GLOBAL CATERING COLLECTION

Mexican

Food selections

A flexible menu for weddings, corporate gatherings and private celebrations.

APPETIZERS

Chips and guacamole

Corn chips with avocado dip

Chicken flautas

Crisp rolled tortillas and salsa

Queso fundido

Melted cheese with roasted peppers

Esquites cups

Corn, lime, crema and cotija

MAIN DISHES

Chicken tinga

Shredded chicken in tomato-chipotle sauce

Carnitas

Slow-cooked citrus pork

Carne asada

Grilled marinated beef

Vegetable enchiladas

Vegetables, cheese and red chile sauce

SIDES & ACCOMPANIMENTS

Arroz rojo

Tomato-seasoned rice

Black beans

Seasoned beans with onion

Calabacitas

Sauteed squash, corn and peppers

Tortilla and salsa set

Corn tortillas, salsa verde and roja

DESSERTS

Tres leches cups

Milk-soaked sponge cake

Churro bites

Cinnamon-sugar pastry and chocolate dip

Flan

Caramel custard cups

Arroz con leche

Cinnamon rice pudding

CUSTOMIZE YOUR MENU

Choose dishes to suit your event. Spice levels and recipe adaptations can be discussed. Confirm ingredients and allergens before ordering; vegetarian dishes may require separate preparation. Regional recipes vary.

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Suggested DFW catering prices

PROPOSED FOOD-ONLY PACKAGES | 25-GUEST MINIMUM

Classic — $24 / guest

Chicken tinga + Arroz rojo + Black beans

Signature — $34 / guest

Chips and guacamole + Chicken tinga + Carnitas + Arroz rojo + Black beans + Tres leches cups

Celebration — $46 / guest

Chicken flautas + Carnitas + Carne asada + Black beans + Calabacitas + Churro bites

FOOD SUBTOTALS

PACKAGE	25 GUESTS	50 GUESTS	100 GUESTS
Classic	$600	$1,200	$2,400
Signature	$850	$1,700	$3,400
Celebration	$1,150	$2,300	$4,600

OPTIONAL ADDITIONS

Any listed appetizer: +$6 per guest (2 small pieces or one 2-oz dip/salad portion). Any listed side: +$4 per guest (one 3-4 oz portion). Any listed dessert: +$5 per guest (one mini portion). Apply additions to the full guest count; main-dish substitutions require a revised quote.

WHAT THE PRICES COVER

Prepared food in disposable catering pans. Plan 6-7 oz combined cooked protein per guest, shared across included mains, plus sides; rice/noodle mains use an equivalent meal portion. Extras are portioned as stated above.

Delivery, setup, staff, live cooking, chafers, tableware, rentals, beverages, tax and gratuity are excluded. Totals are food subtotals only. Prices are proposed estimates, subject to ingredient costs, availability and final written confirmation.