

# Desert Flower Catering

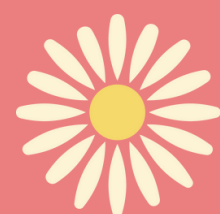


## Mexican Menu

**A message from the owner.**

**Growing up on the border in El Paso, TX we grew up with some of the best authentic flavors. My grandmother immigrated from Chihuahua, Mexico from a small ranch. She started a restaurant in a small West Texas town and was very successful. She eventually made her way to El Paso, TX and got involved in a variety of ventures. She passed over 20 years ago and people still rave about her food. I feel her spirit has guided me in starting my business in the food industry. This menu reflects my Mexican roots, my upbringing in Texas and my time living in Arizona. This food is meant to be shared and enjoyed with those you love.**

**-Alexis Armijo**





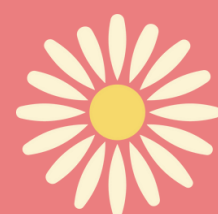
# Desert Flower Catering

## **Salsa Bar**

### **Chips & Salsa: Homemade Tortilla Chips**

- **Tomatillo Salsa Verde**
- **Roasted Salsa Roja**
- **Traditional Chile Del Arbol**
- **Taqueria Style Creamy Orange Arbol Salsa**

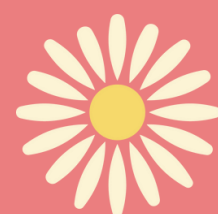
- **Guajillo Salsa**
- **Traditional Pico De Gallo**
- **Cactus Fruit Pico De Gallo**
- **Roasted Jalapeño Salsa**
- **Chile Pasilla Tomatillo Salsa**
- **Creamy Avocado Salsa**
- **Mango Habanero Salsa**
- **Chipotle Salsa**




# Desert Flower Catering

## Guacamole

- **Creamy Guacamole:** Blended with Fresh Avocado, Citrus, White Onion, Cilantro, Garlic & Seasonings
- **Chunky Guacamole:** Chunked Avocado, Diced Red or White Onion, Diced Tomato, Cilantro \*Optional to Add Pomegranate Seeds, Queso Fresco, Pepitas for an additional fee\*
- **Spicy Guacamole:** Can be made creamy or chunky with Jalapeño



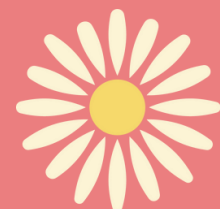


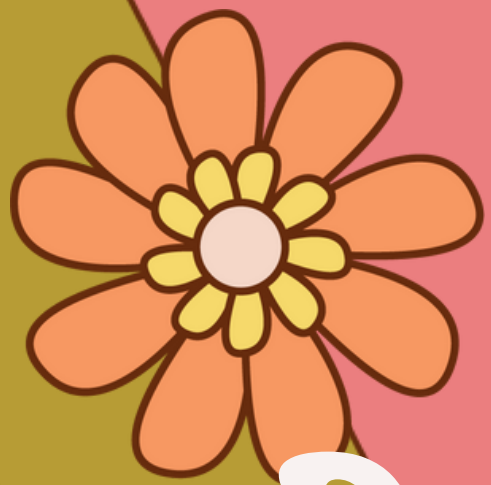


# Desert Flower Catering

## **Queso**

- **Traditional Queso: Mexican Cheese Blend, Roasted Diced Tomatoes, Fire Roasted Green Chiles**
- **Queso Blanco: Oaxaca Cheese, Quesadilla Cheese, Monterey Jack, Roasted Diced Tomatoes, Fire Roasted Green Chiles**
- **Chipotle Queso: Blended Chipotle Peppers in Adobo, Cheese Blend**
- **Chorizo Queso: Cheese Blend Topped with Pork Chorizo**





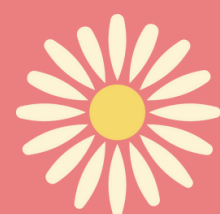
# Desert Flower Catering

## **Antojitos**

**Shrimp Ceviche Tostadas: Fried Corn Tortilla, Citrus Marinated Shrimp, Onion, Tomato, Jalapeño, Cilantro**

**Shrimp Aguachile Verde: Shrimp, Serrano Peppers, Lime Juice, Cucumber, Pickled Red Onions, Avocado Slices**

**Fruita En Vaso: Fruit cups with a variety of fresh fruit. Mango, Cantaloupe, HoneyDew, Strawberries Optional to Top with Fresh Whipped Cream, Tajin Chili Powder, or Chamoy**





# Desert Flower Catering

## **Antojitos**

**Papas Locas: Crispy Kettle Chips, Jugo Magi, Soy Sauce, Lime Juice, Chamoy, Valentia**

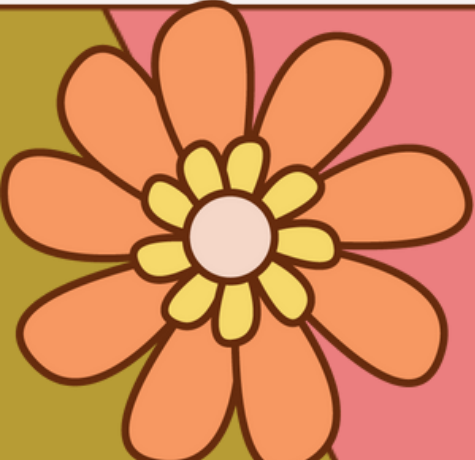
**Elote En Vaso or on The Cob: Grilled Corn, Lime Juice, Cotija Cheese, Tajin, Mayonesa, Cilantro \*Optional to Top with Valentina\***

**Flautas: Rolled Corn Fried Tortillas with Choice of Filling**

- **Potato**
- **Picadillo Beef**
- **Shredded Beef**
- **Shredded Chicken**

**Optional to Top with Queso Fresco Sliced White Onions, Sliced Tomatoes, Sliced Avocado With Green & Red Salsa**





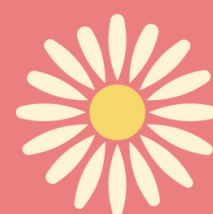
# Desert Flower Catering

## **Antojitos**

**Empanadas: Fried Dough Pastries with  
Choice of Filling**

- **Picadillo Beef**
- **Birria Beef**
- **Shrimp**
- **Chicken**
- **Carnitas**
- **Vegetarian**
- **Chorizo**
- **Potato**

**Elote En Vaso or On The Cob: Grilled Corn,  
Lime Juice, Cotija Cheese, Tajin, Mayonesa,  
Cilantro, Optional Add Valentina**



# Desert Flower Catering

## **Antojitos**

**Quesadillas: Grilled Quesadillas with Cheese Blend Optional to Add Protein for Additional Fee**

- **Picadillo Beef**
- **Carne Asada**
- **Shrimp**
- **Shredded Chicken**
- **Carnitas**

**Mini Chimichangas: Choice of Filling**

- **Chicken**
- **Carne Asada**
- **Carnitas**
- **Shredded Beef**
- **Picadillo Beef**
- **Vegetarian**





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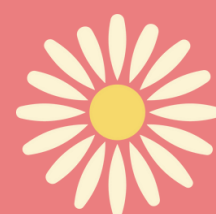
## **Antojitos**

**Chiles Toreados: Grilled Blister Whole  
Jalapeños with Lime & Salt Optional To Add  
Filling**

- **Chorizo**
- **Popper Style with Cream Cheese  
Wrapped In Bacon**
- **Ground Beef with American Cheese  
"American Style"**

## **Ensaladas**

**Cucumber Salad: Fresh Cucumber, Shredded  
Carrot, Jicama in Lime Juice, Tajin**  
**Southwest Salad: Romaine Mix, Radishes,  
Pepitas, Jicama Strips, Sliced Jalapeños,  
Queso Fresco, Avocado, Tortilla Strips with  
Cilantro Lime Vinaigrette**





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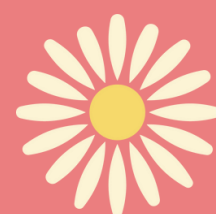
## **Street Style Tacos**

**Comes with Flour & Corn Street Size Tortillas.  
Guest can serve themselves 4 Tacos and come  
back for 2 more if still hungry!**

**Toppings Included: 2 Salsas, Red Cabbage, Cotija  
Cheese, Queso Fresco, Crema, Shredded Lettuce,  
Diced Jalapeño, Pickled Jalapeño, Pickled Red  
Onions, Diced Tomato, Diced White Onion, Chopped  
Cilantro, Limes**

### **Protein Selections**

- **Fajita Style Chicken, Steak, or Shrimp**
- **Carne Asada**
- **Carnitas**
- **Al Pastor**
- **Chicharron**
- **Chicken Tinga**
- **Beer Battered Shrimp or Fish**
- **Beef Birria**
- **Barbacoa**





# Desert Flower Catering

## **Enchiladas**

**3 Enchiladas with choice of filling**

- **Cheese**
- **Chicken**
- **Steak**
- **Shrimp**

**With Option of Green, Red, "Flag" Half Green  
Half Red with Crema, or Creamy Chipotle  
Sides**

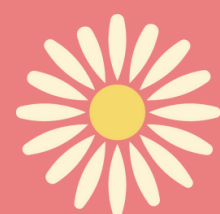
**Refried Beans: Pinto or Black**

**Charro Beans**

**Spanish Rice**

**Cilantro Lime Rice**

**Calabacitas**







# Desert Flower Catering

## **Dessert**

**Churros With Chocolate & Nutella Dipping  
Sauce**

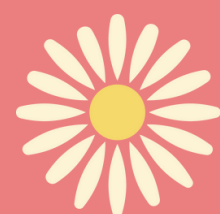
**Flan**

**Tres Leches Cake ( Vanilla or Chocolate)**

**Arroz Con Leche**

**Concha Shell Pastries**

**Pan Dulce**



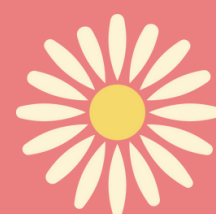


# Desert Flower Catering

## **Aguas Frescas**

**12 OZ Portioned Per Person**

- **Limeade**
- **Lemonade**
- **Horchata**
- **Jicama**
- **Melon**
- **Honeydew**
- **Tamarindo**
- **Pina**
- **Sandia**
- **Prickly Pear**





## Pricing Breakdown

- **Included with all Orders: Selection of 2 Salsas With Chips, Choice of 2 Aguas Frescas**
- **Additional Salsas are \$10 a Quart**
- **Optional to do Live Salsa Station with Staff Making Fresh Salsa in a Large Molcajete (Mortar & Pestle) For \$10/Per Person**
- **Fresh Guacamole \$10 Per Portion ( 5 OZ Per Portion) To Add Pomegranates or Pepitas \$2 Per Portion**
- **Queso \$6 Per Portion ( 5 OZ Per Portion)**
- **Antojitos/Appetizers \$6-\$12 Per Portion/Person ( Dependent on Appetizer Selected & Added Proteins)**
- **Ensaladas \$8 Per Portion/Person**
- **Additional Aguas Frescas \$5 Per 80Z Portion**





# Pricing Breakdown

**Taco Bar: Includes 2 Salsa Selections,  
Tortilla Chips, All Taco Toppings, 2  
Proteins, 2 Aquas Frescas, 2 Sides, 4  
Street Style Tacos with 2 Bonus Refill  
Tacos  
\$25 Per Person**

**Additional Proteins \$25 Per Pound  
Additional Sides \$5 Per Serving  
Additional Toppings (Pricing Varies)**

**Enchiladas: Includes 2 Salsa Selections,  
Tortilla Chips, 2 Sides, 3 Enchiladas  
Cheese \$18  
Chicken \$19  
Steak \$25  
Shrimp \$25**

**Desserts: Churros \$8 Per Portion, \$8 Per  
Flan, Tres Leches Cake \$8 Per Slice,  
Concha Shells \$35 Per Dozen, Pan Dulce  
\$35 Per Dozen**



# Minimum Order Requirements

**Please note this minimum needs to be met before  
service fees & taxes**

**Minimum Order for Parties with 10 or Fewer  
Guests \$500**

**Minimum Order for Parties with 15-20  
Guests \$700**

**Minimum Order For Parties with 20-30  
Guests  
\$900**

**Minimum Order For Parties with 30-50  
Guests  
\$1,000**

**Minimum Order For Parties with 50-80  
\$1,500**

**Minimum Order for Parties with 80-100  
Guests  
\$2,000**

**Minimum Order For Parties with 100-120  
Guests  
\$2,500**

**Minimum Order for Parties with 120-150  
Guests  
\$2,750**

**Minimum Order For Parties with 150-200  
Guests  
\$3,000**



# Pricing Breakdown

## Levels of Service

**Drop Off Only:** Items will be dropped off in Aluminum Pans, and Biodegradable Containers

**Delivery Fee Varies on Location + Local Taxes**

**Drop Off + Set Up:** Staff will drop off and set up food in chaffing dishes, will provide a table, taco bar decor, and display platters. staff will return at designated time to take down set up ( please note staff is not responsible for clean up with this level of service)

**\$300 Set up Fee+ Local Taxes**

**Full Service:** Staff will set up full taco bar (same items as above), serve guests, clean up during duration of the event and clean up after the event

**\$300 Set up Fee + 25% Service Fee + Local Taxes**