

Aunt Chilada's™

Tempe, Arizona

CATERING MENUS

AuntChiladasTempe.com
1-10 & Baseline at Arizona Grand Resort
Reservations (602) 431-6470

Brad Filgas, Catering/Banquet Manager | bfilgas@auntchiladastempe.com



HORS D'OEUVRES SELECTIONS

Machaca Beef Burrito with Green Chili Sauce

\$4.00 Per Piece

Lobster Avocado Tortilla Crisps

\$4.00 Per Piece

Rock Shrimp Shooter in Tortilla Cup with Lime Cream Sauce

\$4.00 Per Piece

Crab Tortilla with Cilantro

\$4.00 Per Piece

Ceviche Shooters

Sea Bass, Scallops, Shrimp and Calamari

\$4.75 Per Piece

Mexican Shrimp Cocktail Shooters with Lime, Cucumber, Tomato and Onion

\$4.25 Per Piece

Seasonal Fresh Fruit and Vegetable Display with Chipotle Ranch Dressing

\$225.00 Per Tray

(Serves 50 guests)

Sonoran Queso Dip Served with Homemade Tortilla Chips

\$75.00 Per Gallon

(Serves 20 guests)

Aunt Chilada's Freshly Made Guacamole

Served with Homemade Tortilla Chips

Small \$25.00

(Serves 10 guests)

Large \$125.00

(Serves 50 guests)

All prices subject to 24% service charge, subject to change and applicable sales tax.

If guaranteed numbers fall below 20 people, a \$50.00 service fee will be assessed.



BORDER BUFFET

(Menu Available Sunday – Thursday Only)

Homemade Tortilla Chips and
Fresh Garden Salsa

Fiesta Salad
Fresh Greens with Tomatoes, Cucumbers,
Queso Fresco, Black Olives,
Fiesta Tortilla Strips and Choice of Dressings

ENTRÉES

Beef and Bean Burritos
Shredded Beef and Aunt Chilada's Signature Refried Beans
Wrapped in a Homemade Tortilla

Chicken Chimilingas
Spicy Shredded Chicken Wrapped in a Homemade Tortilla,
Lightly Fried and Smothered with Cheddar and Monterey Jack Cheeses

Chef Torres' Signature Spinach and Cheese Enchiladas
Spinach and Cheese Wrapped in a Homemade Tortilla
Covered in a Jalapeño Cream Sauce

Served with Refried Beans
and Spanish Rice

Iced Tea, Coffee Upon Request

\$21.95 Per Person

*All prices subject to 24% service charge, subject to change and applicable sales tax.
If guaranteed numbers fall below 20 people, a \$50.00 service fee will be assessed.*



FAJITA BUFFET

Minimum of 20 Guests Required

Homemade Tortilla Chips with Garden Salsa

Seasonal Fresh Fruit and Vegetable Crudités Display
Served with Chipotle Ranch

Fiesta Salad
Fresh Greens, Tomatoes, Cucumbers, Queso Fresco, Black Olives,
Fiesta Tortilla Strips with Choice of Dressings

ENTRÉES

Fajitas
Your Choice of Beef or Chicken Fajitas with Warm Flour Tortillas

Tacos and Tostadas
Shredded Beef Tacos with Hard and Soft Shells

Chicken Chimilingas
Spicy Shredded Chicken Wrapped in a Homemade Tortilla,
Lightly Fried and Smothered
with Cheddar and Monterey Jack Cheeses

Served with Sour Cream, Guacamole, Salsa Fresca and Gorditas

Refried Beans and Fideo

Chef's Selection of Desserts

Iced Tea, Coffee Upon Request

\$25.50 Per Person

Combination of Beef and Chicken Fajita Meats
Additional \$2.50 Per Person

Shrimp Fajitas
Additional \$4.00 Per Person

Chef to Prepare Fajitas to Order
\$125.00 (Optional)

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FIESTA BUFFET

Minimum of 20 Guests Required

Homemade Tortilla Chips with Garden Salsa

Seasonal Fresh Fruit and Vegetable Crudités Display
Served with Chipotle Ranch

Fiesta Salad
Fresh Greens, Tomatoes, Cucumbers, Queso Fresco,
Black Olives, Fiesta Tortilla Strips
with Choice of Dressings

CHOICE OF ENTRÉES

Green Chile Tamales
Mini Chicken Chimilingas
Mini Beef Chimichangas
Shredded Beef or Chicken Tacos
Chicken or Cheese Enchiladas
with Red Sauce
Carne Asada Burros
Chef Torres' Signature
Spinach and Cheese Enchiladas
Beef and Bean
or Bean and Cheese Burritos

Served with Refried Beans and Spanish Rice

Chef's Selection of Desserts

Iced Tea, Coffee Upon Request

3 Entrees \$24.95 Per Person

4 Entrees \$27.95 Per Person

5 Entrees \$32.95 Per Person

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BAJA BUFFET

Minimum of 20 Guests Required

Homemade Tortilla Chips and Fresh Garden Salsa

Seasonal Fresh Fruit and Vegetable Crudités Display
Served with Chipotle Ranch

Fiesta Salad
Fresh Greens, Tomatoes, Cucumbers, Queso Fresco,
Black Olives, Fiesta Tortilla Strips
with Choice of Dressings

ENTRÉES

Chef Torres' Signature Spinach and Cheese Enchiladas
Spinach and Cheese Wrapped in Homemade Tortilla and
Covered in a Jalapeño Cream Sauce

Shredded Beef Mini Chimichangas
Shredded Beef Wrapped in a Homemade Tortilla, Lightly Fried and
Smothered in a Zesty Red Sauce and Cheese

Sea Bass Vera Cruz
Charbroiled and Served in a Flavorful Tomato, Olive and Roasted Pepper Conserve

Chorizo Chicken
Chorizo Stuffed Chicken Breast
Served with a Chili Verde Sauce

Served with Refried Beans and Spanish Rice

Chef's Selection of Desserts

Iced Tea, Coffee Upon Request

\$31.95 Per Person

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SOUTHWESTERN BUFFET

Minimum of 20 Guests Required

Homemade Tortilla Chips
with Fresh Garden Salsa, Guacamole
and Chile Con Queso

Seasonal Fresh Fruit and Vegetable Crudités Display
Served with Chipotle Ranch

ENTRÉES

Garlic Chicken
Garlic Charbroiled Chicken Breast
with Arizona Chili Butter

Mini Chimichangas
Shredded Beef or Shredded Chicken Wrapped in a Homemade Tortilla,
Lightly Fried and Smothered in a Zesty Red Sauce and Cheese

Fajitas
Spicy Chicken and Shrimp with Warm Gorditas,
Sour Cream, Guacamole, and Salsa Fresca

Sliced Pork Loin
Marinated in Spices and Charbroiled
Served with Gorditas Served on a Bed of Spanish Rice

Chef's Selection of Desserts

Iced Tea, Coffee Upon Request

\$39.95 Per Person

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SONORAN BUFFET

Minimum of 20 Guests Required

Homemade Tortilla Chips and Fresh Garden Salsa

Seasonal Fresh Fruit and Vegetable Crudités Display
Served with Chipotle Ranch

Smoked Corn and Poblano Chili Chowder

SALAD

Jicama, Citrus, Pepper and Hearts of Palm
with Margarita Mustard Dressing

ENTRÉES

Carne Asada
Chile Marinated Broiled New York Strip with Chipotle Pepper Sauce

Shrimp and Lobster Tacos
Served with Corn and Flour Tortillas

Chicken Fajitas
Tender Sizzling Spicy Chicken
Served with Grilled Onions, Peppers, Warm Flour Tortillas, Sour Cream,
Guacamole, Mexican Corn Relish and Salsa

Black Beans and Roasted Poblano Pepper Rice

Chef's Selection of Desserts

Iced Tea, Coffee Upon Request

\$50.00 Per Person

Chef to Prepare Fajitas to Order

\$125.00 (Optional)

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PLATED MENU 1

*To Accommodate Less Than 25 Guests
(Buffets are recommended for Parties Larger Than 25 Guests)*

Homemade Tortilla Chips and Fresh Garden Salsa

CHOICE OF ENTRÉES

Chicken Fajita Chimichanga
Deep Fried Burro with Our Famous Chicken Fajita Meat,
Mexican Chili Sauce, Monterey Jack and Cheddar Cheese,
Sour Cream and Chopped Tomatoes

OR

Pollo Fundido
Broiled Breast of Chicken
Smothered in a Jalapeño Cream Sauce

OR

Burro Verde
Flour Tortilla Filled with Green Chile Con Carne,
Topped with Green Sauce and Cheese
Served with Sour Cream and Guacamole

All Entrées Served with Refried Beans and Fideo

Chef's Selection of Desserts

Iced Tea, Coffee Upon Request

\$21.95 Per Person

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If guaranteed numbers fall below 20 people, a \$50.00 service fee will be assessed.*



PLATED MENU 2

To Accommodate Less Than 25 Guests

(Buffets are recommended for Parties Larger Than 25 Guests)

Homemade Tortilla Chips and Fresh Garden Salsa

CHOICE OF ENTRÉES

Chile Poblano

Poblano Peppers Filled with Spiced Chicken and Cheese,
Covered with Green Chile Sauce and Melted Monterey Jack and Cheddar Cheeses

OR

Enchiladas de Harina

Three Gorditas, One Filled With a Combination of Monterey Jack and Cheddar Cheeses,
One Filled With Shredded Beef, and One Filled With Shredded Chicken
Served Enchilada Style and Topped with Sour Cream and Guacamole

OR

Spiced Pork

Sliced Pork Loin

Marinated in Spices and Charbroiled

All Entrées Served with Refried Beans and Fideo

Chef's Selection of Desserts

Iced Tea, Coffee Upon Request

\$23.95 Per Person

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If guaranteed numbers fall below 20 people, a \$50.00 service fee will be assessed.



SPIRITS

HOSTED BAR OR CASH BAR

Call Brands	\$6.00
Premium.....	\$7.00
House Wines	\$6.25/stem
Imported Beers	\$5.00
Domestic Beers	\$4.00
Non-alcoholic Beers	\$4.00
Bottled Water.....	\$2.50
Soft Drinks	\$2.50
Super Premium/Cordials	\$6.25
Pitcher of House Margaritas	\$48.00
Margaritas	\$6.00/each

Each additional gallon \$120

AUNT CHILADA'S POUR BRANDS

LIQUOR	CALL	PREMIUM
Scotch	J&B	Chivas Regal
Whiskey	Canadian Club	Crown Royal
Bourbon	Jim Beam	Jack Daniel's
Gin	Beefeater	Tanqueray
Vodka	Stolichnaya	Absolut
Rum	Bacardi Silver	Captain Morgan's
Tequila	Jose Cuervo Gold	Cuervo 1800
Brandy/Cognac	Christian Brothers	Courvoisier V.S.

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If guaranteed numbers fall below 20 people, a \$50.00 service fee will be assessed.*



BEVERAGE PACKAGES

Including Cocktails, Wine, Domestic Beer, Juices, Mineral Water and Soft Drinks

PREMIUM BRANDS

- 1 Hour – \$16.50/person*
- 2 Hours – \$20.50/ person*
- 3 Hours – \$24.50/person*

CALL BRANDS

- 1 Hour – \$15.50/person*
- 2 Hours – \$19.50/person*
- 3 Hours – \$22.50/person*

*Additional hours at \$5.00 per person, per hour, based on guarantees
Additional \$1.00 per person for House Margaritas*

BEER AND MARGARITAS

*Including Imported, Domestic and Non-alcoholic Beers,
House Margaritas and Assorted Sodas*

- 1 Hour - \$14.50/person*
- 2 Hours - \$16.50/person*
- 3 Hours - \$18.50/person*

LABOR CHARGES

*A Bartender is required for groups of 20 or more people,
and will be supplied at a rate of \$75 per bar.*

*The number of bartenders and servers will be determined by the resort
based on proper service standards for attendance guarantees*

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If guaranteed numbers fall below 20 people, a \$50.00 service fee will be assessed.*