



Mexican Menu Options
(Priced Per Person)

❖ Full Taco/Fajita Bar \$12pp

- Seasoned Chicken & Beef
- Mixed Vegetables
- Homemade taco shells
- Fried corn & flour tortillas
- Guacamole
- Lettuce
- Jalapeno
- Cheese
- Pico de gallo
- Sour Cream

❖ 2 Shredded Braised Pork or Chicken Tamales \$5.50pp
Topped with Salsa Verde or Chili

❖ Green Chili & White Cheddar Cheese Grit Cake topped with crispy carnitas, cilantro & lime aioli \$4.00pp

❖ Carnitas empanada with Roasted Tomatillo & green Chili Salsa \$4.25pp

❖ 7-layer dip with refried beans, shredded cheddar cheese, guacamole, black olives, diced tomatoes, sour cream and lettuce with homemade tortilla chips \$3.50pp

❖ White Queso with homemade tortilla chips \$3.50pp

❖ Homemade Guacamole Dip with homemade tortilla chips \$3.50pp

❖ Mexican Grilled Street Corn with Cotija cheese, Cilantro & Lime Aioli \$2.50pp

❖ Refried Beans and Spanish Rice \$3.50pp

❖ Cost

- Food Cost pp + tax
- \$30 Delivery Fee

*There is a 3% Processing Fee added to all credit card payments.



Notes

- Heart and Soul will deliver and setup food in aluminum pans.
- Heart and Soul will provide all foam or paper plates/bowls, cups, napkins, and cutlery. Plastic disposables are available at \$2pp and china/glass rentals can be arranged.
- Client will provide any tablecloths, tables, chairs, floral arrangements, and centerpieces.
- Ice is available at an additional charge.
- Wire racks & sterno available at a separate fee of \$6.00 per set.
- Full service events will incur additional labor fees & 18% Service charge.