



JC Cooks Catering & Chef Services

Mexican Party Menu

APPETIZERS/SNACKS/LUNCHESES

Shrimp Avocado Tomatoes, Jalapenos, Green Onion, Red onion, Garlic lime juice with your Favorite Tortilla Chips

Tortilla Chips with Warm Queso Dip (Melted Cheese) with Jimmy Dean Sausage or Quality Chorizo

Seasonal Fruit Tray: Watermelon, Strawberries and Pineapple Fruit Skewers Platter

MAIN COURSES - SELECT FROM

Delicious Mexican Street Corn Salad

<https://www.seriousseats.com/recipes/2012/07/esquites-mexican-street-corn-salad-recipe.html>

Chicken Spinach Enchiladas Suissas with Green Tomatillo Sauce
Crema, Diced Roasted Zucchini, onion, garlic with Mixed Mexican cheeses

Refried Black or
Refried Pinto Beans
Charro Beans

Mexican Chicken or Grilled Marinated Chicken
Tequila, Orange, Lime, Garlic, Olive Oil, Oregano and more

Mexican Rice with Onion, Garlic

Pork loin or Baby Back Ribs marinated in Orange, Lime, Garlic, Olive Oil, Oregano and more

Delicious Spiced Ground Sirloin or Organic Grass Fed Beef Street Tacos

Fajitas with Peppers, Onion, Garlic
Chicken, Beef, Pork or Shrimp
Choice of Tortillas – Corn, Wheat

DESSERTS & COCKTAILS

Coconut and Mango Sorbet dipped in Chocolate

Sopapilla Cheesecake

Tres Leches Cake with Berries

Mexican Brownies

BEVERAGES

KILLER MARGARITAS

Freshly Squeezed Juices, Lime, Orange, Stevia or Organic Sugar Syrup

Your Choice of Tequila

White or Red Wine Sangria with Fresh Fruit

Mexican Coffee – Kahlua, Tequila, Coffee, Sugar, Cream