

KAHALA CATERERS

The Art of Catering

Mexican Menu

Mexican Won Tons

*Jalapeno Cheese, Lime, Cilantro, and Shrimp Wrapped in a Won Ton and Deep Fried.
Served with Papaya, Avocado Salsa*

Mexican 7 Layer Dip

*Refried Beans, Salsa, Onions, Diced Tomatoes, Sour Cream, Black Olives, and Green Onions
Served with Corn Tortilla Chips*

Mexican Rice and Beans

Chicken Enchiladas

Shredded Chicken Wrapped in a Flour Tortilla, Served with A Special Sauce, and Melted Cheese

Beef Fajitas

Tender Strips of Marinated Beef, Sauteed with Olive Oil, Garlic, Salt, Pepper, Fresh Herbs, Chili Peppers, Onions and Bell Peppers. Served with a Selection of Condiments Including: Guacamole, Sour Cream and Salsa

Prawn Porta Vallarta

Pacific Jumbo Prawns Sautéed in Butter with Diced Onions, Garlic, Basil, Bell Peppers and Tomatoes Flambéed with Tequila and Served with an Avocado Papaya Relish and Fresh Baguettes

Chorizos

Sopapilla

A crisp, puffy, deep fried pastry, coated with cinnamon and sugar, Served with honey

~ Additional Available Items ~

Quesadilla Bar ~ Taco Bar ~ Taquitos ~ Nacho Bar ~ Fresh Fruit Salsa ~

Black Beans ~ Jerk Chicken ~ Flan

The above mentioned menus are suggestions, Kahala Caterers specializes in creating unique, one-of-a kind menus. Please feel free to contact your Catering Coordinator to customize a menu created just for your special function.