

TACO PARTY

BUILD YOUR OWN TACO

Serves 10 (2 Tacos per person)

THREE SISTERS roasted squash, black beans, corn, calabacita, mushrooms, caramelized onions \$70

SANTA FE smoked roasted chicken \$90

CARNITAS roasted pulled pork \$100

TEJANO braised epozote short rib \$100

CARNE ASADA marinated hanger steak \$120

TACO PARTY ACCOMPANIMENTS

Cabbage slaw, sour cream, pico de gallo, Cotija cheese, jalapeños, 100% Corn tortillas

TACO PARTY EXTRAS Serves 10

JALAPEÑO ONION STRAWS \$20

GUACAMOLE \$15

DESSERTS Serves 10

TRES LECHES rich traditional dessert. A light airy sponge cake soaked with a mixture of three milks. \$30

CHURROS fried tender sticks of dough. Mildly crunchy, filled with Nutella, served with strawberry and chocolate sauce \$30

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www.geronimobarandgrill.com

NAME/COMPANY & CONTACT PERSON

ADDRESS

PHONE NUMBER

CREDIT CARD NUMBER

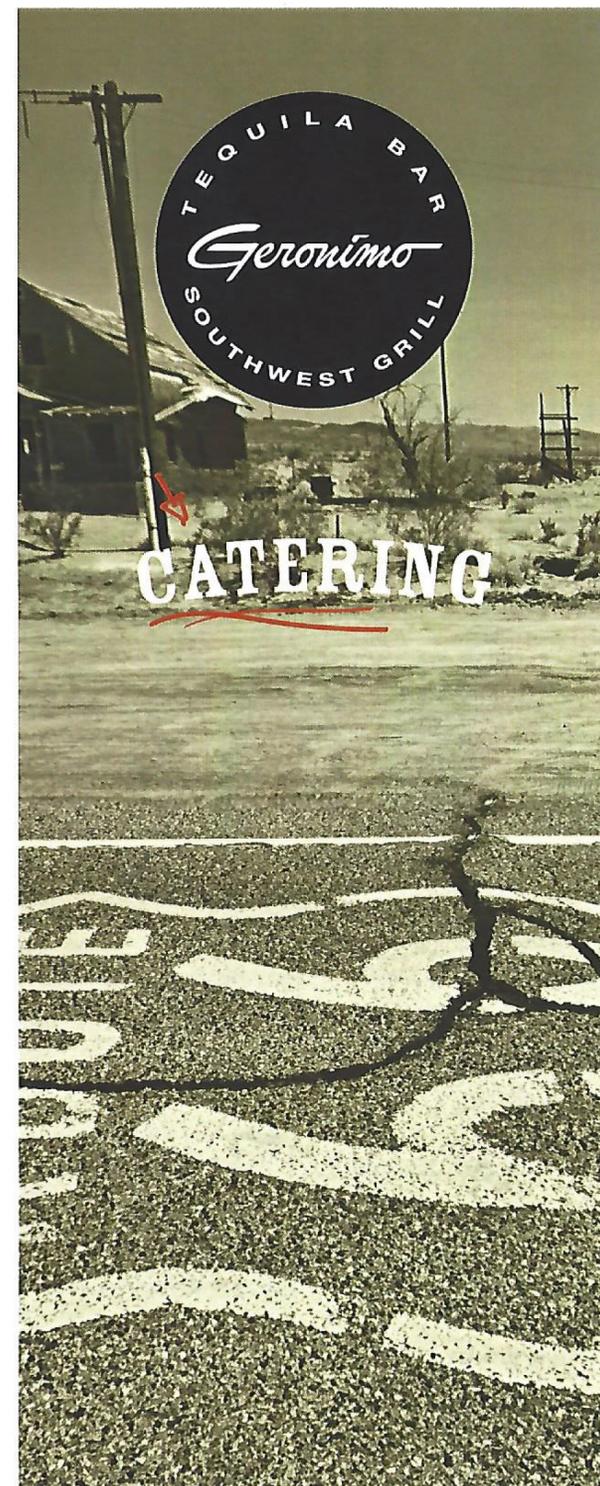
EXP (MM/YY) SIGNATURE
(Will charge the day of the event)

DATE OF EVENT

New Haven
271 Crown Street
203-777-7700

Fairfield
2070 Post Road
203-955-1643

48-hour advance notice for all delivery orders. 48-hour cancellation policy.



OFFICE & HOME PARTY MENU

STARTERS Serves 10

CHIPS AND SALSA qt container \$15

CHIPS AND GUACAMOLE qt container \$30

SOUPS AND CHILE Serves 10

BUFFALO CHILE slow braised bison, Sierra Nevada pale ale black beans and New Mexican red and green Hatch chiles \$80

HATCH GREEN STEW fire roasted Hatch chiles simmered with onion, tender pork and posole. \$70

TORTILLA SOUP tender smoked chicken with vegetables in a rich broth \$60

SALADS HALF: Serves 10 | FULL: Serves 20

PUEBLA arugula, red watercress, romaine, crisp tortilla threads, grilled vegetables, pepitas, and chihuahua cheese, honey-lime vinaigrette. HALF: \$30 | FULL: \$60

ASADO beets, oranges, jicama, avocado, pumpkin seeds, goat cheese, tequila-lime vinaigrette. HALF: \$30 | FULL: \$60

COWGIRL CHOPPED SALAD with salmon or chicken. Israeli couscous, tomato, arugula, dried currants, pepitas and roasted corn with poblano ranch dressing. HALF: \$45 | FULL: \$85

RELLENOS – Stuffed Peppers

HALF: 10 guests | FULL: 20 guests

QUINOA (vegetarian) roasted poblano pepper stuffed with quinoa, mushroom and Chihuahua cheese. HALF: \$80 | FULL: \$160

PORK roasted poblano pepper stuffed with Chimayo braised pork and Chihuahua cheese. HALF: \$85 | FULL: \$170

QUESADILLAS - 12 PIECES

(Three 8" quesadillas cut into 4 wedges)

CHICKEN black beans, caramelized onions, roasted corn, Applewood smoked bacon (optional), Chihuahua cheese. \$51

LOBSTER poblano peppers, corn, Hatch green chile, Chihuahua cheese \$57

STEAK black beans, sautéed mushrooms, onion and Chihuahua cheese \$54

GRILLED VEGETABLE assorted grilled vegetables, Mexican oregano and Chihuahua cheese \$42

ENTREES HALF: Serves 10 | FULL: Serves 20

MAC & CHEESE baked with sharp cheddar, Chihuahua and Gruyere cheeses, topped with fire roasted Hatch green chile sauce & cornbread crumbs. HALF: \$45 | FULL: \$85

NEW MEXICAN CHICKEN citrus marinated free-Range chicken, calabacita, caramelized onions, roasted corn, charred tomato molcajete sauce. HALF: \$70 | FULL: \$135

GRILLED HANGER STEAK sliced on top of roasted green onion and peppers, red chimichurri sauce. HALF: \$90 | FULL: \$175

CHIPOTLE BBQ BABY-BACK RIBS HALF: \$60 | FULL: \$150

SOUTHWEST PAELLA saffron rice, chorizo, chicken, mixed seafood, poblano peppers, corn, tomato, achiote broth. HALF: \$90 | FULL: \$175

SIDES HALF: 10 guests | FULL: 20 guests

RICE or BLACK BEANS

HALF: \$25 | FULL: \$45

CUMIN SWEET POTATO FRIES

HALF: \$20 | FULL: \$40

PLATES & UTENSILS INCLUDED

MARGARITA PARTY

You supply the tequila & ice and we'll supply the rest! Each kit will contain recipe, limes & kosher salt. 96oz makes approximately 48 drinks

FRESH-SQUEEZED LIME \$48

BLOOD ORANGE \$65

PASSION FRUIT \$65

RASPBERRY \$65

STRAWBERRY \$65