



# MELISSA TEAFF CATERING

## MEXICAN FIESTA

### ~STARTERS~

ASSORTED QUESADILLAS

APPLE AND CHEDDAR, BRIE AND MANGO, SMOKED CHICKEN AND AVOCADO OR GRILLED VEGETABLE AND QUESO FRESCO

ROCK SHRIMP AND SCALLOP CEVICHE WITH SERRANOS, CUCUMBER, RED ONION AND COCONUT MILK

GRILLED TEQUILA-LIME PRAWNS WITH SERRANO CHILIS AND CILANTRO

MINI TOSTADAS WITH ASSORTED TOPPINGS

MINI AHI TUNA TOSTADAS WITH SPICED AVOCADO SALSA FRESCA AND LIME CREMA

ENCHILADA CORN CUPS WITH FIRE ROASTED GREEN CHILI

BLACK BEAN EMPANADAS

GUACAMOLE

ASSORTED SALSAS

TOMATO-RADISH, PICO DE GALLO, FIRE-ROASTED, MANGO RED PEPPER OR SALSA VERDE

TEX-MEX BEAN SOUFFLE WITH TORTILLA CHIPS

CHEESE STUFFED RED AND GREEN JALAPENO PEPPERS

### ~MAINS~

GRILLED BEEF TENDERLOIN RUBBED WITH ROASTED GARLIC, CUMIN SEED AND GREEN CHILI  
WITH A CHORIZO AND OVEN-DRIED TOMATO VEAL GLAZE

GRILLED SKIRT STEAK WITH FIRE-ROASTED TOMATO SALSA

SEARED AHI TUNA WITH MANGO-GINGER-LIME MOJO

BARBECUE PORK RIBS WITH SERRANO AND PASILLA PEPPERS

CHICKEN OR BEEF FAJITA BAR

WITH GREEN CHILIS, TOMATILLO SALSA, SHREDDED CHEESE, SLICED GREEN ONIONS, RADISHES,  
SHREDDED LETTUCE, AND SOUR CREAM WITH WARM CORN AND FLOUR TORTILLAS

CHILI AND LIME MARINATED GRILLED CHICKEN BREASTS WITH MANGO AND RED PEPPER SALSA

CHICKEN TOSTADA SALAD

RED SNAPPER VERA CRUZ WITH TOMATOES, OLIVES AND CAPERS

SOUR CREAM ENCHILADAS WITH RED SAUCE

SLOW ROASTED ACHIOTE CHICKEN ENCHILADAS WITH SALSA VERDE



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## MEXICAN FIESTA

### ~SALADS~

*BLACK BEAN AND CORN SALAD WITH ROASTED RED PEPPER AND CUMIN VINAIGRETTE*

*FIESTA SALAD WITH ORANGE, AVOCADO, JICAMA, RED RADISH, AND RED ONION WITH CITRUS VINAIGRETTE*

*FIELD GREEN SALAD WITH ANCHO HONEY VINAIGRETTE*

*CUCUMBER AND JICAMA SALAD*

*TOMATO, AVOCADO AND SHRIMP ROASTED CORN SALAD WITH CITRUS VINAIGRETTE*

*ENSALADA CESAR WITH MEXICAN QUESO AND CILANTRO*

### ~SIDES~

*MEXICAN RICE*

*BLACK BEANS*

*REFRIED BEANS*

*CORN ON THE COB WITH LIME AND CHIPOTLE BUTTER*

*WATERMELON WEDGES (SEASONAL)*

### ~DESSERTS~

*TRES LECHE CAKE*

*FLAN WITH FRESH STRAWBERRY AND RASPBERRY MINT SALSA (SEASONAL)*

*MEXICAN BROWNIES*

*MEXICAN WEDDING COOKIES*

*WARM GRILLED PINEAPPLE AND SAUTEED BANANA WITH VANILLA ICE CREAM AND DARK CHOCOLATE SAUCE*

*CHOCOLATE BUNDT CAKE WITH KAHLUA SAUCE*

*BANANA FRITTERS*

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