

2023 Banquet Menus



THE ORIGINAL
AUNT CHILADA'S



WEDDING & RECEPTION PACKAGES

The setting at Aunt Chilada's provides the perfect backdrop for your reception. From a formal event inside to a Mexican fiesta on the patio, we can accommodate your wishes. In addition to your group's private space your package will also include:

- Dining tables and chairs
- Linens of your choice
- Sweetheart or head table
- Additional tables and linens available as needed
- Centerpieces
- Votive candles
- Easel for matted pictures
- Coolers or umbrella heaters

Wedding & Reception Package

\$1500

(Reserved for 5 hours)

Reception Package

\$1100

(Reserved for 4 hours)

*Package prices are for functions of up to 100 guests.
Applicable sales taxes will be added to the package price.
Please note that music may be played until 10 PM on the patios.*

BREAKFAST BUFFETS

Numero Uno

Seasonal Fresh Fruit with Honey Yogurt Dip



Huevos Rancheros



Breakfast Potatoes



Maple Syrup Sausage Links



Fresh Coffee, Tea and Orange Juice

\$19

Numero Dos

Seasonal Fresh Fruit with Honey Yogurt Dip



Ham and Egg Burritos



Breakfast Potatoes



Applewood Center Cut Brown Sugar Bacon



Fresh Coffee, Tea and Orange Juice

\$24

Breakfast buffets are served between 10 AM and 3 PM.

APPETIZER BUFFETS

Cholla

Seasonal Fresh Fruit and Vegetable Platter
Honey Yogurt and Ranch Dips



Spinach con Queso



Machaca Chingalingas and Chicken Quesadillas

\$19

Prickly Pear

Seasonal Fresh Fruit and Vegetable Platter
Honey Yogurt and Ranch Dips



Queso Bean Dip with Chorizo



Chicken Chingalingas



Aunt Chilada's Taco/Tostada Bar

Featuring handmade tostada shells, picadillo, refried beans, guacamole, cheese, sour cream, chopped tomato, shredded lettuce and warm flour tortillas

\$23

Blue Agave

Seasonal Fresh Fruit and Vegetable Platter with Honey Yogurt and Ranch Dips



Spinach con Queso



Chicken Quesadillas and Machaca Enchiladas



Street Taco Bar

Featuring carne asada, avocado cream sauce, sour cream, cilantro, chopped onion, a selection of fresh salsas, pico de gallo, and warm corn and flour tortillas

\$29

Garden Patio Exclusive

Wood-Fired Mexican Pizzas
Street Taco Exhibition
Salsa Bar

\$32

*Housemade flour and corn chips with Salsa de Olivo are served with all buffets.
We are able tailor any buffet to your tastes.*

LUNCH BUFFETS

Bisbee

Mixed Green Salad with Assorted Dressings



Grilled Chicken Enchiladas and Beef Chingalingas



Refried Beans and Fideo

\$20

Copper Queen

Southwestern Caesar Salad



Roasted Poblano Pasta Alfredo with Vegetables



Taco/Tostada Bar and Grilled Chicken Enchiladas



Refried Beans and Fideo

\$23

Tombstone

Jalapeño Ranch Salad

Mixed greens, red bell pepper, english cucumber, roasted pumpkin seeds, tomatoes and jalapeño ranch dressing



Spinach con Queso



El Pollo Fundido

Steak and Chicken Fajitas

Served with guacamole, sour cream, pico de gallo, and warm flour tortillas



Mini Green Corn Tamales



Refried Beans and Fideo

\$29

Coffee, iced tea and warm, house-made flour and corn chips with Salsa de Olivo are served on all buffets. Lunch buffets are served between 10 AM and 3 PM. Lunch buffets are available after 3 PM for an additional \$7.

DINNER BUFFETS

Cabo

Mixed Green Salad with Assorted Dressings



Queso Bean Dip with Chorizo



Spinach and Chicken Enchiladas and Taco/Tostada Bar



Refried Beans and Fideo

\$29

Mazatlan

Southwestern Caesar Salad



Spinach con Queso



Steak and Chicken Fajitas

Served with guacamole, sour cream, pico de gallo,
and warm flour tortillas

Roasted Poblano Pasta Alfredo with Grilled Chicken



Machaca Enchiladas



Mexican Street Corn, Refried Beans and Rice

\$36



Cancun

Jalapeño Ranch Salad

Mixed greens, red bell pepper, english cucumber, roasted pumpkin seeds, tomatoes and jalapeño ranch dressing



Spinach con Queso Dip



New York Strip Steak with Chimichurri Sauce

Grilled Salmon with Cilantro Butter

Enchilada Suiza with Chicken

Street Taco Bar

featuring carne asada, fresh salsas, avocado cream sauce, chopped tomato and onion, cilantro and corn and flour tortillas



Mexican Street Corn, Black Beans and Rice

\$55

*Coffee, iced tea and warm, housemade flour and corn chips with Salsa de Olivo are served on all buffets.
We are able to tailor any buffet to your tastes.*

Vegetarian

Southwestern Caesar Salad



Tostada Bar

Served with guacamole, black beans, pico de gallo, tomatoes, cheese, shredded lettuce and tortillas shells

Roasted Poblano Pasta Alfredo with Grilled Vegetables



Mini Green Corn Tamales



Mexican Street Corn and Rice

\$29

Gluten-Free

Quinoa Cucumber Salad



Street Taco Bar

Featuring carne asada, avocado cream sauce, sour cream, a selection of fresh salsas, pico de gallo, and warm corn tortillas



Enchilada Suiza



Mexican Street Corn



Black Beans and Rice

\$33

Coffee, iced tea and warm, housemade corn chips with Salsa de Olivo are served with all buffets. We are able to tailor any buffet to your tastes.

Buffet Dessert Selections

Caramel Flan \$4

25 piece minimum

Sopapillas with Honey \$3

Churros \$3

Mini Chocolate Chimis \$4

Sweet Apple Chimi \$4

Tres Leche Cake \$6

Deep-fried Ice Cream \$6

Chocolate Fountain \$10

10 person minimum

BUFFET ENHANCEMENTS

Fresh Vegetable Platter or Fresh Fruit Platter

cilantro ranch dressing and honey yogurt dipping sauce

Small 20 – 30 people \$80

Medium 30 – 50 people \$95

Large 50 – 75 people \$125

Appetizers

Serves 30 unless otherwise noted

Mini Chimichangas \$90

chicken, beef or bean

Mini Burritos \$82

chicken, beef, bean or spinach and chicken

Chingalingas \$70

chicken or beef

Mini Tamales \$70

beef or green corn

Mini Quesadillas \$70

chicken, cheese or vegetable

Taquitos \$90

beef or chicken

Spicy Chicken Wings \$75

Spinach con Queso \$75

serves 20-25

Queso Bean Dip with Chorizo \$75

serves 20-25

Guacamole \$60

serves 20-25

Sour Cream \$45

serves 20-25

Aunt Chilada's Salsa Bar \$13

Featuring spinach con queso dip, guacamole, sour cream, jalapeños, salsa de olivo, queso bean dip, fresh roasted salsa, hot sauce, and warm flour and corn chips.

Fresh Flour and Corn Chips \$3 with Salsa de Olivo

Ceviche \$200

serves 30

Entrées

per person pricing

Taco/Tostada Bar \$7

picadillo, beans, lettuce, cheese, tomatoes, tortillas and tostada shells

Street Taco Bar \$8

carne asada, avocado cream sauce, sour cream, pico de gallo, a selection of fresh salsas, and warm corn and flour tortillas

Wood-fired Pizza Kitchen \$11

(40 person featuring house-made mozzarella cheese and sauce along with a seasonal selection of fresh toppings. The chef charge for pizzas is \$150)

Fajitas

steak, chicken or vegetable \$6

shrimp \$8

Salmon \$7

New York Strip Steak \$9

BEVERAGES

Hosted Bar

You may provide a hosted bar paid either on a consumption basis (running a tab) or by selecting one of our drink packages. When hosting beverages, you may decide to host your beverages based on a time limit, a dollar amount or by certain types of beverages.

Private Bartender

There is a \$125 bartender charge for all bar setups.

Cash Bar

Guests pay for their own beverages. A bartender is required for groups of 40 or more people.

Drink Ticket Service

Aunt Chilada's does provide a drink ticket for your convenience. Prices range from \$7 to \$12 per ticket.

Spirits

Well Label..... \$7 each

Call Label \$9 each

Premium Label \$12 each

Super premium, specialty tequilas and cordials are also available.

Wine and Champagne

Chardonnay..... \$9 glass \$27 bottle

Merlot..... \$9 glass \$27 bottle

Pinot Noir \$9 glass \$27 bottle

Cabernet Sauvignon \$9 glass \$27 bottle

Pinot Grigio \$7 glass \$27 bottle

Sangria (Red or White) \$9 glass \$27 pitcher

Champagne..... \$27 bottle and up

Sparkling Cider (non alcoholic)..... \$12 bottle

Premium champagnes and special order wines are also available.

BEVERAGES

Margaritas

House Margaritas	\$9 ea	\$33 pitcher
Texas Margaritas (with Grand Marnier)	\$12 ea	\$37 pitcher
Fresh Fruit Margaritas	\$12 ea	\$40 pitcher

Beer

Domestic Bottle	\$4
Import Bottle	\$5-\$6

Soft Drinks & Bottled Water

Soft Drinks	\$3
Mexican Sodas	\$4
Bottled Water	\$3

HOSTED BEVERAGE PACKAGES

These packages are priced per person, based on number of hours selected. Beverage packages do not include shots.

Blanco Package

Imported and domestic beer, house wines, house margaritas and soft drinks. Includes a complimentary beverage station.

One Hour	\$18	Three Hours	\$24
Two Hours	\$21	Four Hours	\$26

Reposado Package

Call brand spirits, imported and domestic beer, house wines, specialty margaritas and soft drinks.

One Hour	\$20	Three Hours	\$27
Two Hours	\$24	Four Hours	\$30

Anejo Package

Premium spirits, imported and domestic beer, premium wines, specialty margaritas and soft drinks.

One Hour	\$23	Three Hours	\$29
Two Hours	\$26	Four Hours	\$32

POPULAR EXTRAS

We are pleased to provide the following services to enhance your event. We make every effort to ensure third party pricing is up to date and accurate.

Salsa Challenge

\$13 per person

\$125 Chef and ingredients

The group is given a brief history of how our award winning salsa came to be and the different types of popular salsa. Samplings of salsas are served to each table prior to challenge. Teams are formed by table. Each team is given a variety of ingredients to create their own unique salsa. Chef Tiffany and our banquet staff will judge each team's salsa. The winning team is then recognized and awarded prizes.

Margarita Challenge

\$14 per person

\$125 Bartender and ingredients

The group is given a brief history of the margarita and the different types of tequila used in making margaritas. Teams are then formed by table. Each team is given a variety of ingredients to make their own "perfect margarita". The bartender and our banquet staff will go to each table and judge the margaritas made. The winning team is recognized and awarded prizes.

Interactive Cooking Demonstration

\$50-\$70 per person

\$250 Chef and ingredients

Price includes one margarita and a three course meal.

Street Tacos or Fajitas Exhibition

\$150 Chef

Beer Donkey

\$525 plus beer

Live donkey with saddlebags filled with Mexican beers. One hour limit.

Adult Piñata

\$125

Filled with mini liquor bottles, beer nuts, lipsticks, mints, cigars, cards, candy etc.

Mariachi Trio

Starting at \$450

DJs and Bands

Rates vary

Sound System

Microphone and speakers included with facilities fee.

Audio Visual

TV/LCD/DVD, podium, microphone and screen are available.

Fresh Flower Centerpieces

\$15 and up per table

Location and Seating Capacity

Banquetta Room 60

Dreamy Draw Patio 30

Main Dining Room 90

Train Room 40

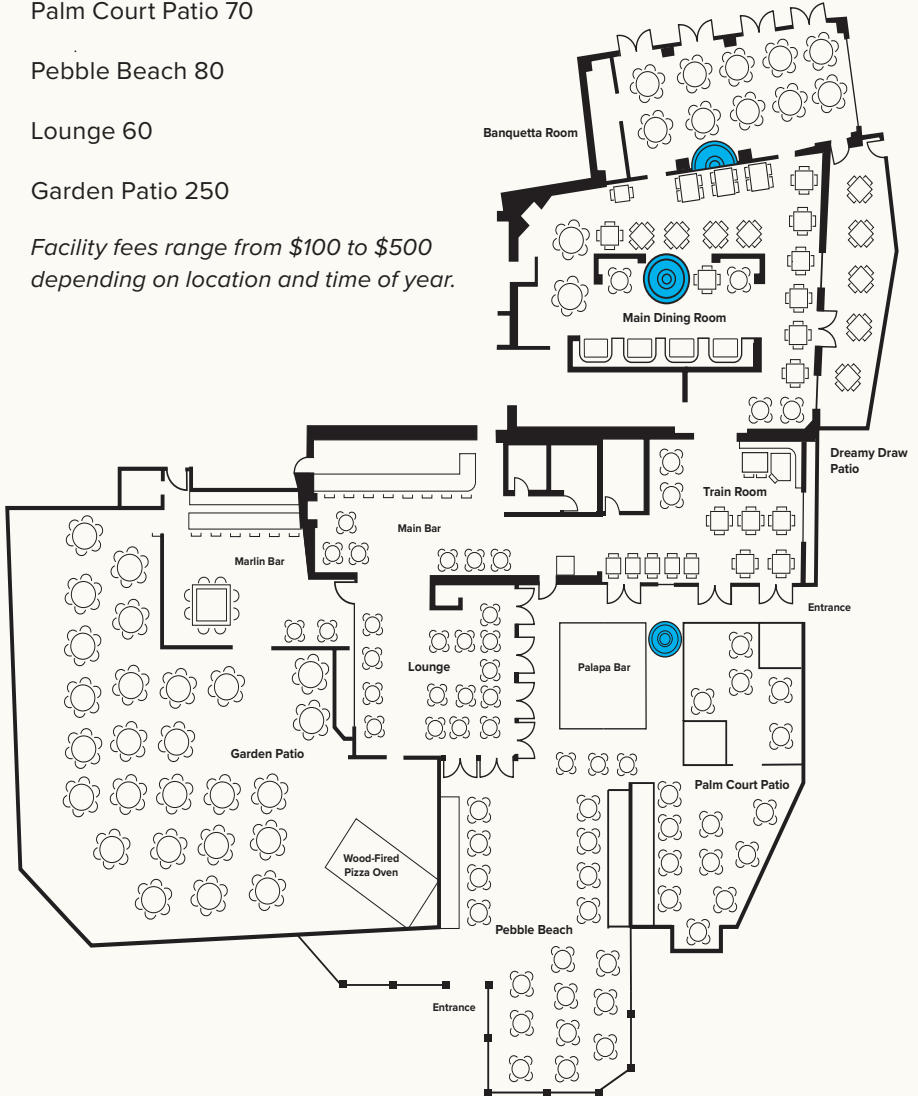
Palm Court Patio 70

Pebble Beach 80

Lounge 60

Garden Patio 250

Facility fees range from \$100 to \$500 depending on location and time of year.



We have the perfect setting for your next event.

Fiestas

Rehearsal Dinners

Birthday Parties

Reunions

Holiday Parties

Anniversaries

Retirement Parties

Celebrations of Life

Bar and Bat Mitzvahs

Quinceañeras

Fund-raisers

Wedding Receptions

Group Luncheons and Meetings

Recognition Dinners

Graduation Parties

Wedding and Baby Showers

Bachelor and Bachelorette Parties

Weddings



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