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<http://www.mundocateringco.com>

Menu Options

If you have some ideas of your own, please contact us. We love customizing menus for our clients. We can also do plated meals, contact us for details.

Build Your Own Sandwich Buffet

Romaine salad with grape tomatoes, carrot, cucumber and ranch and balsamic dressings

Broccoli salad with bacon, Tillamook cheddar and golden raisins

Assorted sliced deli meats and cheeses

Lettuce, tomatoes, thinly sliced onions and pickles

Mayonnaise and mustard

Sliced breads and rolls

\$15/person

Vegetarian Cold Buffet

Arugula salad with watermelon, feta cheese, toasted almonds and balsamic vinaigrette

Chickpea, roasted red pepper and quinoa salad

Hummus platter with grilled pita, cucumbers, feta cheese, grilled vegetables and olives

Assorted vegetarian wraps and sandwiches

Local fruit and cheese display

\$16/person

Backyard Buffet

Rolls and condiments

Creamy cilantro coleslaw

Lime-marinated watermelon salad

Build-your-own shredded Italian beef sliders with marinated peppers

Build-your-own shredded BBQ chicken sliders with pickled onions

Lettuce, tomato, thinly sliced red onion and pickles

Warm potato-cucumber salad

\$17/person

BBQ Buffet

Potato chips

Mixed green salad with tomatoes, corn, red peppers and a jalapeño vinaigrette

Home style potato salad

Smoked pork shoulder

BBQ chicken thighs

Five cheese macaroni and cheese

Baked beans

Corn on the cob

\$20/person

Holiday Buffet (call or email for more Holiday menu options)

Rolls and butter

Kale salad with candied pecans, dried cranberries, apple, Tillamook white cheddar and cider vinaigrette

Sage-roasted turkey breast with cider gravy

Maple-glazed ham with cranberry-pear chutney

Yam-mashed potatoes

Cremini mushroom bread stuffing

Creamed spinach

Sautéed green beans

\$20/person

Hawaiian Buffet

Sweet rolls

Mixed green salad with pineapple, dried banana chips, toasted coconut and papaya seed vinaigrette

Island macaroni salad

Pineapple coleslaw

Kahlua pork

Shoyu chicken

Vegetarian yakisoba noodles

Steamed jasmine rice

Vegetable stir-fry

\$20/person

Mexican Buffet

Chips and salsa

Southwestern Caesar salad with corn, red onion, bell pepper, crispy tortilla strips and chipotle-Caesar dressing

Carne asada with assorted condiments

Corn and flour tortillas

Chicken tinga (shredded tomato-chipotle chicken)

Cheese enchiladas

Refried pinto beans

Spanish rice pilaf

Sautéed cut corn

\$22/person

Italian Buffet

Herbed garlic bread

Insalada mista with butter lettuce, broccoli, cauliflower, tomatoes, red wine vinegar and extra virgin olive oil

Caprese pasta salad

Italian sausage a la Peperonata

Sautéed shrimp scampi

Asparagus and sun dried tomato risotto

Seasonal vegetables

\$22/person

Northwest Buffet

Arugula with heirloom cherry tomatoes, shallots, goat cheese, almonds and raspberry vinaigrette

Seared airline chicken breast with cherry compote

Grilled salmon with apricot relish

Angel hair pasta tossed with garlic-butter, Parmesan cheese and parsley

Roasted tri-color potatoes

Seasonal vegetables

\$23/person

Asian Buffet

Napa cabbage with carrots, cucumber, green onions and sesame vinaigrette
Beef broccoli
Sweet and sour chicken
Sautéed shrimp curry
Rice noodles with sautéed vegetables and Asian condiments
Brown rice pilaf
Seasonal vegetables
\$23/person

Southern Menu

Mixed green salad with tomatoes, cucumbers, carrots and a Dijon vinaigrette
Blackened flank steak with a blue cheese sauce on the side
Andouille sausage and chicken gumbo
Semolina breaded catfish with a spicy remoulade
Cajun macaroni and cheese
Red beans and rice
Braised greens
Sautéed okra
\$25/person

New Orleans Buffet

Mixed green salad with pecans, strawberries, blue cheese and a citrus vinaigrette
Home-style potato salad
Chicken almondine
Shrimp Étouffée
Sausage jambalaya
Sharp cheddar cheese grits
Roasted sweet potatoes
Fried green tomatoes
Asparagus hollandaise
\$27/person

Family Style Meal

Food served on platters in the center of each guest table

Chopped romaine salad with carrot, cucumber, grape tomatoes, croutons, sunflower seeds, thinly sliced red onion and a creamy honey-mustard vinaigrette

Airline chicken breast with caramelized onion polenta and citrus gremolata
Seared beef skewers with blue cheese-horseradish dipping sauce
Maple-Dijon glazed salmon with cranberry-pecan quinoa pilaf
Thyme-roasted seasonal vegetables with a warm potato salad

\$25/person

Additions (50 people minimum for each)

Garlic-crusteD prime rib carving station with au jus, horseradish sauce rolls, mayo and Dijon
\$7/person + \$100 attendant fee

Sage-roasted turkey carving station with cider gravy, cranberry-pear chutney, rolls, mayo and Dijon
\$5/person + \$100 attendant fee

Panini station with assorted meats, cheeses and breads, lettuce, tomato, onion, pickles, marinated peppers, mayo, Dijon and thyme aioli
\$10/person + \$100 attendant fee

Pasta station with pesto-cream tortellini, penne with mushroom-marinara, Parmesan and garlic bread
\$10/person + \$100 attendant fee

Street taco station with grilled tortillas, chicken tinga, carnitas, pico de gallo avocado, queso fresco, minced onion, cilantro, hot sauces and salsas
\$10/person + \$100 attendant fee

Beverages

Choose 2 drinks to be served in beverage dispensers with ice and disposable cups:
glassware available, see rentals section for pricing

Ice water

Lemonade

Unsweetened ice tea with sweeteners and lemon on the side

Punch

Strawberry lemonade

Lemon water

Cucumber water

Ask about other custom options

\$2/person

Freshly squeezed lemonade with assorted fruit and berry add-ins

\$3/person

Coffee service with coffee, decaf and hot water carafes, coffee mugs or disposable cups with lids (your choice), stir sticks, sweeteners, creamers, tea bags, honey and lemon wedges

\$1.50/person

Upgrade to Stumptown coffee for an extra \$1/person

Small Bites

Pick an assortment (we recommend three) for before your meal, or create a whole menu just from appetizers!

Displays

Charcuterie display with cured meats, cheeses, marinated vegetables and baguette \$6/person

Vegetarian Mezze display with hummus, pita, olives, artichoke hearts, yogurt-tahini sauce, tabbouleh and stuffed grape leaves \$4/person

Crudité display with herbed ranch \$2/person

Assorted imported and domestic cheeses with baguette and crackers \$5/person

Seasonal fruit display \$4/person

Cold Appetizers

Guacamole and pico de gallo with tortilla chips \$4/person

Bruschetta with olive tapenade and sundried tomatoes \$2/person

Belgium endive leaves stuffed with quinoa salad \$2/person

Smoked salmon tartlets \$2/person

Classic deviled eggs \$2/person

Citrus-marinated shrimp with cocktail sauce \$4/person

Mozzarella and Italian olive skewers \$2/person

Chevre stuffed dates with smoked almonds \$2/person

Asparagus flatbread with scallion cream cheese \$2/person

Mini green chile, red pepper and black bean tortilla bites \$2/person

Mini yorkshire puddings with thinly sliced beef, horseradish and blue cheese \$4/person

Pigs in a blanket \$3/person

Butter crackers with whipped cream cheese and jalapeno jelly \$2/person

Hot Appetizers

Spinach spanakopita with tzatziki \$2/person

Cranberry chipotle meatballs \$2/person

Pimento cheese-stuffed sweet peppers \$2/person

Smoked sausage bites with whole grain mustard \$3/person

Salami and provolone puff pastry pinwheels \$2/person

Potato puffs with bacon and cheddar cheese \$2/person

Fried boneless chicken bites with chili-garlic aioli \$4/person

Buffalo wings with blue cheese, ranch and celery sticks \$4/person

Mini black bean tostadas with queso fresco and avocado relish \$2/person

Shrimp and chorizo skewers \$3/person

Mini salmon cakes with sriracha aioli \$4/person

Warm brie with blackberry-Pinot Noir reduction and baguette \$45/each

Beef sliders with pickled onions and cheddar cheese \$3/person

North Carolina style pulled pork sliders with cilantro coleslaw \$3/person

Lemon-garlic chicken skewers with cucumber-yogurt dipping sauce \$3/person

Beef skewers with blue cheese dipping sauce \$3/person

Queso fresco, grilled tomato, grilled onion and avocado quesadillas \$2/person

Desserts

Add one dessert for \$2 per person, or Chef's choice of three mini desserts for \$5 per person

Choose from:

Build your own strawberry shortcake bar

Fresh fruit tartlets

Assorted cookies and brownies

Chocolate torte

Seasonal cheesecake

Mixed berry cobbler with fresh whipped cream

Bread pudding with brown sugar crème fraiche

Chocolate hazelnut mousse

Mocha icebox cake

Panna cotta with berry compote

Vanilla crème brûlée

Tiramisu

Bartending

Client to supply all alcohol, we do not do cash bars; wine, beer, and a maximum of two mixed drinks only

If the total of the final invoice is \$2000 or more, we will include bartending services for a total of 4 hours. After that, bartenders are \$20/hour each. We recommend at least 2 bartenders per 100 people for at the busiest part of the event, we can adjust accordingly from there.

Bartending services

Setup and breakdown of a bar area

Serving beer and wine and limited mixed drinks

Champagne service

Bartenders bring serving trays, jack stands and wine openers

Clients to provide all alcohol, garnishes, taps, tubs, ice, etc

We can provide ice for \$3/bag, other items negotiable

Rentals

We have other offerings as well, call or email for details

30ft x 40ft tent \$800/day plus delivery

Round tablecloths for 72" tables, choice of colors \$12/each (floor length)

Rectangular tablecloths for 6ft or 8ft tables, choice of colors \$12 each (floor length)

Napkins \$.60/each

Stemless wine glasses \$.40/each

White wine glasses \$.50/each

Red wine glasses \$.50/each

Pint mason jars w/handles (great for beer or water) \$.40/each

Water goblets \$.40/each

Champagne glasses \$.40/each

Flatware

Forks \$.30/each

Knives \$.30/each

Spoons \$.30/each

Dinner plates \$.40/each

Dessert/salad/appetizer plates \$.25/each

Cocktail tables \$9/each

60" round tables (seats 8) \$10/each

72" round tables (seats 10) \$12/each

6ft rectangular table (seats 6-8) \$10/each

8ft rectangular table (seats 8-10) \$12/each

We supply all necessary serving items for buffet meals, including but not limited to, chafing dishes and fuel, serving utensils, bowls and platters. Plates, flatware, linens, napkins and glassware can be rented at an additional cost, or we can supply disposable (with compostable as an option) at no additional cost.

A contract, which outlines the food and beverage requested, time and date of the event, as well as our policies, must be signed to finalize your hold on a date. Your reservation is finalized once the signed contract has been returned to our sales manager.

An 18% gratuity is added to final food and beverage totals. This will be included on your proposal, there are no surprise fees. Please contact our sales manager for specific pricing for your event.

All food must be purchased by one host and charged to one master invoice.

Food and beverage menus must be finalized no later than two weeks prior to the event to ensure product availability.

Final guest count and plated entrée pre-counts are required one week prior to the event. If no verbal or written guarantee is received, the originally contracted guest count will be used as the final guest count. The final count is the minimum number of guests for which the host will be charged.

The day of the event, we will present an invoice to the host. Full payment is due the day of the event. We accept cash and checks, or we can send a credit card invoice upon request, if you will pay the processing fee. This helps to keep our prices low.

A \$500 non-refundable fee is required to hold your date. We will refund the fee at our discretion, if we are able to rebook the date with a comparable event.

If the host chooses to cancel the event after the reservation has been finalized, the host will be subject to a cancellation fee. Cancellation fees are based on the date, and will be billed to the host.

Date contract is signed to thirty days prior to event: we keep the \$500 deposit

Twenty nine days to seven days prior to event: 50% of estimated food total, based on the final guest count and signed contract

Seven to three business days prior to the event: 80% of estimated food total, based on the final guest count and signed contract

Three business days prior to event: 100% of estimated food total, based on the final guest count and signed contract