

## MIGUEL'S MEXICAN SEAFOOD & GRILL

### CATERING MENU

#### BUFFET CHOICES

Prices are per person.

**Enchilada Buffet** **\$6.95**

Your choice of ranchera chicken, ground beef or cheese enchiladas, served with rice and refried beans.

**Tamales Buffet** **\$7.50**

Pork tamales topped with enchilada sauce, diced onions and cheese, served with rice and refried beans.

**Carnitas Buffet** **\$8.00**

Carnitas de Puerco: Chunks of tender pork and sautéed onion, served with hand-made corn tortillas, cilantro, rice and refried beans.

**Fajitas Mario Buffet** **\$10.25**

Your choice of grilled chicken, grilled beef or pork, served with rice, refried beans, sour cream, guacamole, flour tortillas, chips, salsa, and chile con queso. May be cooked onsite for optimal quality and taste, see our catering fees for price information.

**Taco Buffet** **\$6.95**

Your choice of ranchera chicken or ground beef, flour tortillas, lettuce, tomato, cheese, rice and refried beans.

**Quesadilla Buffet** **\$7.95**

Your choice of two of the following: grilled chicken, grilled beef, pork or spinach quesadillas served with rice and refried beans. May be cooked onsite for optimal quality and taste, see our catering fees for price information.

**Fajitas Buffet** **\$9.25**

Your choice of grilled chicken or grilled beef, served with rice, refried beans, sour cream, guacamole, pico de gallo, flour tortillas, chips, salsa, and chile con queso.

**Chips, salsa and sour cream** **\$1.00**

#### SIDE ITEMS

Chile con queso	(16 oz.)	\$5.99	
Guacamole	(8 oz.)		\$4.95
Pico de Gallo	(8 oz.)		\$2.95
Sour Cream	(8 oz.)		\$2.95
Refried Beans	serving for 5	\$7.50	
Rice	serving for 5		\$7.50
Salsa	(16 oz.)	\$4.00	
Chips	full bag	\$3.00	

#### PARTY PLATTERS

**Boiled Shrimp Platter** **\$61.50**

We take four pounds of raw shrimp, boil them and then peel them. Served with cocktail sauce and lemon.

<b>Tacos de Fajita Platter</b>	<b>\$19.50</b>
10 soft flour tacos in any combination of grilled chicken, grilled beef or pork, served with a side of pico de gallo.	
<b>Taquitos Platter</b>	<b>\$12.50</b>
10 taquitos in any combination of ranchera chicken or ground beef.	
<b>Enchilada Platter</b>	<b>\$17.50</b>
10 enchiladas in any combination of ranchera chicken, ground beef or cheese.	
<b>Tamales Platter</b>	<b>\$19.99</b>
12 freshly prepared pork tamales, available in the husk or topped with cheese, enchilada sauce and onions.	
<b>Mini Chimichanga Platter</b>	<b>\$17.50</b>
10 mini chimichangas in any combination of grilled chicken and cream cheese, ranchera chicken and refried beans or ground beef and refried beans.	
<b>Garden Salad Platter</b>	<b>\$26.99</b>
A freshly prepared garden salad for 10 made with iceberg lettuce, romaine lettuce, cucumbers, tomatoes, onions, purple cabbage and cheese. Dressing selection includes Ranch, Bleu Cheese, Thousand Island, Honey Mustard and Italian Vinaigrette.	
<b>Garden Salad Platter with Grilled Chicken on top</b>	<b>\$39.99</b>
<b>Chips, Salsa, Guacamole and Chile con Queso for 10</b>	<b>\$29.99</b>

### **DESSERTS**

Require one day advance notice.

	Half Pan (serves 8–12)	Full Pan (serves 16-24)
<b>Flan</b>	<b>\$20.00</b>	<b>\$35.00</b>
<b>Tres Leches Cake</b>	<b>\$24.00</b>	<b>\$39.00</b>
<b>Bread Pudding</b>	<b>\$25.00</b>	<b>\$41.00</b>
<b>Fruit Salad</b>	<b>\$16.00</b>	<b>\$27.50</b>

### **REFRESHMENTS**

Require one day advance notice. Prices are per gallon and serve approximately 10 to 16 people and include ice and cups.

<b>Aguas Frescas</b>	<b>\$14.95</b>
These traditional Mexican drinks are available in the following flavors: Watermelon, Pineapple, Strawberry, Lime, Tamarindo, and Horchata.	
<b>Freshly Brewed Sweet or Unsweet Ice Tea</b>	<b>\$13.95</b>

Lemon wedges and sweeteners are available upon request.

**Sodas**

**\$1.50**

Your choice of sodas in cans. Served in an ice chest with ice and cups.

**CATERING AND DELIVERY FEES**

When ordering for groups of 40 or more, or when food must be kept hot for long periods of time, Miguel’s would like to suggest our catering service for quality purposes.

**Delivery Fees**

Miguel’s will be happy to deliver your menu selection of \$150.00 or more to your home, office, or any other location for an additional 10% of the total for the driver, plus the following fee:

**South Tampa, Downtown Tampa, Westshore, Rocky Point, Davis Island, Harbour Island, West Tampa, Drew Park and Seminole Heights \$25.00**

**Carrollwood, USF, Temple Terrace, Tampa Palms, New Tampa, Lutz, Busch Gardens, East Tampa, Sabal Park, Brandon, Ybor City, Town & Country, Port Tampa, 22<sup>nd</sup> St. Causeway \$35.00**

**Catering Fees**

Miguel’s will provide you with all the equipment, cooks, and as many servers as your event requires for the following fees.

Equipment Fees -	40 to 100 people	\$50.00
	101 to 200 people	\$100.00
	201 to 500 people	\$200.00

Servers are available for \$60.00 per server for the first hour and \$25.00 per server for every hour thereafter.

Cooks are available when on-site cooking is requested for \$75.00 per cook for the first hour and \$30 per cook for every hour thereafter.