

Azteca

Buffet Dinner

Two Entrée Selection \$21 per person

Choose 3 sides and 1 salad

Three Entrée Selection \$23 per person

Choose 3 sides and 1 salad

Includes: Salsa fresca, salsa verde, 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 chili sauce (very hot)

Carnitas

Are made by simmering pork in oil until tender, the process takes three or four hours

Lomo de Puerco en salsa roja

Chopped pork loins simmered in exotic chili de arbol sauce (very hot)

Pernil de Puerco

Oven roasted seasoned pork cooked Puerto Rican style

Chicken Dishes

Tinga de pollo (spicy or medium)

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

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

Fajitas de pollo

Grilled sliced on 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 thigh topped with our delicious homemade mole poblano

Pollo a la Primavera

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

CHILDREN'S PRICING UP TO 10 YEARS OF AGE \$14.95

Email us to schedule your food tasting with your choice of food, 4 weeks before the event.

You can choose up to four entrees, 2 salads and 3 sides

Maximum of 4 people for taste testing.

Info@aztecarestaurantmke.com

CAKE CUTTING: UP TO 200 PEOPLE \$75.00

200-300 PEOPLE \$100.00

OVER 300 PEOPLE \$125.00

CHEESECAKE CUTTING: UP TO 200 PEOPLE \$100.00

200-300 PEOPLE \$125.00

OVER 300 PEOPLE \$150.00

All prices subject to 20% service fee and sales tax

Azteca

Beef 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)

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

Birria de Res

Is an authentic Mexican dish from the state of Jalisco, slow cooked beef stew made with blended chile peppers

Seafood Dinners

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

Camarones a la diablo

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

Cazuela de mariscos

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

Camarones al Mexicana

Shrimp sauteed in a mildly hot red tomato sauce with jalapenos, onions and cilantro

Camarones al Ajillo

Shrimp sauteed with garlic salt and 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)

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, arroz con gandules, arroz a la primavera
(rice with corn and green beans)

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