

**ENTREES****BEEF****Carne Guisada**

A mid-west dinner favorite. Seared beef with Mexican spices, then slowly cooked in its own delicious gravy until perfectly tender

Carne Asada

Carved roast beef with tasty Mexican spices and generally served with flour or corn tortillas. Try this classy treat

Beef Fajitas

Beef strips marinated in a combination of fajita spices and grilled. Served with sautéed onions and red & green bell peppers

CHICKEN**Chicken in Mole Sauce**

Chicken pieces simmered in a Chile Ancho and peanut based sauce

Chicken Fajitas

Chicken breasts marinated in a combination of fajita spices. Grilled, sliced and served with sautéed onions and red & green bell peppers

Adobo Birria

Shredded Beef or Pork in a homemade Adobo Birria sauce, served w/onions, lime & cilantro

Tacos

Ground beef or chicken, served with condiments: lettuce, tomatoes, shredded cheese, sour cream, including hot and mild salsa (hard corn shell or soft flour tortilla)

Enchiladas

Corn tortillas softened in an enchilada sauce. Filled with beef or chicken, assorted cheeses, rolled and topped with shredded cheese (onions optional)

PORK**Puerco Asado**

Slowly roasted pork in Mexican style spices. Excellent with mango salsa and corn tortillas

Carnitas

Boneless pork cubed "little meats" marinated Mexican spices and always served with tortillas and your favorite salsa

VEGETARIAN**Vegetarian Tostadas**

A crispy corn tortilla, topped with mashed pinto beans, shredded cheeses, lettuce, tomatoes and served with salsa of your choice

Cheese Enchiladas

Corn tortillas softened in an enchilada sauce. Stuffed with assorted cheeses, rolled, and topped with shredded cheese (onions optional)

SALSAS

All our salsas are homemade, using an assortment of hot peppers from all over the world. We combine the pepper and spices to the main ingredient, resulting in a special salsa to complement your entree

Pico
Tomato Salsa
Tomatillo Green Salsa

Mango Salsa
Black Bean & Corn Salsa
Charred Tomato Salsa

HOT ITEMS

Mexican Rice
Long grain rice in a mixture of Mexican spices and tomatoes, a must with any Mexican entrée

Arroz Sabroso
Mexican rice with small bits of chicken and chopped tomatoes in its own delicate spices

Fideo
Angle hair pasta, in a light tomato sauce with Mexican spices

Refried Beans
Pinto beans that are refried with spices and sautéed onions, topped with queso blanco

Frijoles Borrachos
Pinto beans with lots of peppers, onions and spices, simmered in a beer stock. With or without sausage

Hot Nachos
Spicy warm cheddar cheese sauce, with or without "HOT" peppers served over crispy nacho chips

SALADS

Tossed Garden Salad
Fresh, crisp, Romaine & Iceberg Lettuce with three dressings

Seven Layer Salad
Crisp lettuce, cheese, veggies with or without bacon. Dressing on side

Taco Salad
Crisp lettuce, cheese, tomatoes with Diana's Mexican taco meat, mild dressing & taco chips

Fresh Fruit Salad
Watermelon, cantaloupe, red & green grapes, topped with Strawberries (in season)

Potato Salad
An old-fashioned recipe with a homemade dressing

Italian Vegetable-Pasta Salad
Rainbow Rotini pasta w/assorted veggies in an Italian dressing

Chicken-Pasta Salad
Small shell pasta with chicken & celery in a homemade dressing

Vegetable Tray
Crisp carrots, celery, cauliflower, broccoli & radishes with a Ranch dip

Fruit Salad Parfait

It's like an Ambrosia, fruit cocktail with
whipped dressing

Waldorf Salad

Delicious red apples, golden
raisins in a whipped dressing

BREADS

Dinner Rolls
Assortment of Sliced Breads

Corn Tortillas
Flour Tortillas

DESSERTS**CAKES** (\$2.75 p.p.)

Banana w/ Whipped Frosting
Carrot-cream Cheese Frosting
Coconut Sheet
Texas Chocolate Sheet
Pineapple Up Side Down

COOKIES (\$2.50 p.p.)

Chocolate Chip
Oatmeal
Peanut Butter
Decorated
Butter

EMPANADAS (\$3.00 p.p.)

Apple
Cherry
Pumpkin
Peach

Puddings (\$2.50 p.p.)

Chocolate
Lemon
Caramel
Arroz Dulce (rice pudding)

(p.p. = additional charge per person)

BEVERAGES

Coffee (\$1.00 pp)
Punch

Iced Tea
Lemonade

PRICE & MENU SELECTION

*Per
Person*

\$15.50 1 ENTRÉE + 1 SALSA + 2 HOT ITEMS + 1 SALAD + 1 BREAD + 1 BEVERAGE

\$16.95 2 ENTRÉES + 1 SALSA + 2 HOT ITEMS + 2 SALAD + 1 BREAD + 1 BEVERAGE

*Pricing is based on 50 or more guests (Mon – Thurs) served buffet style

100 or more guests (Fri, Sat, Sun) served buffet style

*All prices subject to change without notice

SERVICE INFORMATION

Services and other items available at no additional charge:

1. Delivery, set up, maintenance and removal of all items
2. Linen provided for buffet serving tables
3. Disposable plates, cups, napkins and plastic ware
4. Salt and pepper
- 5.

Services available at an additional charge:

1. China: dinner plate, salad plate, silverware and wait staff \$3.25 p.p.
 2. Cut and plate wedding cake/dessert \$1.75 p.p. Includes disposable plates and forks
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- ✓ To become a part of Diana's Catering Calendar, a \$200.00 deposit is required. (non-refundable).
You can pay by check or money order
 - ✓ If your reception hall has a surcharge, it will reflect on your final billing
 - ✓ The only charge beyond the menu price is for the (Diana's Catering Services) 10% gratuity