

Banquets Menu

Steven's Steak & Seafood House
5332 Stevens Place, City of Commerce California 90040-3914
(Santa Ana Freeway at Atlantic Blvd.)
(323) 723-9856 Fax (323) 723-9492
www.stevenssteakhouse.com

**WHATEVER THE OCCASION...
"LET STEVENS ADD THE PERSONAL TOUCH"**

Family owned for over 60 years

Large or small groups
Seven Banquet rooms to accommodate from 7 to 700 people
With ample free parking

BUSINESS HOURS

Lunches

Monday through Friday 11:00 am – 4:00 pm

Dinners

Monday through Thursday 4:00 pm – 12:00 am

Friday and Saturday 4:00 pm – 1:00 am

Sunday 3:00 pm – 12:00 am

Please, no substitutions.
Sales tax will be added to the retail price of all taxable items.
We reserve the right to refuse service to anyone.
A service charge of 15% will be added to all parties of eight or more persons.
Minimum Service charge \$10.00
We accept all major credit cards. Sorry, no personal checks.
Split Lunches - \$3.00
Split Dinners - \$5.00

General information and conditions

BOOKING: A deposit is required upon booking the date of the function. Deposits are non-refundable. All payments made by cashier's check or money order.

DEPOSITS: Deposits for banquet rooms are required upon confirmation of reservations. Deposits will be deducted from the total cost of the function. The deposit is non-refundable or transferable. The amount of deposit is based on the type of event and room you reserve.

GUARANTEE: It is important that you confirm your attendance at least three business days in advance. This will be considered your minimum guarantee, not subject to reduction and for which you will be charged even if fewer guests attend. If the guarantee is not given two days in advance, the Restaurant will consider the last estimated number as said guarantee. The Restaurant will be prepared to serve 10% over the guarantee, for parties less than 200. Please advise if tickets are to be collected. Banquet rooms are assigned based on the number of guests anticipated. If attendance drops or increases we reserve the right to change the room or apply a room charge if necessary.

CANCELLATIONS: Deposits are non-refundable or transferable.

FOOD & BEVERAGES: Current prices are indicated on the enclosed menu. All food and beverage prices are subject to a 15% service charge and sales tax.

No beverages, (alcoholic or otherwise) nor food, shall be brought into the Restaurant by the Patron or attendees from sources without special permission, in which case, the Restaurant reserves the right to make a charge for the service.

Any alcoholic beverages brought on these premises by any guests or members of your party will be confiscated and automatically forfeit your damage deposit.

A service charge is applicable to any food and beverage brought into your function.

Food will be served to guests who are attending function only. Food will not be served to guest who are not present at time of function. No food may be taken to-go for guests who do not attend.

BUFFETS: We do not setup buffets for less than 25 guests. Buffets are Chef's choice, with exception of hot entrée. Twenty-five guest or more, patron chooses own buffet.

Due to health standards, food is not allowed to be taken out of the Restaurant.

AUDIO/VISUAL EQUIPMENT: Equipment and services available on a rental basis through an outside source.

BILLING: Political and Social Affairs to be fully prepaid three days in advance by cashier's check, money order or cash

SEATING: Seating will be at round tables of 10 people each, unless otherwise requested. Please advise if Head Table is required.

Special seating diagram with numbered tables are available on request.

TABLE CLOTHS: White, Gold, Red, Pink, Blue, Blush, Dusty Rose and Burgundy.
With White napkins

CAKE: There is a 75¢ per person cutting charge.

DECORATIONS: Your own. All decorations must meet with the approval of the City of commerce Fire Department. The Restaurant will not permit the affixing of anything to the walls, floor or ceiling of rooms with nails, staples, tape or other substance.

ROOM TIME: Lunches 10 am – 4:30 pm. Dinners 6 pm – 1 am

SECURITY: The Restaurant does not assume any responsibility for the damage or loss of any merchandise or articles left in the rooms prior to or following a banquet or meeting. Arrangements may be made for security of exhibits, merchandise or articles set for display. Patron agrees to be responsible for any damage done to the premises during the period of time they are under his or her control or the control of any independent contractor hired by him or her.

SOCIAL FUNCTIONS: For weddings, presentations, proms, after prom, etc., we require Security Guards, to be hired by the Restaurant and charged to the patron's account at prevailing rates.

No Rice or confetti are allowed on the Premises or Parking Lot.

SATURDAY & SUNDAY BOOKINGS: All Saturday and Sunday banquets are required to order off dinner menu.

PRICING: When ordering two entrees, the price is determined by the greater of the two.

**WE HAVE AVAILABLE THE FOLLOWING
COMPLIMENTARY ITEMS FOR YOUR FUNCTION:**

Dance Floor
Movie Screens • Blackboards
Table Podium & Microphone • Floor Podium & Microphone • Free Standing Microphone

RISERS

American & California Flags • Head Table • Band Stand

LINEN

We offer a variety of linen colors to coordinate with your theme

**WE ARE HAPPY TO PROVIDE THE FOLLOWING
AT AN ADDITIONAL CHARGE:**

Champagne Fountains
Ice Carvings & Ice Molds
Special wedding packages
Wedding & Special Occasion Cakes

AUDIO/VISUAL

Our catering staff can assist you with your requirements

INTERNET

High speed internet access is available
Both Wired and Wireless

WE CUT AND SERVE CAKES.

There is no cake-cutting charge for cakes provided by Steven's Steak House
A 75¢ per person cake-cutting fee will apply to all others.
A service charge is applicable to any food and beverage brought into your function.
All prices are based on one entrée selection per event
Substitutions will be priced accordingly.

Beverage Information

HOSTED BAR

Drinks will be charged at current prices and added to your account plus service charge

CASH BAR

Drinks will be charged at current prices

CHAMPAGNE PUNCH

\$35 per gallon

FRUIT PUNCH

\$26 per gallon

CHAMPAGNE FOUNTAIN

\$38

HOUSE SELECTION

We are pleased to serve the fine wines of

Paul Masson Winery

BLUSH – BURGUNDY - CHABLIS

Glass
\$4.25

Carafe
\$14.00

NON-ALCOHOLIC WINE

SUTTER HOME FRÉ CALIFORNIA WHITE ZINFANDEL

\$4.50 Glass

Breakfast

CONTINENTAL BREAKFAST

Orange Juice
Sweet Rolls
Coffee • Tea • Milk
\$12.00

FULL BREAKFAST

Orange Juice or Tomato Juice
Bacon, Sausage or Ham
Scrambled Eggs
Potatoes O'Brien
Sweet Rolls & Butter
Coffee • Tea • Milk
\$14.25

EGGS BENEDICT

English muffin topped with Canadian Bacon
Two Poached Eggs and Hollandaise Sauce
Home-Fried Potatoes or Potatoes O'Brien

Danish, Muffin or Croissant
Coffee • Tea • Milk
\$16.50

STEAK & EGGS

Orange Juice, Tomato Juice or One Half Grapefruit
New York Steak & Scrambled Eggs
Home Fried Potatoes or Potatoes O'Brien
Sweet Rolls & Butter or Muffins & Butter
Coffee • Tea • Milk
\$18.75

Breakfast Buffet

Served to 50 or more Guests at \$17.50 per person

Choice of three Assorted Chilled Juices

Ambrosia Salad • Waldorf Salad • Fresh Seasonal Fruit • Jello Mold

Choice of Three:

Eggs Benedict • Eggs Florentine • Eggs a la Robert • Scrambled Eggs • Chorizo & Eggs

Corned Beef Hash • Ham • Bacon • Sausage
Crapes • Cheese Blintzes

Choice of One

Home Fried Potatoes, Potatoes O'Brien or Refried Beans

Choice of Two

Beagles with Cream Cheese, Danish, Muffin, Flour or Corn Tortillas

Coffee • Tea • Milk

BREAK TIME SUGGESTIONS

(One Gallon is Approximately 25 Servings)

Fresh Brewed Coffee or Decaf	per Gallon \$21.95
Tea • Iced Tea • Iced Coffee	per Gallon \$21.95
Orange Juice • Tomato Juice • V-8 Juice	per Gallon \$21.95
Soft Drinks	each \$2.50
Assorted Sweet Rolls (Mini Danish)	per dozen \$23.00
Assorted Cookies	per dozen \$19.95
Croissants	per dozen \$19.95
Fresh Seasonal Fruits	per tray \$87.95

Lunch

All lunches include:

Mixed Green Salad with a Choice of Dressing or Caesar Salad
Vegetable Du Jour, Rice Pilaf, Rolls & Butter
Coffee • Tea • Milk and Chef's Dessert
Optional Stuffed Baked Potato. Add .75¢

FISH ENTRÉES

Salmon Steak • Halibut
(Fresh When Available Market Price)

POULTRY ENTRÉES

\$17.50

CHICKEN CORDON BLUE

With Swiss cheese and Baked Ham

CHICKEN TERIYAKI

Sautéed with our Chef's Special Teriyaki Sauce

CHICKEN OSCAR

Breast of Chicken with Asparagus, Crab and
Béarnaise Sauce

CHICKEN MARINATED

Sautéed, Marinated with Italian Herbs

CHICKEN MARINARA

Marinara Sauce, Tomato, Garlic and Parsley

OVEN-ROASTED

Half Chicken with a Lite Wine Sauce

CHICKEN SAUTÉED

Mushroom, Onions and Wine Sauce

OVEN-ROASTED TURKEY

With our own cornbread stuffing, Mashed
Potatoes, Giblet Gravy and Cranberry Sauce.

ITALIAN TOUCH LUNCH ENTRÉES

MARINARA ANGEL HAIR PASTA

Tomatoes, Garlic, Parsley and Onions

\$14.25

VEGETARIAN LASAGNA

FLORENTINE

\$16.50

CHICKEN ANGEL HAIR

Sliced breast of chicken with Marinara Sauce

\$16.50

TORTELLINI

Served with Marinara Sauce

\$14.25

SHRIMP ANGEL HAIR PASTA

Shrimp with Marinara Sauce

\$17.95

PASTA WITH MEAT SAUCE AND

MEATBALLS

Stevens-Style Sicilian Sauce

\$14.25

LASAGNA

Served with Meat Sauce

\$14.25

FETTUCINI

Served with Shrimp (Scampi Style)

\$18.95

LUNCH BEEF ENTRÉES

BIG JIM BURGER

Sliced Tomatoes, Sliced Onions, Pickles and
Garnish with French Fries
\$11.50

STEVEN'S TERIYAKI

Served with Rice
\$15.35

GROUND BEEF STEAK

Bacon-Wrapped with Mushroom Sauce
\$15.35

SALISBURY STEAK

Served with Pepper Sauce
\$15.35

COMBINATION

Chicken and New York Steak
\$18.65

POTTED STEAK SWISS STYLE

Baked Steak with Vegetable Sauce
\$15.35

ROAST SIRLOIN OF BEEF

Served with Mushroom Wine Sauce
\$16.50

TRIANGLE OF BEEF

Served in Natural Juices
\$16.50

HOT PRIME RIB SANDWICH

Served in Natural Juices
\$18.95

CHARBROILED NEW YORK STEAK

\$18.95

STEVEN'S FILET MIGNON STEAK SANDWICH

\$21.95

COLD LUNCH ITEMS SAN FRANCISCO DELI PLATTER

(25 Guest Minimum)

Accompanied with Assorted Breads and Condiments
Includes Bread and Butter

Freshly Brewed Coffee – Decaf – Tea

Mixed Green Salad (Choice of Dressing)

Sliced Tomatoes and Onions

Italian Pasta Salad

Potato Salad or Cole Slaw

Marinated Mushroom Salad

Sliced Fresh Fruit Platter

Relish Display

Deli Platter Featuring:

Roast Beef, Turkey, Ham, Salami

Cheddar & Swiss Cheeses

\$16.50

Salads

Salads include:

Rolls • Chef's Dessert • Coffee • Tea • Milk

CAESAR SALAD

Crisp Hearts of Romaine with our own Caesar Dressing
Garlic Croutons and Freshly Grated Parmesan Cheese

\$10.95

ASSORTED COLD FRUIT PLATE

With Cottage Cheese

\$10.95

CHICKEN CAESAR SALAD

Sliced Breast of Chicken, Crisp Hearts of Romaine with our own
Caesar Dressing, Garlic Croutons and Freshly Grated Parmesan Cheese

\$14.25

CHICKEN SALAD

Chicken, Asparagus Spear, Egg, Celery Carrots and Olives

\$16.50

TACO SALAD VERACRUZ

A Crispy Flour Tortilla Filled with Ground Beef, Refried Beans, Cheddar Cheese, Shredded Lettuce,
Chopped Olives and Tomato, Served with Guacamole

\$13.25

CHEF SALAD

Julienne of Ham, Turkey, Cheese and Tomato Wedges

\$14.25

COBB SALAD

Finely Chopped Bacon, Turkey, Avocado, Tomato, Lettuce and Crumbled Blue Cheese.
Tossed with a Vinaigrette Dressing

\$14.25

CRAB OR SHRIMP LOUIE

Crab or Shrimp Served on a Bed of Lettuce, Topped with Sliced Egg,
Green Pepper strips, Tomato Slices, Olives and Plenty of Louie Dressing

\$17.50

SANDWICHES

Clubhouse Croissant Sandwich

Turkey, Ham, Bacon, Cheese, Lettuce, Tomato, Onions, Avocado and Sprouts with Mayonnaise
Fresh Fruit, Garnish and Potato Salad

\$14.25

Dinner Entrees

All Dinners Include:

Mixed Green Salad with Choice of Dressing or Caesar Salad
Vegetable Du Jour
Stuffed Baked Potato
Rolls & Butte
Coffee • Tea • Milk

Baked Potato with Sour Cream, Chives and Butter \$1.50 Extra

STEVEN'S BANQUET SPECIAL

Impress your guest with "A Classy Supper" (three's a crowd)
Fried Shrimp, Large Steak and a Boneless Chicken Breast with Rice Pilaf and Vegetable.
All in One Entrée!!!
\$26.50

POULTRY ENTRÉES

Poultry Items Are Served with Vegetables and Rice Pilaf

CHICKEN CORDON BLEU

With Swiss cheese and Baked Ham
\$20.95

OVEN-ROASTED HALF CHICKEN

With a Lite Wine Sauce
\$20.95

CHICKEN OSCAR

Breast of Chicken with Asparagus, Crab and
Béarnaise Sauce
\$20.95

ROSEMARY

White Wine with Fresh Rosemary
\$20.95

CHICKEN SAUTÉED

Mushrooms, Onions and Wine Sauce
\$20.95

LEMON

With Chef's Special Lemon Sauce
\$20.95

CHICKEN TERIYAKI

Sautéed with Chef's Special Teriyaki Sauce
\$20.95

PICCATA

Lemon, Capers and White Wine Sauce
\$20.95

CHICKEN MARINATED

Sautéed and Marinated with Italian Herbs
\$20.95

OVEN-ROASTED TURKEY

With Our Own Cornbread, Stuffing, Mashed
Potatoes, Giblet Gravy and Cranberry Sauce
\$20.95

Beef Entrees

WORLD FAMOUS "BIG JIM" PRIME RIB

\$36.25 Full Cut

Sunday Cut \$30.95

TRIANGLES OF BEEF

Served in Natural Juices

\$19.95

CHARBROILED NEW YORK STEAK

Approximately ten ounces

\$21.95

Approximately twelve ounces

\$25.25

CHARBROILED FILET MIGNON

Approximately ten ounces

\$34.95

Approximately twelve ounces

\$38.50

TOURNEDOS OF BEEF

Béarnaise Sauce and Mushrooms

\$36.25

DINNER COMBINATIONS

Chicken & New York Steak	\$24.95
Chicken & Filet Mignon	\$32.95
Chicken & Tournedos of Beef	\$32.95
Steak & Shrimp Scampi.....	\$24.95
Steak & Crab.....	Market
Steak & Lobster	Market

FISH ENTREES

(Fresh When Available)

Salmon Steak	Market
Halibut.....	Market

VEGETARIAN ENTREES

Vegetable Pasta	\$15.35
A Variety of Vegetables Covering Angel Hair Pasta with Marinara Sauce	
Vegetable Plate	\$15.35
A Large Baked Potato Surrounded by Carrots Broccoli, Zucchini, Artichoke Hearts and Broiled Tomatoes	

Especialiades Mexicanas

All Mexican Dishes Include:

Mixed Green Salad with Choice of Dressing or Caesar Salad
Vegetable Du Jour, Stuffed Baked Potato, Rolls & Butter
Coffee • Tea • Milk
and Chef's Desert

TOP SIRLOIN MEXICAN STYLE

Preparada a La Mexicana, Topped with a Ranchero Sauce
\$19.95

CARNE ASADA

Steak Prepared Mexican Style and Served with a Cheese Enchilada
\$18.95

STEAK ORTEGA

New York Cut Topped with Ortega Peppers and Melted Jack Cheese
\$21.95

Italian-Touch Dinner Entrees

MARINARA ANGEL HAIR PASTA

Tomatoes, Garlic, Parsley and Onions
\$17.50

CHICKEN ANGEL HAIR PASTA

Sliced Breast of Chicken with Marinara Sauce
\$17.50

SHRIMP ANGEL HAIR PASTA

Shrimp with Marinara Sauce
\$18.65

LASAGNA

Served with Meat Sauce
\$17.50

VEGETARIAN LASAGNA FLORENTINE

\$17.50

TORTELLINI

Served with Marinara Sauce
\$17.50

PASTA WITH MEAT SAUCE & MEATBALLS

Steven's Style Sicilian Sauce
\$16.50

FETTUCCINE

Served with Shrimp (Scampi Style)
\$19.75

Buffets

(Served to 50 or More Guests)

All Buffets Come with Rice Pilaf or Potato • Latin Touches Come with Spanish Rice & Beans
Coffee • Tea • Milk

Desert Carousel additional \$1.50 per person

SPECIAL LITE

LUNCH

(20 Guest or More)
Choice of One Entrée
Choice of Four Salads
\$17.55

LUNCH

Choice of Two Entrees
Choice of Six Salads
\$20.00

DINNER

Choice of Three Entrees
Choice of Eight Salads
\$24.00

BUFFET ENTREES

SAUTÉED BREAST OF CHICKEN

MARINARA

Marinara Sauce, Tomato, Garlic and Parsley

TERIYAKI

With Chef's Special Teriyaki Sauce

SAUTÉED

Mushrooms, Onions and Wine Sauce

ALMONDINE

Topped with Almonds

BEEF

BEEF BOURGUIGNONNE

Sautéed with Mushrooms and Wine Sauce

BARON OF BEEF

Optionally Carved to Order
Additional Charge \$1.50 per person

BEEF KABOB

Tender pieces of beef served
with bell peppers and onions

PRIME RIB

Optionally Carved to Order
Additional Charge \$1.50 per person

POTTED SWISS STEAK

Baked in Vegetable Sauce

SLICED TRIANGLES OF BEEF

Optionally Carved to Order
Additional Charge \$1.50 per person

LATIN TOUCH

STEAK PICADO

With Bell Peppers, Onions and Tomatoes

CHICKEN FAJITAS

With Peppers and Onions

BEEF FAJITAS

With Peppers and Onions

BEEF ENCHILADAS

Beef, Cheese and Special Sauce

CHICKEN ENCHILADAS

Chicken, Cheese and Special Sauce

CHEESE ENCHILADAS

Cheese and Special Sauce

CARNITAS

Roasted Pork with Cilantro, Onions and Salsa

ITALIAN TOUCH

VEAL PARMIGIANA

Meat Sauce and Melted Mozzarella Cheese

LASAGNA

With Meat Sauce

LASAGNA FLORENTINE

(Vegetarian)

TORTELLINI

Marinara Sauce

RIGATONI

Meat Sauce and Ricotta Cheese

FETTUCINE

Meat Sauce

Three Cheese Cream Sauce

ANGEL HAIR PASTA

Tomato, Garlic, Parsley and Onion

CHICKEN ANGEL HAIR PASTA

Marinara Sauce

SALADS & STARCHES

Mixed Green Salad

Caesar Salad

Spinach Salad

Cobb Salad

Seafood Pasta Salad

Macaroni Salad

Potato Salad

Mexican Ceasar

Rice Pilaf

Garlic Mash

Macaroni & Cheese

Cole Slaw

Italian Pasta Salad

Assorted Cheeses

Assorted Cold Cuts

Relish Tray

Ambrosia

Salad Fruit Tray

Jell-O

Party Selections

HOR D' OEUVRES

SELECTION A

Nacho Station (Chips, Salsa and Guacamole)
Chicken Buffalo Wings
Swedish Meatballs
Fresh Fruit

\$11.95 Per Person

SELECTION B

Nacho Station (Chips, Salsa and Guacamole)
Fresh Vegetables with Dip
Fruit Platter
Chicken Quesadilla Rolls
Assorted Cheese

\$14.50 Per Person

SELECTION C

Mushrooms and Crab
Swedish Mushrooms
Nacho Station (Chips, Salsa and Guacamole)
Chicken Quesadilla Rolls
Fresh Vegetables with Dip
Fresh Fruit
Cheese & Crackers

\$16.50 Per Person

SELECTION D

Chicken Drummetts
Mini Qusadillas
Chicken Fingers
Antipasto Skewers
Fresh Vegetables with Dip
Assorted Cheeses
Nacho Station (Chips, Salsa and Guacamole)

\$17.55 Per Person

Hor d'oeuvres

PRICE PER 100 PIECES

COLD

Deviled Eggs	\$71
Stuffed Celery & Cream Cheese	\$71
Assorted Canapés	\$126
Antipasto Skewer	\$126
Shrimp	\$209
Crab Claws	\$154
Fresh Vegetables with Dip	per tray \$88
Assorted Finger Sandwiches	per tray \$126
Assorted Cheeses	per tray \$126
Large Tray of Tossed Chips and Dips.....	\$49
Choice of two: Guacamole, Cheese, Bean or Salsa	
Fresh Seasonal Fruits	\$88
Deli Roulades (Beef, Turkey and Ham).....	\$126
Salami Horns with Herbed Cream Cheese.....	\$88

HOT

Mushrooms Stuffed with Crab Meat.....	\$154
Fan-tailed Fried Shrimp	\$181
Rumaki	\$110
Swedish Meatballs	\$88
Chicken Drumettes.....	\$88
Cocktail Franks	\$60
Pigs in a Blanket	\$93
Lemon Parmesan Artichoke Hearts	\$93
French-Fried Zucchini.....	\$71
Pizza Egg Rolls	\$49
Egg Rolls.....	\$99
Fried Wontons.....	\$49
Vegetables Tempura.....	\$49
Bacon-Wrapped Shrimp.....	\$214
Chicken Fingers	\$104

CARVED TO ORDER

Barons of Beef.....	\$319
(Serves 10 to 125 Guests)	
Turkey Breast.....	\$99
(Serves 50 Guests)	
Honey-Glazed Ham.....	\$99
(Serves 50 Guests) Includes Condiments, Rolls and Butter	

SNACKS

Mixed Nuts	per pound \$19
Pretzels	per pound \$14
Potato Chips	per bowl \$14
Pastry Display	per tray \$14

Banquet Specials

MANAGERS CHOICE

HORD'S STATION

Chips and Salsa
Vegetables with Dips

Caesar Salad or Green House Salad

Sliced Sirloin and Chicken Breast combination
Served with Fresh vegetables and garlic mash potatoes

Dessert: Chocolate Cake, Cheese Cake, Ice Cream Sundaes
Coffee and Iced Tea

\$31.00 complete

All inclusive (tax and tip included)

Not Valid on Saturdays

Classy Evenings

HORD'S STATION:

Chips and Salsa
Vegetables with dip
buffalo wings

Shrimp Scampi, New York Steak and Chicken Breast combination
all on one plate served with rice pilaf and fresh vegetables.

One bottle of house red and white wine per table
coffee and iced tea

Dessert

Chocolate Cake, Cheese Cake, Ice Cream Sundaes

\$38.50 complete

All inclusive (tax and tip included)

Buffets Continued

LATIN TOUCH

STEAK PICADO

With Bell Peppers, Onions and Tomatoes

CHICKEN FAJITAS

With Peppers and Onions

BEEF FAJITAS

With Peppers and Onions

BEEF ENCHILADAS

Beef, Cheese and Special Sauce

CHICKEN ENCHILADAS

Chicken, Cheese and Special Sauce

CHEESE ENCHILADAS

Cheese and Special Sauce

CARNITAS

Roasted Pork with Cilantro, Onions and Salsa

ITALIAN TOUCH

VEAL PARMIGIANA

Meat Sauce and melted Mozzarella

LASAGNA

Meat Sauce

LASAGNA FLORENTINE

(Vegetarian)

TORTELLINI

Marinara Sauce

RIGATONI

Meat Sauce and Ricotta Cheese

FETTUCCINI

Meat Sauce

Three Cheese Cream Sauce

ANGEL HAIR PASTA

Tomato, Garlic, Parsley and Onions

CHICKEN ANGEL HAIR PASTA

Marinara Sauce

SALADS & STARCH

Mixed Green Salad

Caesar Salad

Spinach Salad

Cobb Salad

Seafood Pasta Salad

Macaroni Salad

Potato Salad

Mexican Caesar

Rice Pilaf

Garlic Mash Potato

Macaroni & Cheese

Cole Slaw

Italian Pasta Salad

Assorted Cheeses

Assorted Cold Cuts

Relish Tray

Ambrosia

Salad Fruit Tray

Jell-O

Banquet Specials

MANAGER CHOICE

Hord's Station:

Chips and Salsa • Vegetables with Dip

Caesar Salad or Green House Salad

Sliced Sirloin and Chicken Breast combination

Served with fresh vegetables and garlic mash potatoes

For Dessert

Chocolate Cake • Cheese Cake • Ice Cream Sundaes

Coffee and Iced Tea

\$31.00 Complete

All inclusive (tax and tip included)

Not Available on Saturdays

Classy Evenings

Hord's Station:

Chips and Salsa • Vegetables with Dip • Buffalo Wings
Shrimp Scampi, New Your Steak and Chicken Breast combination
All on one plate served with rice pilaf and fresh vegetables

One bottle of house red and white wine per table

Coffee and Iced Tea

For Dessert

Chocolate Cake • Cheese Cake • Ice Cream Sundaes

\$38.50 complete

All inclusive. Tax and tip included

Gourmet Taco Catering

“WE COME TO YOU”

We specialize in serving large groups of hot off the grill meals with no waiting in line. After your guests get their entrée from the grill, they choose their own salsas and side orders. Whether it be barbacoa, chicken, al carbon, or al pastor all our items are “homemade” for your group. If you choose Baja fish tacos we will bring a fryer to your event and cook the fish right, there. We serve ten different varieties of tacos all with unique flavors.

Different than other caterers who specialize

in tacos and other Mexican entrees, International Tacos can provide a full buffet to surround whatever entrees you choose.

Just look at our International Planner and you can see all the items we serve. Our items are all made fresh the day of your event.

We carry a two-million-dollar liability policy, all our servers and cooks are uniformed and professional. Since most of our events are corporate we are familiar with working at office buildings, parks and other sites.

TACOS VARIETIES

Steak al carbon
 Barbacoa
 Shredded beef
 Chicken al carbon
 Chicken tinga
 Shredded chicken Al Pastor
 Chile rubbed pork
 Carnitas
 Shredded pork w/orange
 Vegetarian
 Potato, Zucchini, Poblano
 Baja Fish fried fish,
 cabbage
 Pico de gallo
 Grilled Fish
 Mahi Mahi
 Cabbage, Pico de Gallo
 Shrimp
 Marinated grilled shrimp,
 pico de pina, cilantro

BURRITO VARIETIES

Carne asada
 Chicken
 Shredded Beef
 Chicken Tinga
 BBQ
 Urban taco original made
 with either steak chicken or
 pork
 All Pastor
 Vegetarian
 Carnitas
 Shrimp
 Grilled Fish
 California Burrito
 Beef or Chicken with Fries

TACO VARIETIES

Carne Asada
 Pollo al carbon
 Chicken Tinga
 Shredded Beef
 BBQ
 Steak or Chicken
 Al Pastor
 Vegetarian
 Cuban
 Pastor, Ham, Cheese
 Baja Fish
 Fried Fish
 Grilled Fish
 Mahi Mahi

APPETIZERS

Fresh Guacamole & Chips

 Hot Bean Dip & Chips

 Nachos & Cheese

 Ceviche

 Chicken Taquitos

 Potato Tacos

 Spicy BuffaloWings

 Chili Relleno Squares

 Mexican Shrimp Cocktail