

Azteca

Buffet Dinner

Two Entree Selection \$17.95 per person
Choose 3 sides and 1 salad

Three Entree selection \$20.95 per person
Choose 3 sides and 1 salad

Includes Salsa fresca, salsa verde, tortilla chips, pico de gallo, corn or flour tortillas.
.All pricing is subject to change without notice, based on minimum of 50 guests.

Entrees

PORK DISHES

Cochinita Pibil

Cochinita pibil is a traditional Mexican slow-roasted pork dish from the Yucatan State of Mexico. Served with a mixture of red onions and habanero pepper slices on the side. It's usually served with corn tortillas as a taco or dinner with rice and beans.

Costillita en salsa verde (Hot – Medium – Mild)

Fried short pork ribs simmered in a delicious green tomatillo sauce.

Costilla en chile seco

Fried short pork ribs simmered in an exotic morita chile souce (very hot).

Chicharon en salsa verde o roja

Deep fried pork skins in red or green tomatillo salsa. Your choice of medium or spicy.

Carnitas

Are made by simmering pork in oil until tender the proces takes three to four hours.

Lomo de Puerco en salsa roja

Chopped pork loins simmered in exotic chile de árbol sauce (very hot).

CHICKEN DISHES

Tinga de pollo (spicy or medium)

Shredded chicken simmered in a medium chipotle sauce, Great as a taco filling or tostadas.

Rollitos de pechuga empanizada

Roll Breaded chicken breast, stuffed with spinach and cheese.

Pollo costeno

Sweet and slightly spicy diced chicken thigh meat, mixed with mushrooms.

Pollo a la crema

Diced chicken breast in a cream sauce, served with corn and poblano pepper.

Barbacoa de pollo

Slow cooked chicken leg quarter simmered in a delicious barbacoa sauce.

Fajitas de pollo

Grilled slices of onions, green peppers, red peppers and chicken.

Estofado de pollo

Braising chicken in a tomato sauce enhanced with that sweetness wine raisins/potatoes/ carrots.

Mole poblano

Chicken leg quarter topped with our delicious homemade mole poblano.

Pollo a la Primavera

Diced chicken thigh meat with a delicious sweet sauce and mixed vegetables.

Mexican Grill chicken

Seasoned grilled Chicken leg quarter with a delicious Mexican flavor

Azteca

BEFF DISHES

Bistec a la mexicana

Outside skirt simmered in a tomato sauce with jalapenos, onions and cilantro.

Choice of mild, medium or hot.

Barbacoa de res o Barbacoa mix (puerco con res)

Traditional Mexican dish with pork and steak steamed and smoked together, resulting in a moist and flavorful combination.

Fajitas de res

Grilled slices of onions, green peppers, red peppers and tender outside skirt steak (arrachera).

Albondigas enchipotladas

Traditional Mexican beef meatballs, cooked to perfection in a medium chipotle sauce.

Alambre

Very popular Mexican dish consisting of grilled beef, bacon, ham, and grilled Mexican sausage, with bell peppers, onions, and cheese. It's usually served with corn or flour tortillas.

Guisado de res

Square pieces of beef simmered in your choice of mild, medium or hot red tomatoes sauce with potatoes

Seafood Dinners

(\$2.00 EXTRA PER PERSON ON EACH SEAFOOD DINNER SELECTION)

Camarones a la diablo

Shrimp prepared in an exotic chile de árbol sauce (very hot).

Cazuela de mariscos

A combination of shellfish, including clams, mussels, shrimp and scallops, seasoned in a broth along with the distinctive earthy flavor of saffron.

Filetes de tilapia a la mantequilla

Baked Tilapia fillets with butter.

Camarones a la Mexicana

Shrimp sauted in a mildly hot red tomatoe sauce with jalapeños, onions and cilantro.

Camarones al Ajillo

Shrimp sauted with garlic salt, pepper.

Fajitas de camarones

Grilled slice of onions, green peppers.

Salads

Strawberry salad Caesar salad Garden salad Cactus salad

Potato salad Azteca Salad Garden pasta salad. Ensalada Rusa

Ensalada de codito (Macaroni salad) Cueritos en escabeche (Ensalada de cueritos)

SIDES

Black beans. Refried beans. White rice. Spanish rice. Rosemary potatoes. Mashed potatoes

Green beans. Vegetables. (seasonal) Platanos fritos (fried plantains) Papas con chorizo.

Creamy casserole cauliflower Creamy casserole potato Buttered corn.

Calabacitas a la mexicana. Rajas poblanas con elote a la mantequilla.

Children's Menu (up to 9 years old) \$9.50

Chicken taco with fries OR Hot dog with rice or fries OR Chicken tenders with fries

All Children's menu include fresh fruit cup

Appetizers

ASSORTED CHEESE TRAY

16 – inch (Serves 30-35)	\$38.95
18 – inch (Serves 40-45)	\$48.95

DELI MEATS & CHEESE TRAY

16 – inch (Serves 30-35)	\$48.95
18 – inch (Serves 40-45)	\$58.95

BEEF, TURKEY, & HAM TRAY

16 – inch (Serves 30-35)	\$48.95
18 – inch (Serves 40-45)	\$58.95

ASSORTED RELISH TRAY

16 – inch (Serves 30-35)	\$33.95
18 – inch (Serves 40-45)	\$43.95

DEVEILED EGGS

RYE

Per Dozen	\$8.95
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BROSSMAN'S FAMOUS HYE ROLLERS

65-75 pieces per tray	\$64.95
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VEGETABLES & DIP

16 – inch (Serves 20-30)	\$43.95
18 – inch (Serves 30-40)	\$53.95

TACO PLATTER WITH CHIPS

16 – inch (Serves 20-30)	\$43.95
18 – inch (Serves 30-40)	\$53.95

ASSORTED FRESH FRUIT PLATTER

16 – inch (Serves 30-35) April-October	\$53.95
18 – inch (Serves 40-45) April-October	\$58.95

TURKEY, BEEF & HAM FILLED SESAME

DINNER ROLLS

Per Dozen	\$14.95
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RAW BEEF & ONIONS W/ COCKTAIL

Per Pound (Brossman's Catering Only)	\$9.95
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MEXICAN ROLL-UPS

75 pieces per tray	\$39.95
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Hot Hors d'oeuvres

Swedish Meatballs	\$6.49/lb	Italian Sausage Slices	\$6.49/lb
Petite Reubens**	\$15.00/dz	Polish Sausage	\$6.49/lb
Chicken Drumettes	\$7.49/lb	Italian Sausage Wheels in Sauce	\$6.99/lb
Cocktail Franks /BBQ Sauce	\$6.49/lb	Jumbo Stuffed Mushrooms	\$7.99/lb
BBQ Baby Back Pork Ribs	\$9.95/lb	Chicken Tenders w/ Hot Sauce**	\$6.00/dz
BBQ Meatballs	\$6.49/lb		
Shrimp Trays (4-6 per lb)	Market Price		

Snacks

Potato Chips 1.0 oz.	.75	Bagels	\$18.75/dozen
Pretzels 1.5 oz.	.75	Muffins-Large	\$18.75/dozen
Peanuts 1.0 oz.	.75	Muffins-Small	\$16.75/dozen
Kringle	\$14.00	Danish	\$16.75/dozen
Frosted Brownies	\$1.50 each	Assorted Donuts	\$16.75/dozen
Cookies	\$.75		
Fresh Fruit (apples, oranges, bananas)		\$ 1.50/per piece	
Fresh Fruit Cup		\$2.75/per cup (in season)	

Bulk Snacks Available Upon Request
 Granola/Fruit/Breakfast Bars-Price Available Upon Request
 (All prices subject to 19% service fee and sales tax)