

Starters

CHILE CON QUESO

Traditional dip made with melted, blended cheeses, fresh roasted poblano and Anaheim chiles.

\$1.00/person, \$8.00/pint or \$16.00/quart

LAYERED DIP

Chile con queso with roasted chiles, layered with guacamole, refried beans, seasoned ground beef, sour cream and diced tomatoes.

\$1.50/person, \$8.00/pint or \$16.00/quart

AVOCADO CREAM

A cool and soothing guacamole dip.

\$1.50/person, \$8.00/pint or \$16.00/quart

GUACAMOLE

Fresh seasoned avocado with diced tomatoes, minced onion and lime.

\$1.50/person, \$11.00/pint or \$21.00/quart

Salads

GRILLED CHICKEN SALAD

Freshly mixed green salad with shaved wood-grilled chicken, mandarin oranges, toasted caramelized almonds, grape tomatoes, golden raisins, jicama, radishes and avocado slices, all tossed in a honey mustard dressing.

\$10.29/person

FAJITA SALAD

Choice of wood-grilled marinated fajita steak*, fajita chicken, or Yucatan shrimp, served over a fresh mixed green salad with a variety of cheeses and guacamole.

| | |
|----------------|----------------|
| STEAK* | \$10.49/person |
| CHICKEN | \$10.49/person |
| YUCATAN SHRIMP | \$10.49/person |

GARDEN SALAD

Crisp, fresh green salad with tomatoes, croutons and mixed cheeses.

\$2.00/person

DRESSING OPTIONS:

Southwest Ranch • Honey Mustard • Fat-Free Vinaigrette

Desserts

DULCE DE LECHE CHEESECAKE

Creamy cheesecake whipped with Mexican caramel and served with leche quemada, a sweetened milk sauce.

\$5.49/slice \$2.99/half slice

TRES LECHES CAKE

Famous Mexican traditional sweet vanilla cake with three creams.

\$5.49/slice \$2.99/half slice

SOPAPILLAS**

\$1.25/person

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This item may be served raw or undercooked.

**Available in select markets.

ABUELO'S CATERING SERVICE OPTIONS

24 hour notice may apply.

FULL BUFFET SERVICE

Minimum food order of \$150.

18% service fee or minimum of \$75.

- Our professional catering staff will deliver, set up and serve for your event.
- We provide all service equipment, disposable plates, utensils and cups.

DROP-OFF SERVICE

Minimum food order of \$150.

10% service fee or minimum of \$25.

- Our professional catering staff will deliver food and beverages packaged in disposable serving pans and containers. Disposable plates, utensils and cups are also provided for orders over \$150.00.

PICKUP SERVICE

Abuelo's catering sales team will assist with your order, then arrange for your food to be packaged for convenient pickup at our location.

Custom Menu Options Available.

We will be happy to provide pricing for other Mexican favorites, such as chile rellenos and quesadillas. We can even customize your buffet to include vegetarian options and other menu offerings. All Abuelo's Buffets include fresh chips and salsa.

Call to discuss your needs with
a member of our catering team

740 Coastal Grand Circle

Myrtle Beach, SC 29577

843-448-5533

catering@food-concepts.com

ABUELO'S
THE FLAVOR OF MEXICO

Abuelos.com

Prices subject to change.

ABUELO'S[®]
THE FLAVOR OF MEXICO



Catering

The flavor of Mexico for your special events and occasions, just the way you want it! Whether you're hosting 15, 500 or even 1,000, Abuelo's Catering can make your event memorable with our sizzling Mexican specialties and mouthwatering combinations.



Fajitas

Sizzling wood-grilled seasoned steak, chicken or shrimp served with grilled onions, guacamole, sour cream, shredded cheese, pico de gallo, flour tortillas and your choice of two sides.

FAJITA TRIO (STEAK/CHICKEN/SHRIMP)
DINNER \$18.49/person

MARINATED FAJITA STEAK
LUNCH \$10.99/person DINNER \$15.29/person

MARINATED FAJITA CHICKEN
LUNCH \$10.49/person DINNER \$13.49/person

COMBINATION FAJITAS (STEAK/CHICKEN)
LUNCH \$10.99/person DINNER \$15.29/person

Additional fajita varieties may be available.



Mexican Favorites

Served with your choice of two sides.

Enchiladas, Tacos & Tamales

Choose any combination of the following items:

- Cheese enchilada topped with chile con carne
- Chicken enchilada topped with sour cream sauce
- Shredded beef enchilada topped with chile con queso sauce
- Seasoned ground beef enchilada topped with chile con carne
- Spinach enchilada topped with salsa de crema
- Crispy taco stuffed with seasoned ground beef, served with shredded lettuce, cheese and diced tomatoes
- Soft taco stuffed with seasoned ground beef, served with shredded lettuce, cheese and diced tomatoes
- Crispy taco stuffed with seasoned chicken, served with shredded lettuce, cheese and diced tomatoes
- Soft taco stuffed with seasoned chicken, served with shredded lettuce, cheese and diced tomatoes
- Beef tamale topped with chile con carne

TWO ITEMS \$8.99/person
THREE ITEMS \$10.49/person
FOUR ITEMS \$11.49/person



Burritos

DURANGO \$8.99/person
Spicy shredded beef burrito rolled in a flour tortilla with a chile con queso topping.

EL PASO \$6.99/person
Seasoned ground beef, charro beans and blended cheeses, rolled in a flour tortilla and baked with chile con carne.

Signature Sides

REFRIED BEANS \$1.25/person, \$5.00/quart
PAPAS CON CHILE™ \$1.25/person, \$7.00/quart
MEXICAN RICE \$1.25/person, \$5.00/quart
ESPINACA \$1.25/person, \$7.00/quart
CHARRO BEANS \$1.25/person, \$7.00/quart

House Specialties

Served with your choice of two sides.

LOS MEJORES DE LA CASA \$19.99/person
Succulent combination of wood-grilled, bacon-wrapped tenderloin medallions and bacon-wrapped shrimp, stuffed with fresh jalapeño and blended cheeses. (Pictured above.)

PASTA LA PAZ \$10.99/person
Pasta tossed in a spicy roasted tomato cream sauce with shrimp, chicken, chiles and vegetables.

SAUTÉED CHICKEN ZUCCHINI \$13.29/person
Lightly sautéed premium chicken breast with sliced zucchini, roasted red peppers and corn in a delightfully spicy cream sauce.

CHICKEN WITH SHRIMP MOJO DE AJO \$14.99/person
Seasoned grilled chicken breast topped with shrimp sautéed in a Mexican style garlic sauce.

STUFFED CHICKEN MEDALLIONS \$9.99/person
Medallions of chicken breast stuffed with chorizo, poblano and cheese, then lightly fried to perfection.

ALAMBRE DE CAMARON \$16.99/person
Wood-grilled, bacon-wrapped shrimp stuffed with jalapeño and blended cheeses, and seasoned to perfection.

