



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.