

Mexican Buffet Dinner Menu



CAREFREE | CATERING

Imagination • Experience • Excellence

Carefree Catering Concepts
21443 N. 23rd Ave. Suite 2
Phoenix, Az., 85027

602-818-3887

carefreecatering.co



Appetizers:

White Corn Chips with Fresh Guacamole, Red and Green Salsas

Chili Lime Chicken Skewers with Tequila Glaze

Pulled Pork in Tortilla Crisps with Corn Salsa

Buffet:

Sonoran Caesar; Chipotle Ranch, Crouton, Lemon and Cotija Cheese

Street Taco Station; Pulled Chicken, Roasted Onion and Pepper, Salsas,

Corn Tortillas, Lettuce, Tomato, Sliced Jalapeno,

Chipotle Sauce and sour cream

Carnitas; Simmered in Verde Sauce with Pablono Chili and Cilantro

Authentic Refried Black Beans and Spanish Rice

Dessert:

Warm Cinnamon Churros

Tres Leche Cake

Beverage:

Coconut Aqua Fresca

Tropical Fruit Punch

Menu Cost \$17.95

Service Fee \$3.23

Sub Total \$21.18

Sales Tax \$1.98

Grand Total \$23.16

Price Quoted is for a minimum of 30 guests

Price quoted is for full service catering and includes high end disposable wares

Drop off pricing on this menu will be less service fee but incur a delivery fee based on mileage



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Mexican Buffet Lunch Menu

Appetizers:

White Corn Chips with Fresh Guacamole, Red and Green Salsas

Buffet:

Sonoran Caesar; Chipotle Ranch, Crouton, Lemon, tortilla strips and Cotija Cheese

Street Taco Station; Pulled Chicken, Roasted Onion and Pepper, Salsas, Corn Tortillas, Lettuce, Tomato, Sliced Jalapeño, Chipotle Sauce and sour cream

Dessert:

Warm Cinnamon Churros

Tres Leche Cake

Beverage:

Coconut Pineapple Aqua Fresca

Menu Cost \$13.95

Service Fee \$2.51

Sub Total \$16.56

Sales Tax \$1.55

Grand Total Per Person 18.11

Price Quoted is for a minimum of 30 guests

Price quoted is for full service catering and includes high end disposable wares

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Imagination Experience Excellence

Carefree Taco Cart Buffet

30-50 people \$10.00 per person 50 or more \$9.00 per person
Sales Tax / mileage Not Included

Call 480-420-3249 To Book Your Event

Service Includes:

Meats: Carne Asada, Shredded Chicken, Green Chili Pork
Vegetables, onions and jalapeno on the grill Shredded Cabbage
Diced Tomato, Sour Cream
Guacamole, shredded cheese
Chopped Cilantro
Lime Wedges, sour cream
Tortilla Chips
Warm flour tortillas
Crisp Taco Shells
Refried Beans
Spanish Rice
Iced Tea and Lemonade

on site grilling incurs \$50.00 set up fee

There is a minimum driving fee of \$25 for fifteen miles
(we are located at I 17 and 101).

If the distance is larger there is an additional
\$1.00 per mile after 15 miles

buffet is professionally equipped to cater your guests Includes cups,
plates forks and napkins

taqueros will provide professional and friendly service



Southwest Inspired

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Hot Hors d'oeuvres

Southwestern Flavors

Jalapeno Poppers	\$2.00 Each
Jalapenos stuffed with cream cheese and breaded.	
Southwest Chorizo Lumpia Spring Roll	\$2.50 Each
Spicy chorizo sausage, black beans and pepper jack cheese blended with southwestern spices and rolled in a wheat/rice wrap.	
Sonoran Chicken Phyllo Pouch	\$3.00 Each
Smoked chicken blended with tangy salsa and crushed chili peppers folded in a phyllo beggar's purse.	
Sonoran Chicken Spring Roll	\$3.00 Each
Smoked chicken chunks blended with crushed tomatoes, jalapenos and fresh cilantro wrapped in a spring roll.	
Scallop in Jalapeno Bacon	\$3.50 Each
Eastern sea scallop wrapped in moderately spicy jalapeno seasoned lean bacon.	
Southwest Vegetable Phyllo Purse	\$3.00 Each
Roasted vegetables blended with tangy salsa & crushed chili peppers folded in a phyllo beggar's purse.	
Lobster Mango Tortilla Crisp	\$4.00 Each
Small chunks of Maine lobster, diced mango, edamame beans, coconut, lime, hot chilies and spices stuffed inside a tortilla cup.	
Roasted Eggplant Tortilla Crisp	\$3.00 Each
Fresh eggplant and onions roasted in olive oil, oven roasted tomatoes, pignoli, a slice of fresh tomato and crumbled queso Fresca stuffed into a flour tortilla cup.	
Southwest Beef Tortilla Crisp	\$3.00 Each
Hot/sweet chilies, tomato, cilantro, shredded beef and Mexican cheeses in a flour tortilla cup.	
Spinach and Artichoke Tortilla Crisp	\$3.00 Each
Creamy ranch dip with spinach and artichoke in a white flour tortilla cup.	



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Mexican Specialties

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Entrée Quesadillas

Spicy Chicken and Cheese Quesadilla

Chopped spicy chicken and diced roasted green chilies blended with Mexican cheeses and herbs in a hand stretched 8" flour tortilla.

Grilled Skirt Steak and Cheese Quesadilla

Chopped skirt steak and diced roasted green chilies blended with Mexican cheeses and herbs in a hand stretched 8" flour tortilla

Entrée Chile Relleno

Entrée Anaheim Relleno

Fire roasted, stem-on chilies stuffed with chicken, cilantro, cheese and herbs wrapped in a classic Relleno batter!

Entrée Tamales

Green Corn Chili Tamales

Authentic corn tamales with roasted green chilies, corn and Jack cheese.

Machaca Beef Tamales

Authentic fresh beef tamales made with shredded beef and cheese.

Machaca Chicken Tamales

Authentic fresh chicken tamales made with shredded chicken and cheese.

Shredded Pork Tamales

Authentic fresh pork tamales made with shredded pork and cheese.

Entrée Poultry and Meats

Green Chili Pork

Slow simmered in tomatillo and cilantro sauce

Chili Colorado

Tender Angus Beef simmered in red chili sauce.

Chicken Fondito

Breast meat simmered in green chili cream cheese sauce

Carne Asada

Authentic marinade cooked over a wood burning grill

Items can be added/substituted in any buffet or plated meal