



971-570-2800

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<http://www.mundocateringco.com>

Menu Options

If you have some ideas of your own, please contact us. We love customizing menus for our clients. We can also do plated meals, contact us for details.

Build Your Own Sandwich Buffet

Romaine salad with grape tomatoes, carrot, cucumber and ranch and balsamic dressings

Broccoli salad with bacon, Tillamook cheddar and golden raisins

Assorted sliced deli meats and cheeses

Lettuce, tomatoes, thinly sliced onions and pickles

Mayonnaise and mustard

Sliced breads and rolls

\$15/person

Vegetarian Cold Buffet

Arugula salad with watermelon, feta cheese, toasted almonds and balsamic vinaigrette

Chickpea, roasted red pepper and quinoa salad

Hummus platter with grilled pita, cucumbers, feta cheese, grilled vegetables and olives

Assorted vegetarian wraps and sandwiches

Local fruit and cheese display

\$16/person

Backyard Buffet

Rolls and condiments

Creamy cilantro coleslaw

Lime-marinated watermelon salad

Build-your-own shredded Italian beef sliders with marinated peppers

Build-your-own shredded BBQ chicken sliders with pickled onions

Lettuce, tomato, thinly sliced red onion and pickles

Warm potato-cucumber salad

\$17/person

BBQ Buffet

Potato chips

Mixed green salad with tomatoes, corn, red peppers and a jalapeño vinaigrette

Home style potato salad

Smoked beef brisket

BBQ chicken thighs

Five cheese macaroni and cheese

Baked beans

Corn on the cob

\$18/person

Holiday Buffet

Rolls and butter

Kale salad with candied pecans, dried cranberries, apple, Tillamook white cheddar and cider vinaigrette

Sage-roasted turkey breast with cider gravy

Maple-glazed ham with cranberry-pear chutney

Yam-mashed potatoes

Cremini mushroom bread stuffing

Creamed spinach

Sautéed green beans

\$20/person

Hawaiian Buffet

Sweet rolls

Mixed green salad with pineapple, dried banana chips, toasted coconut and papaya seed vinaigrette

Island macaroni salad

Pineapple coleslaw

Kahlua pork

Shoyu chicken

Vegetarian yakisoba noodles

Steamed jasmine rice

Vegetable stir-fry

\$20/person

Mexican Buffet

Chips and salsa

Southwestern Caesar salad with corn, red onion, bell pepper, crispy tortilla strips and chipotle-Caesar dressing

Carne asada with assorted condiments

Corn and flour tortillas

Chicken tinga (shredded tomato-chipotle chicken)

Cheese enchiladas

Refried pinto beans

Spanish rice pilaf

Sautéed cut corn

\$22/person

Italian Buffet

Herbed garlic bread

Insalada mista with butter lettuce, broccoli, cauliflower, tomatoes, red wine vinegar and extra virgin olive oil

Caprese pasta salad

Italian sausage a la Peperonata

Sautéed shrimp scampi

Asparagus and sun dried tomato risotto

Seasonal vegetables

\$22/person

Northwest Buffet

Arugula with heirloom cherry tomatoes, shallots, goat cheese, almonds and raspberry vinaigrette

Seared airline chicken breast with cherry compote

Grilled salmon with apricot relish

Angel hair pasta tossed with garlic-butter, Parmesan cheese and parsley

Roasted tri-color potatoes

Seasonal vegetables

\$23/person

Asian Buffet

Napa cabbage with carrots, cucumber, green onions and sesame vinaigrette

Beef broccoli

Sweet and sour chicken

Sautéed shrimp curry

Rice noodles with sautéed vegetables and Asian condiments

Brown rice pilaf

Seasonal vegetables

\$23/person

Southern Menu

Mixed green salad with tomatoes, cucumbers, carrots and a Dijon vinaigrette

Blackened flank steak with a blue cheese sauce on the side

Andouille sausage and chicken gumbo

Semolina breaded catfish with a spicy remoulade

Cajun macaroni and cheese

Red beans and rice

Braised greens

Sautéed okra

\$25/person

New Orleans Buffet

Mixed green salad with pecans, strawberries, blue cheese and a citrus vinaigrette

Home-style potato salad

Chicken almonidine

Shrimp Étouffée

Sausage jambalaya

Sharp cheddar cheese grits

Roasted sweet potatoes

Fried green tomatoes

Asparagus hollandaise

\$27/person

Family Style Meal

Food served on platters in the center of each guest table

Chopped romaine salad with carrot, cucumber, grape tomatoes, croutons, sunflower seeds, thinly sliced red onion and a creamy honey-mustard vinaigrette

Airline chicken breast with caramelized onion polenta and citrus gremolata

Seared beef skewers with blue cheese-horseradish dipping sauce

Maple-Dijon glazed salmon with cranberry-pecan quinoa pilaf

Thyme-roasted seasonal vegetables with a warm potato salad

Warm berry cobbler with brown sugar crème fraîche

\$25/person

Additions (50 people minimum for each)

Garlic-crusted prime rib carving station with au jus, horseradish sauce rolls, mayo and Dijon	\$7/person + \$100 attendant fee
Sage-roasted turkey carving station with cider gravy, cranberry-pear chutney, rolls, mayo and Dijon	\$5/person + \$100 attendant fee
Panini station with assorted meats, cheeses and breads, lettuce, tomato, onion, pickles, marinated peppers, mayo, Dijon and thyme aioli	\$10/person + \$100 attendant fee
Pasta station with pesto-cream tortellini, penne with mushroom-marinara, Parmesan and garlic bread	\$10/person + \$100 attendant fee
Street taco station with grilled tortillas, chicken tinga, carnitas, pico de gallo avocado, queso fresco, minced onion, cilantro, hot sauces and salsas	\$10/person + \$100 attendant fee
Freshly squeezed lemonade with assorted fruit and berry add-ins	\$3/person

Dessert

Add one dessert for \$2 per person, or a selection of three desserts for \$5 per person

Choose from:

Build your own strawberry shortcake bar
Fresh fruit tartlets
Assorted cookies and brownies
Chocolate torte
Seasonal cheesecake
Mixed berry cobbler with fresh whipped cream
Bread pudding with brown sugar crème fraiche
Chocolate hazelnut mousse

Cold Appetizers

Crudité display with herbed ranch	\$2/person
Assorted imported and domestic cheeses with crackers	\$4/person
Seasonal fruit display	\$4/person
Guacamole and pico de gallo with tortilla chips	\$3/person
Bruschetta with olive tapenade and sundried tomatoes	\$2/person
Belgium endive leaves stuffed with quinoa salads	\$2/person
Smoked salmon tartlets	\$2/person
Classic deviled eggs	\$2/person
Citrus-marinated shrimp with cocktail sauce	\$4/person

Hot Appetizers

Warm brie with apricot glaze and baguette	\$45/each
Beef sliders with pickled onions and cheddar cheese	\$3/person
Pulled pork sliders with cilantro coleslaw	\$3/person
Grilled fish tacos with jalapeno slaw	\$3/person
Coconut curry chicken satay	\$3/person
Beef skewers with blue cheese dipping sauce	\$3/person
Mini bean tostadas with queso fresco	\$2/person
Shrimp and chorizo skewers	\$3/person
Mini crab cakes with spicy remoulade	\$4/person
Queso fresco, grilled tomato, grilled onion and avocado quesadillas	\$2/person
Spinach spanakopita with tzatziki	\$2/person
Cranberry chipotle meatballs	\$2/person

We supply all necessary serving items for buffet meals, including but not limited to, chafing dishes and fuel, serving utensils, bowls and platters. Plates, flatware, linens, napkins and glassware can be rented at an additional cost, or we can supply disposable (with compostable as an option) for an additional cost.

A contract, which outlines the food and beverage requested, time and date of the event, as well as our policies, must be signed to finalize your hold on a date. Your reservation is finalized once the signed contract has been returned to our sales manager.

An 18% gratuity is added to final food and beverage totals. Please contact our sales manager for specific pricing for your event.

All food must be purchased by one host and charged to one master invoice.

Food and beverage menus must be finalized no later than two weeks prior to the event to ensure product availability.

Final guest count and plated entrée pre-counts are required one week prior to the event. If no verbal or written guarantee is received, the originally contracted guest count will be used as the final guest count. The final count is the minimum number of guests for which the host will be charged.

The day of the event, we will present an invoice to the host. Full payment is due the day of the event. We accept cash and checks.

If the host chooses to cancel the event after the reservation has been finalized, the host will be subject to a cancellation fee. Cancellation fees are based on the date, and will be billed to the host.

Date contract is signed to thirty days prior to event:	Flat Fee of \$500
Twenty nine days to seven days prior to event:	50% of estimated food total, based on the final guest count and signed menu estimate
Seven to three business days prior to the event:	80% of estimated food total, based on the final guest count and signed menu estimate
Three business days prior to event:	100% of estimated food total, based on the final guest count and signed menu estimate