



## ABENDIGOS OFF SITE CATERING

### MENU OPTIONS:

#### OPTION 1:

Hot Spinach & Artichoke Dip w/ Chips

Jumbo Shrimp Cocktail (Appetizer)

Garlic Mash Potatoes

Prime Rib (Add Smoked Chicken if requested)

Green Beans

Caesar Salad or Greek Salad

(36.00 per guest)

#### OPTION 2: **Family Style BBQ**

Smoked Brisket, Sausage & Ribs (Optional substitute: Chicken)

House Maple Baked Beans

House Famous Potato Salad

Coleslaw & jalapenos

Sweet Rolls (24.00 per guest)

OPTION 3:

Street Tacos (Steak & Chicken)

Poblanos Rajas Queso

Black beans or Refried beans

Rice

(18.95 per guest)

OPTION 4: APPETIZER/FINGER FOODS (Pick 4)

Meat & Cheese Platter

Brisket Sliders

Hot Spinach & Artichoke Dip w Chips

Baby back ribs

Crab Fondue w/ Garlic bread

Mini Goat Cheese Chicken Quesadillas

Guacamole, Salsa & Chips

Tomato Bisque w/ Truffle Goat Cheese sandwiches

Tomato Caprese

(22.00 per guest)

Salad additions: (4.95 per person)

Caesar Salad

Wedge Salad (blue cheese, smoked bacon, tomato & red onion)

Greek Salad

OPTION 5: APPETIZERS (Pick 3)

Shrimp Cocktail or Remoulade

Elk Sliders

Crab Fondue Dip w Garlic Bread

Roasted Pepper Bruchetta

Beef Tatika

Crab cakes

(22.00 per guest)

OPTION 6:

Chicken Marsala

Garlic Mash Potatoes

Green Beans

Caesar Salad or House Salad

(20.00 per guest)

OPTION 7:

Grilled Pork Tenderloin w/ Teriyaki Ginger Glaze

Smoked Salmon w/ Lemon Caper Sauce

Garlic Mash Potatoes

Green Beans

Caesar or House Salad

(25.00 per guest)

TAXES WILL BE ADDED

OFF SITE DELIVERY AND SET UP FEE IS \$200.00 FOR PARTIES UNDER 50 and \$300.00 FOR PARTIES OVER 50.

STANDARD GRATUITY OF 20% IS CHARGED FOR SET UP DELIVERY FOR STAFF.

PICK UP OF FOOD AT RESTAURANT IS \$100.00 FOR PARTIES UNDER 50 PPL.

PICK UP OF FOOD AT RESTAURANT IS ESTIMATED FOR PARTIES OVER 50 PPL.

EVENTS OVER 50 PPL WE WILL GIVE CUSTOMER A ESTIMATE ONCE GUEST COUNT IS FINAL.

Price include disposable plates, napkins, flatware, serving utensils & table cover for food. Delivery fees is additional as mentioned above and will be added to all orders. (That will also include a gratuity charge separate for staff delivery, setup and picking up at location daily as mentioned above). 2 week notice is appreciated for all catering events. We recommend the food is eaten within 20 minutes of delivery time to guarantee optimum quality. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

\*\*When placing your order, please alert our consultant of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items.

Our beef brisket, sausage, turkey and chicken are smoked to ensure absolute tenderness. Highly-skilled staff season and slow-smoke all of our meats to perfection in our restaurants' custom-built smoker. To add to the excitement of your event, we also offer on-site carving, upon request. Our consultants will determine the quantity of carvers needed and if this special service is right for your event.