

CHILE CON QUESO

Deep ½ pan (25-35 ppl) **\$45**
Shallow ½ pan (20-30 ppl) **\$25**
Quart (8-10 ppl) **\$15**

MEXICAN RICE / REFRIED BEANS

Deep ½ pan (25-35 ppl) **\$25**
Shallow ½ pan (20-30 ppl) **\$15**
Quart (8-12 ppl) **\$10**

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
TAQUITOS/FLAUTAS	33	FRESH FRUIT TRAY	33
CHAFFING STANDS W/ STERNO (PER)	25	FLOUR TORTILLAS (PER DOZEN)	3
GALLON TEA W/ SET-UP	5	CORN TORTILLAS (PER DOZEN)	3
COFFEE TRAVELER	12	FRESH SQUEEZED LEMONADE GAL	12

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.**

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

All deliveries have an added 15% service fee with a maximum of \$75

CHILOSOMEXICANBISTRO.COM

Catering menu pricing effective as of 08.01.19

CHILOS
MEXICAN BISTRO

Catering menu pricing effective as of 03.01.19

PICK UP - MINIMUM 10 PPL*

Available Breakfast, Lunch and Dinner with 2 hour notice- appreciated.

DROP OFF DELIVERY - MINIMUM 15 PPL**

Available Breakfast, Lunch & Dinner. 24hr notice required - credit card required at time of order. All orders delivered to the front door of your home or office.

**All Catering services are sold in increments of 5 ppl with a minimum of 10*

***All deliveries have an added 15% service fee with a minimum of \$25/maximum \$75*

FULL SERVICE (50 PPL MINIMUM)

An additional \$3.50 added per person for full service catering. 18% gratuity added to all full service caterings. Service includes buffet set up and service of food. Full breakdown and clean up of area and packaging of opened left over food on request.

Catering agreement with a 20% deposit will be required with parties of 100 ppl or more. Credit card required at time of order.

We specialize in catering for a variety of events. Casual get togethers, corporate evnts and full service formal weddings. With customizable menu options that draw from both our Chiloso Mexican Bistro and Oscar Delta Texas Kitchen concepts, we combine a wide variety of tastes and combinations.

CONTACT US - WE WELCOME THE CHANCE TO HELP WITH YOUR EVENT.**LUNCH FAJITAS – Iced tea included (1 gallon per 10ppl) 10.5**

A lighter taco bar version of our fajita feast. Included choice of meats (grilled steak or chicken, pork or traditional taco meat) Flour tortillas, salad tray, shredded cheese, sour cream, red mild, bella blanca and chiles fresca sauce. Chips always included. (rice/beans/guac not included)

FAJITA FEAST 12.5

Choice of meats (grilled steak or chicken, pork, or traditional taco meat) Choice of black beans, refried beans or charros with mexican rice. Also included is shredded cheese, sour cream, guacamole, fresh flour tortillas and our 3 most popular salsas, red mild, bella blanca and chiles fresca sauce. Chips always included.

SOUP AND SALAD (BUILD YOUR OWN) 9.5

Grilled Chicken fajita, chopped romaine, chopped roma tomatoes, roasted chiles, grilled corn, jack cheese, crispy tortilla strips, diced avocado, soup broth and red mild, bella blanca, and chiles fresca sauce. Chips always included.

NACHO BAR 10

Traditional taco meat, refried beans, queso, shredded cheese, cour cream & fresh jalapenos. Chips, red mild, bella blanca, and chiles fresca sauce also included.

add fajita meat add 1.00 per person
add guac add 1.00 per person

MORE**GRILLED AVOCADO - (per ½ size pan) 45**

Scooped, seasoned, splashed with lime juice, then grilled; served on a bed of queso then topped with your 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)

SOUTH TEXAS BOTANA PLATTER - (6-9 ppl) 79

Full size pan lined w/ bean/cheese/jalapeno nachos, combo fajitas piled in the middle, cheese-green chile quesadillas on the side. Pints of red mild, bella blanca, & chiles fresca salsa. Chips always included.

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

ADD DESSERT TO ANY add 1.50 per person

Grilled Vanilla cake w/ homemade vanilla cream & strawberry - serrano sauce

BREAKFAST TACO BAR – coffee included 9

Flour tortillas, scrambled eggs, grilled potatoes, refried beans, mild breakfast sausage, chorizo and bacon with shredded cheese, jalapenos, chips, and red mild, bella blanca, and chiles fresca salsa. Add 16 oz Tropicana OJ, chocolate milk, or whole milk \$1.25 each

All deliveries have an added 15% service fee with a maximum of \$75