

## Anejo Catered Events

A gathering of friends, family or colleagues is an opportunity to share, laugh and create new memories.

Pairing this moment with wonderful food is a craft that we take pride in being a part of.

Anejo's team is professional, experienced and committed to exceed your expectations.

Our selections are based on your needs and desires for your event.

We share in your responsibility to host your guests with excellence and quality.

Highest regards,

Fernando Martinez

Executive Chef

Anejo House of Tequila

\*Planning your event is a special opportunity for us. We will accommodate your every wish.

\*We will only provide the highest possible quality and freshness of ingredients for your event.

\*Clear Plastic plates, flatware and napkins are included. If your group is larger than 50 guests additional charges may be added.

\*Our service labor is included in the prices of your event. Service charge and sales tax are additional. Additional labor will be charged separately based on your requests.

\*Buffet pricing is based on a minimum of 40 guests, additional charges may apply for smaller groups. The menu prices do not include applicable travel fees, if any. Please note beverages are NOT included in the menus except for breakfast and lunch menus.

\*A 50 percent deposit is required to reserve your event date, and a signed contract will confirm the details. Due to a limited availability of dates a portion of the deposit is non-refundable in the event of cancellation.

## Anejo Catered Events

### BAR SERVICE

Bartenders 50/ hour

*To serve beverages provided by host*

Bussing Crew / Cocktail 100 – 150 each

*Three hour minimum charge for bartenders*

### NON-ALCOHOLIC REFRESHMENTS

Sodas or Bottled water 20 / case

Iced Tea 1.25 / guest

Coffee 1.25 / guest

### EXTRAS

Bar Set up 2.50 / guest *includes cups, ice, napkins and garnish*

Set up with mixers 4.50 / guest *includes cups, ice, napkins sodas, juices and garnish*

Frozen Machine Rental 135 – 170 each *varies on delivery area*

***\*Our staff members are certified servers of alcohol. Responsible beverage sales are maintained***

## Off Site Caterings

### Anejo's Mexican Buffet Menu:

#### Abre Bocas / Appetizers

Guacamole 2.50 / guest

Queso con chile 1.25 / guest

Hand rubbed , smoked baby back ribs 3.50 / guest

Stuffed Camarones (bacon wrapped) 5.00 / guest

Ceviche Imperial (Fresh fish, shrimp, scallops marinated in citrus and spices) 3.50 / guest

Sour Cream and Grated Cheese .90 / guest

#### Tamales and Enchiladas

Chicken Tamales (Roasted Chicken and hand pulled) with Verde sauce 2.00 / guest

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Hand pulled Pork Tamales served with carne salsa	2.00 / guest
Marisco Tamales (Crab, shrimp and crawfish) with Aji Amarillo Aioli	MP
Enchiladas, Cheese, Chicken or Beef	2.00 /guest

### Fajitas and Grilled Features

Beef and Chicken Fajitas	
Tender grilled Fajitas (half pound portions per guest)	16 / guest
Beef, Chicken, and Shrimp Fajitas	
Grilled Shrimp, vegetables, onions, Beef and Chicken	21 / guest
Stuffed Camarones or Ribs with Beef and Chicken Fajitas	
Bacon wrapped Shrimp or tender baby backs with delicious Fajitas	23 / guest

### Enchilada Platter

Two Enchiladas and Anejo's feature Tamale	14 / guest
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*All served with Rice and Frijoles a la Charra, chips and roasted salsa*

*Fajita dinners are served with guacamole, Pico de Gallo and hand flour tortillas*

*\*On-site grilling is available, weather and fire ordinances allowing.*

*\* Oven needed for preparation of enchiladas*

## Other Catered Options

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### ***Menus created by Chef for your event:***

#### **Seated Dinner:**

Three Course Dinner / \$49 Per person

Four Course Dinner / \$59 Per person

#### **Dinner Buffet:**

\$55 Per person

Salad Choices Three

Entrée Choices Three

Dessert Choices Three

#### **Hors d'oeuvres:**

Tray Passed Hors d'oeuvres:

One hour Reception / Five Selections \$19 per person

Two hour Hors d'oeuvres / Seven Selections \$39 per person

#### **Specialty Stations in addition to Tray Passed:**

Seafood / \$24 per person

Carving / \$19 per person

Anti pasta Bar / \$13 per person

#### **Seated Lunch:**

Three course / \$29 per person

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### **Premier Lunch Buffet:**

Three choices / \$39 per person

### **Salad and Sandwich Buffet:**

Salad, Deli items and sweets / \$19 per person

### **Continental Breakfast**

\$14 per person

Executive / \$18 per person

### **Featured Breakfast additions:**

\$3 Individual boxed Cereals with regular or Skim Milk

\$3 Whole Fruit including bananas, apples and grapes

\$5 Croissant with Scrambled Eggs, bacon and cheese

\$5 Breakfast Burrito with Scrambled Eggs and Choice of Sausages and salsa fresca

\$8 Assorted Breakfast Pizzas:

Smoked Salmon with chive cream and caviar

Scrambled Egg with Goat cheese and bacon

Scrambled Egg with caramelized onions roasted peppers and Smoked Gouda

**\*Note: Ovens are required for pizza**

### **Anejo's Bar-B-Q Menu:**

\$11 Per Person (60 person minimum)

Slow smoked Beef Brisket

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Sausage links with Anejo's Bar-B-Q Sauce

Pickles, Onions, Jalapenos & Chiabatta Bread

### **Anejo's Bar-B-Q Extras:**

Hand rubbed "Costillas" Tender Baby Backs 2.50

Bar-B-Q Chicken 2.50

Slaw 1.50

Ranch Frijoles 1.50

Anejo house Salad 2.50

### **Cuban Lunch Buffet Menu:**

Pollo (Chicken) 21.00 / guest

Pescado (Fish) 28.00 / guest

Pollo Al Jibe (Champagne Citrus roasted Chicken)

Black Beans and basmati Rice

Fried Plantains

Ensalada Palmas y Tomato

### **Argentinean Lunch Buffet Menu:**

Three choices 19.00 / guest

Lasagna al Forno (Vegetarian available)

Albondigas (Meat balls) and pasta

Pork Milanese (Breaded pork Tenderloin)

Fresh Focaccia and salad available

\*Additional Menu Items and Desserts still in progress