

GUACAMOLE

## STARTERS

### CHILE CON QUESO

Our signature, handcrafted and deliciously creamy cheese dip.

\$10.29/pint (720 CALS) or \$19.56/quart (1440 CALS)

### LAYERED DIP

Chile con queso with layers of fresh guacamole, refried beans, seasoned ground beef and sour cream.

\$11.33/pint (1220 CALS) or \$19.57/quart (2440 CALS)

### GUACAMOLE

Hand-mashed whole avocados, seasoned to perfection with lime juice, onions and diced tomatoes.

\$13.39/pint (360 CALS) or \$23.69/quart (720 CALS)

## DESSERTS

### DULCE DE LECHE CHEESECAKE

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

\$5.99/slice (980 CALS) \$3.29/half slice (490 CALS)

### TRES LECHE CAKE

Famous Mexican traditional sweet vanilla cake with three creams.

\$5.99/slice (760 CALS) \$3.29/half slice (380 CALS)

### SOPAPILLAS\*\*

\$1.50/person (100 CALS per sopapilla)

\*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

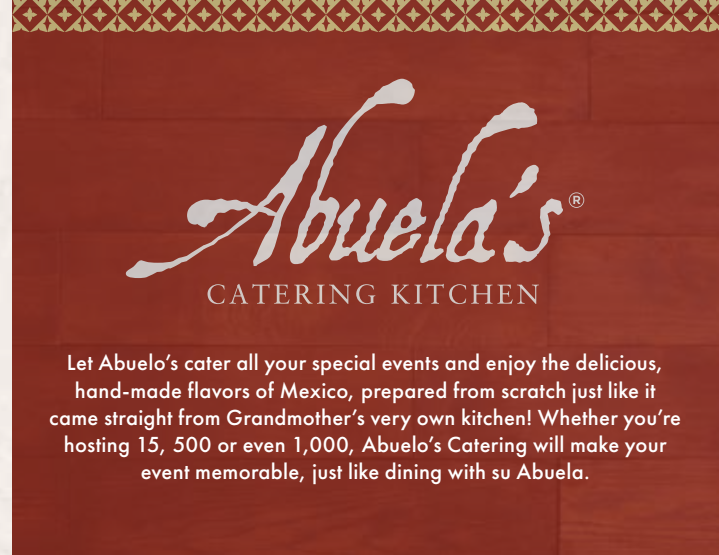
We will be happy to provide pricing for other Mexican favorites, such as chile rellenos and quesadillas. We can even customize your buffet to include vegetarian options and other menu offerings. All Abuelo's buffets include fresh tortilla chips (310 CALS) and salsa (10-15 CALS).

Prices subject to change.

2,000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information available upon request.

# ABUELO'S

FOOD + DRINKS + FAMILY



# Abuelo's®

CATERING KITCHEN

Let Abuelo's cater all your special events and enjoy the delicious, hand-made flavors of Mexico, prepared from scratch just like it came straight from Grandmother's very own kitchen! Whether you're hosting 15, 500 or even 1,000, Abuelo's Catering will make your event memorable, just like dining with su Abuela.





**HAND-ROLLED ENCHILADAS**

**CHICKEN FAJITAS**

**LOS MEJORES DE LA CASA**

## ENCHILADAS, TACOS & TAMALES

Served with your choice of two sides.

Choose any combination of the following items:

- Cheese enchilada topped with chile con carne (320 CALS)
- Chicken enchilada topped with sour cream sauce (190 CALS)
- Shredded beef enchilada topped with chile con queso sauce (240 CALS)
- Seasoned ground beef enchilada topped with chile con carne (250 CALS)
- Spinach enchilada topped with salsa de crema (210 CALS)
- Crispy taco stuffed with seasoned ground beef, served with shredded lettuce, cheese and diced tomatoes (260 CALS)
- Soft taco stuffed with seasoned ground beef, served with shredded lettuce, cheese and diced tomatoes (260 CALS)
- Crispy taco stuffed with seasoned chicken, served with shredded lettuce, cheese and diced tomatoes (190 CALS)
- Soft taco stuffed with seasoned chicken, served with shredded lettuce, cheese and diced tomatoes (190 CALS)
- Beef tamale topped with chile con carne (220 CALS)

**TWO ITEMS \$10.29/person (710-1050 CALS)**

**THREE ITEMS \$12.35/person (870-1360 CALS)**

**FOUR ITEMS \$14.39/person (1040-1680 CALS)**

## FAJITAS

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

### MARINATED FAJITA CHICKEN

\$12.35/person (980-1450 CALS)

### MARINATED FAJITA STEAK

\$13.39/person (1120-1590 CALS)

### COMBINATION FAJITAS (STEAK & CHICKEN)

\$13.39/person (980-1590 CALS)

Additional fajita varieties and portion sizes are available.

## SIGNATURE SIDES

**REFRIED BEANS** \$1.50/person (260 CALS)  
\$8.00/quart (1664 CALS)

**PAPAS CON CHILE™** \$1.50/person (160 CALS)  
\$10.00/quart (1024 CALS)

**MEXICAN RICE** \$1.50/person (110 CALS),  
\$8.00/quart (880 CALS)

**ESPINACA** \$1.50/person (190 CALS)  
\$10.00/quart (1216 CALS)

**CHARRO BEANS** \$1.50/person (110 CALS)  
\$10.00/quart (704 CALS)

## HOUSE SPECIALTIES

Served with your choice of two sides.

### LOS MEJORES DE LA CASA

\$23.99/person (1130 CALS)

Beef tenderloin medallions wrapped in hickory smoked bacon and fire-grilled. Served with shrimp stuffed with fresh jalapeño and blended cheeses, wrapped in bacon.

### PECHUGA CON CALABAZA

\$14.99/person (980 CALS)

Lightly sautéed chicken breast topped with a creamy blend of zucchini, crushed chiles and corn.

### STUFFED CHICKEN MEDALLIONS

\$12.59/person (1320 CALS)

Lightly fried chicken breast medallions stuffed with blend of chorizo, Poblano peppers and cheese.

### ALAMBRE DE CAMARON

\$19.99/person (1100 CALS)

Fire-grilled shrimp stuffed with jalapeño and blended cheeses, wrapped in hickory smoked bacon.



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