

SOUTHWESTNY CATERING MENU

(Orders may require 24 hours' notice)

SANDWICH PLATTERS

served with garlic pickles & coleslaw

\$80 Small (Serves 10 Guests) • \$115 Large (Serves 15 Guests)

PLEASE SELECT 5

SWNY Steak Wrap* > grilled steak, mexican cheese, black beans, cilantro, red onion, avocado & plum tomatoes in jalapeño wrap

Grilled Achiote Marinated Chicken Breast > on rosemary focaccia with ancho chile mayo, lettuce and tomato

Chicken Caesar Wrap > caesar flavored wrap filled with crisp romaine, caesar dressing & grilled chicken breast

Turkey and Fontina > on 7-grain with smoked tomato mayo, lettuce & tomato

Vegetarian Wrap > filled with avocado, spinach, grilled corn, carrots, pico de gallo, red onion, fire roasted peppers, daikon sprouts, cotija cheese & black bean spread

Tuna Salad Wrap > whole wheat wrap with tuna salad, lettuce & tomato

SALAD PLATTERS (10 portions)

Caesar Salad \$75

Romaine hearts, fire roasted corn, cotija cheese & crispy tortilla strips, with our signature Caesar dressing.

SWNY Verde Salad \$65

Mixed baby greens, pearl tomatoes, crispy jicama, pumpkin seeds & peach-habanero dressing

SWNY Cobb Salad \$85

Romaine hearts, lime & herb marinated grilled chicken, jalapeño bacon, crumbled blue cheese, tomatoes, avocado, hard boiled eggs & classic vinaigrette

Rio Grande Salad \$85

Romaine hearts, grilled chicken, black beans, grilled corn, monterey jack, red grape tomatoes, sliced avocado & tobacco onions; tossed with ranch dressing

Goat Cheese Salad \$85

Baby arugula, wine poached pear, goat cheese crumbles, toasted walnuts & tequila mango dressing

Tex-Mex Salad \$80

Grilled corn, tomatoes, jicama, black beans, chayote, avocado and cilantro lime dressing

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

PLATTERS

Cheese

select imported and domestic cheeses, with grapes and assorted cheese crackers

\$75 Small –(Serves 10 Guests) ~ \$125 Large Serves 20 Guests

Fresh Fruit Platter

freshly sliced, seasonal fruits & berries

\$50 Small –(Serves 10 Guests) ~ \$100 Large Serves 25 Guests

Cheese with Fresh Fruit

Select Imported & Domestic Cheeses with Freshly Sliced, Ripe, Seasonal Fruits & Berries, & Assorted Cheese Crackers

\$100 –(Serves 10 Guests)

Red Pepper Hummus & Crudites

red pepper hummus & vegetable crudites with our house made dips

\$75 Small –(Serves 10 Guests) ~ \$100 Large Serves 20 Guests

Chicken Fingers

Hand Battered Chicken Tenders with Chipotle BBQ sauce and Honey Mustard

\$75 –(Serves 10 Guests)

Shrimp Cocktail

jumbo shrimp accompanied by lemons & horseradish spiked cocktail sauce

\$100 Small (45-50 Shrimp) ~ \$175 Large (95-100 Shrimp)

SWNY Tortilla Platter

corn tortilla chips, served with guacamole, salsa & black bean dip

\$75 (Serves 10 Guests)

Guacamole

With Pico de Gallo & Corn Tortilla Chips

\$50 (Serves 10 Guests)

Quesadillas

assortment of santa fe chicken, grilled mushroom & goat cheese, and plain cheese quesadillas; accompanied by pico de gallo, guacamole and sour cream

\$75 (Serves 10 guests) ~ \$125 (Serves 20 Guests)

BUFFET MENU

Let us cater your lunch or dinner. We will provide forks, knives, spoons, plates and napkins, as well as chafing dishes and serving utensils

MAINS (10 portions)

Cedar-Planked Atlantic Salmon* \$120

With parsley-lemon butter sauce

Mojo Marinated Skirt Steak* \$140

With Chimichurri sauce & tumbleweed onions

Pan Seared Marinated Chicken Breast \$100

With ancho chile glaze

Oven Roasted Mahi Mahi* \$130

With papaya pico de gallo

Spice Rubbed Sirloin Steak* \$140

With tomatillo escabeche and red wine reduction

STARCHES (10 portions) - one selection \$40

Truffle Mashed Potatoes

Chipotle Mashed Potatoes

Plain Mashed Potatoes

Spanish Rice

Vegetable Rice Pilaf

Creamed Corn

Braised Black Beans

Refried Pinto Beans

VEGETABLES (10 portions) - one selection \$50

Sautéed Haricots Verts with Shallots

Grilled Asparagus

Sautéed Spinach with Red Onion and Garlic

Herb Roasted Root Vegetables

Marinated Grilled Vegetables

DESSERTS (per dozen)

Chocolate Brownies \$40

Rice Crispy Treats \$45

Lemon Squares \$45

Churros with Chocolate and Cajeta Sauce (10 portions) \$50

Assorted Holiday Cookies \$20

Chocolate Chip Cookies \$24

Assorted Petits Fours \$45

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