

SOUPS

Quart \$15

POBLANO SOUP

Creamy poblano, mushroom, corn, and zucchini.

TORTILLA SOUP

Chicken-tomato broth, queso fresco, avocado, tortilla strips, sour cream

SALADS

Serves 8-10

STRAWBERRY-MANGO SALAD

Spring mix, strawberries, mango, pomegranate seeds, caramelized pecans, balsamic dressing. 45

FIESTA SALAD

watercress, spring mix, jicama, orange segments, watermelon, mango, pumpkin seeds, honey-lime vinaigrette. 45

NOPALITO SALAD

Tender cactus, tomatoes, red onions, cilantro, spring mix, queso fresco, cotija cheese, avocado and olive oil 45

SANTA FE SALAD

Spring mix, black beans, corn, tomatoes, red onions, avocado, grated yellow & white cheese, tortilla strips, chipotle ranch dressing 45

SHRIMP CEVICHE

Shrimp, avocado, pico de gallo & lime juice 60

PARTY TRAYS

Serves 8-10

TACO TRAY

24 tacos (ground beef or shredded chicken) topped with lettuce and cheese. 50

ENCHILADA TRAY

24 enchiladas (ground beef, shredded chicken, grilled veggies, and/or cheese) with mole sauce(\$10 extra), green tomatillo or red tomato sauce. 50

CHICKEN/STEAK FAJITA TRAY

With grilled peppers, onions, tomatoes, mushrooms and corn; flour and/or corn tortillas (20); fajita salad (lettuce, pico de gallo, guacamole, sour cream, shredded cheese) 75/85

TABLE SAMPLER

10 flautas(crispy taquitos), 10 jalapeño poppers, 10 chicken quesadilla triangles, 10 wings. 55

SANTA FE WRAP

10 spinach wraps with grilled chicken or steak(\$10 extra), rice, black beans, roasted red peppers, corn, avocado, queso fresco, tomatoes, lettuce, cilantro-lime-avocado vinaigrette. 85

QUESADILLA TRAY

40 grilled cheese quesadilla triangles with your choice of meat or veggies 35-70

CHICKEN & CHORIZO PASTA

Penne pasta with tomato-chipotle sauce, asparagus or broccoli, and garlic bread. 85

TABLE WINGS TRAY

50 tamarind-chipotle or mild-buffalo sauce, celery, carrots, blue cheese dressing. 50

SIDES

GUACAMOLE (16OZ) 12

QUESO DIP (16OZ) 12

SOUR CREAM (16OZ) 6

SALSA (16OZ)
mild tomato, onion & cilantro salsa 4.50

SALSA VERDE (16OZ)
Hot tomatillo, jalapeño, cilantro, onions & chunky avocado 9

SALSA BRAVA(16OZ)
Hot tomatillo, chile arbol, cilantro, onion 9

PICO DE GALLO (16OZ)
Chunky tomato, onion, jalapeño, lime, cilantro 9

CONGRÍ
Rice with black beans Cuban style 25

SPANISH RICE 25

REFRIED BEANS 25

VEGGIES
Rosemary Oven-Roasted veggies 30

DESSERT

CHURROS
25 doughnut-like cinnamon sticks filled with Bavarian cream. Served with chocolate syrup. 25

FLAN
11.5" x 8.5" Spanish custard (assorted flavors) 40

Serving Utensils: 2 thongs; 2 spoons \$5
Full Size Disposable Chafer Stand Kit \$15

CATERING MENU



7288 LANCASTER PIKE 2B
HOCKESSIN, DE 19707

CALL 302 239 5590

— Hours —

Sunday-Tuesday 11am-9pm

Wed - Saturday 11am-10pm

50% deposit is required.


No delivery or catering service

Orders Must Be Placed 24 hrs in Advance

www.mexicantablerestaurant.com

We accept



 consuming raw or under-cooked food increases the possibility of food borne illness. 