

CHILE CON QUESO

- Deep 1/2 pan (96oz) 25-35 ppl **\$45**
- Shallow 1/2 pan (64oz) 20-30 ppl **\$25**
- Quart (32oz) 8-12 ppl **\$15**

MEXICAN RICE / REFRIED BEANS

- Deep 1/2 pan (96oz) 25-35 ppl **\$45**
- Shallow 1/2 pan (64oz) 20-30 ppl **\$25**
- Quart (32oz) 8-12 ppl **\$15**

GUACAMOLE (PER PINT)	14	CHOICE OF SALSA	7
CHICK/PORK/TACO (PER PINT)	12	LARGE BAG OF CHIPS	5
BEEF FAJ/BARBACOA (PER PINT)	14	MISCELLANEOUS SIDE (PER PINT)	7
CHAFFING STANDS W/ STERNO (PER)	25	FLOUR TORTILLAS (PER DOZEN)	3
GALLON TEA W/ SET-UP	5	CORN TORTILLAS (PER DOZEN)	5
COFFEE TRAVELER	12	FRESH SQUEEZED LEMONADE GAL	12



For information regarding full-service or off menu item pricing
catering@chilosmexicanbistro.com

LUNCH FAJITAS – Iced tea included (1 gallon per 10ppl) 10.5

Choice of meats (grilled steak or chicken, pork or traditional taco meat)
Flour tortillas, salad tray cheese, sour cream, chips, red, white and fresca salsa
A lighter taco bar version of our fajita feast - does not include rice/beans or guacamole.

FAJITA FEAST 12.5

Choice of meats (grilled steak or chicken, pork or traditional taco meat) cheese, sour cream, guacamole, all 6 salsas and chips with flour tortillas, mexican rice, refried beans and salad tray

ADD GRILLED AVOCADOS add \$3.5 per person
1 tray per every 10 ppl

ADD ENCHILADAS - boom-boom, tex-mex or stacked avocado add \$3 per person
1 tray per every 10 ppl

ADD TORTILLA SOUP add \$2.5 per person
1 gallon per every 10 ppl

ADD FLAUTAS OR TAQUITOS add \$2.5 per person
1 dozen per every 10 ppl

SOUP AND SALAD (BUILD YOUR OWN) 9.5

Choice of meat (grilled chicken breast or steak) chopped romaine, roma tomatoes, roasted chiles, grilled corn, jack cheese, crispy tortilla strips, diced avocado, soup broth with chips, red, white and fresca salsa

NACHO BAR 10

Taco meat, refried beans, queso, shredded cheese, sour-cream, & fresh jalapeños. Chips and red, bella blanca, and fresca salsa.

add fajita meat add 1.50 per person
add guac add 1.50 per person

BREAKFAST TACO BAR – coffee included 9

Flour tortillas, scrambled eggs, grilled potatoes, refried beans, mild breakfast sausage, chorizo and bacon with cheese, jalapeños, chips and red, white and fresca salsa

MORE

GRILLED AVOCADO - (per ½ size pan) 45
Scooped, seasoned, splashed with lime juice, then grilled; topped with choice of meat

ENCHILADAS - (per dozen) 32
Boom-Boom, Tex-Mex, Sour Cream Chicken or Stacked Avocado Chicken.
Rolled enchiladas are cut in half (yielding 24 pieces)
Stacked enchiladas are cut in squares (yielding 12-15 pcs)

BOTANA PLATTER - (South TX. Style, 6-9 ppl) 79
Full size pan lined with bean/cheese/guacamole nachos, combo fajitas piled in the middle, cheese - green chile quesadillas with tortillas, queso, salsas and chips on the side

THAT LAYERED GOOEY DIP 35
Refried beans, taco meat, queso, white cheese, guacamole, green chiles, onions, jalapeños and cilantro

TORTILLA SOUP - (per gallon only) 30
Build your own - grilled chicken, jack cheese, roasted chiles, grilled corn, cilantro, diced avocado and tortilla strips

TAQUITOS/FLAUTAS - (per dozen) 32
Roasted pork or grilled chicken, white cheese, sour cream and green chiles

FRESH FRUIT TRAY - (per ½ size pan) 30

OSCAR DELTA TEXAS KITCHEN

(24 HOUR NOTICE REQUIRED) ICED TEA INCLUDED (1 GALLON PER 10PPL)

BBQ SANDWICH SACK LUNCH 11.50
House-smoked BBQ brisket, turkey or chicken, mounded on toasted brioche bun with potato salad, sliced pickles and onions, and fresh baked chocolate chip cookie

BRISKET/BACON CHEESEBURGER BAR 13.5
Grilled hand-formed patties, chopped BBQ brisket, sliced American cheese and thick sliced bacon with toasted brioche buns. Oscar Delta mustard/mayo, fresh veggie toppings, house fried potato chips and chocolate chip cookies

ADD ON THE SIDE - SLICED BRISKET add \$15 per lb.

ADD ON THE SIDE - SMOKED BBQ CHICKEN OR JALAPEÑO SAUSAGE add \$12 per lb.