatoes.

Served with Garden Salad

Lunch Favorites #3 || \$20.00* per person

Gourmet Boxed Lunch sandwich, bag of chips, apple, cookie and drink.

*Disposable compostable plates, napkins and utensils available for an additional charge. Service and tax not included.

Menu Additions

Garden Salad chopped romaine, carrot, tomato, cucumber w/ balsamic dressing	+\$6.00 per person
Spanish Rice & Beans (V)	+\$5.00 per person
House Made Desserts including assorted cookies, cakes, and mini cupcakes	+\$5.00 per person
House Made Cold Deli Salads including macaroni, pesto penne and potato	+\$4.00 per person
Seasonal Fruit Platter/Whole Fruit	+\$4.00 per person
Assortment of Granola Bars, Perfect Bars, and Gourmet Snacks	+\$4.00 per person
Empanadas choice of beef, chicken, black bean & cheese, seasonal veggie	+\$3.50 per item
Deviled Eggs	+\$3.00 per person
Assortment of Chobani Greek Yogurt with Fruit on the Bottom	+\$2.50 per person

Beverages

Fresh-Brewed Coffee & Tea served in an airpot with cups, half & half, sweeteners, etc... ..	+\$4.00 per person
Fresh Orange & Cranberry Juice	+\$4.00 per person
Bottled Water, Sodas, Sparkling Water	+\$2.00 per person

Service

Delivery: \$50.00-\$75.00 depending on location

Food delivered hot and/or cold and ready for self-service in disposable trays.

Buffet Service: approx. 30% of total

1 chef + 2 servers to set up, refresh, maintain food items and breakdown buffet stations. Cooking on-site may be required.

Full Service: approx. 50% of total

1 chef + 3 servers to plate and serve a multi-course, full service meal. Cooking on-site is required.

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/ All Spanglish Eats foods are prepared with the utmost care and quality. /

