



Cinco de Mayo Menu 2017

Select a Lunch Entrée

Served with your choice of 2 sides and yeast rolls & butter or chips & salsa

Santa Fe Pork Chop -12.50

Center cut boneless pork loin seasoned with cilantro, garlic & cumin.

Carne Guisada - 14.50

Traditional Mexican beef stew with herbs & chiles, served with flour tortilla.

Chimichurri Chicken - 14.30

Marinated in chipolte, cilantro, parsley, garlic, grilled & served with a light sauce.

Select Two Sides

Rice with Cilantro & Carrots

Poblano Potato Gratin

Cumin Roasted Potatoes

Acapulco Rice

Southwest Garden Salad

Mixed greens tossed with red peppers, carrots and tortilla strips.

Santa Fe Salad (+.80)

Mixed greens, avocado, kidney beans, pine nuts served with peppery vinaigrette

Fire Roasted Corn Salad (+.80)

Fire roasted fresh corn, tossed with marinated red onion, multi colored peppers, served on spring mix with a cilantro vinaigrette.

See our Corporate Delivery Menu for additional side selections

Breakfast

Breakfast Enchiladas - 11.50

Scrambled eggs with sausage, green onion, cilantro & Monterey Jack cheese in flour tortillas; topped with cheese sauce. Served with salsa & fruit tray.

Add on some yummy.....

Mexican Chocolate Mini Bundt Cakes - 3.25 each

Dulce de Leche Cupcakes -2.50 each



To place your order with George
Call 713-699-1693 or Email
yummy@cateringbygeorge.com

Want to dress up your Fiesta? Try these add ons...

Acrylic Upgrade \$2.75 per person (includes acrylic plates, utensils and tumblers)

China Serveware Upgrade \$7.50 per person (includes white china plates, stainless flatware, glassware and linen napkins)

Buffet Upgrade \$1.50 per person (includes white platters and bowls and stainless serveware)

Buffet & Guest Table Linens (check with your coordinator for pricing and available sizes and colors)

Waitstaff (subject to availability)