



## ABENDIGOS OFF SITE CATERING

### MENU OPTIONS:

#### OPTION 1

Hot Spinach & Artichoke Dip w/ Chips or Jumbo Shrimp Cocktail (Appetizer)

Garlic Mash Potatoes

Prime Rib

Green Beans

Caesar Salad

(40.00 per guest)

#### OPTION 2: Family Style BBQ

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

House Maple Baked Beans

House Famous Potato Salad or Gouda Mac n' Cheese

Green Beans

Sweet Rolls (30.00 per guest)

OPTION 3:

Street Tacos (Steak, Shredded Brisket or Chicken)

Poblanos Rajas Queso

Black beans or Refried beans

Rice

Guacamole & Salsa

(21.99 per guest)

OPTION 4: APPETIZER/FINGER FOODS (Pick 3)

Shrimp Cocktail

Hot Spinach & Artichoke Dip w Chips

Crab Fondue w/ Chips

Mini Goat Cheese Chicken Quesadillas

Guacamole, Salsa & Chips

Crabcakes

Hot Ham & Cheddar Sliders w/ Horseradish Mayo

(27.00 per guest)

OPTION 5:

Chicken Madeira

Garlic Mash Potatoes

Green Beans

Caesar Salad or House Salad

(27.00 per guest)

OPTION 6:

Grilled Pork Tenderloin w/ Teriyaki Ginger Glaze

Smoked Salmon w/ Lemon Caper Sauce

Garlic Mash Potatoes

Green Beans

Caesar or House Salad

(28.00 per guest)

Salad additions: (5.99 per person)

Caesar Salad

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

House Salad

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.

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.

Price include disposable plates, napkins, flatware, serving utensils 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, ribs, pork, sausage, and chicken are carefully smoked to ensure absolute tenderness. Highly-skilled staff season and slow-smoke all of our meats to perfection in our restaurants' custom-built smoker.