



CATERING

Sabor Latino offers authentic Mexican and Latin catering in Ann Arbor and the Detroit metro area. We will prepare your order, pack it into convenient disposable containers and you can pick it up or we can deliver it. You can serve it the way you like or we can provide buffet or table service. (Add \$3.50 per person to the menu prices listed throughout the menu.)

We cater for all occasions such as:

- **Lunch**
- **Company meetings & Events**
- **Sales Presentations**
- **Quinceaneras**
- **Weddings**
- **University Events**
- **School & Team events**
- **Church Meetings & Retreats**
- **Family & Friends parties**

*** We also offer full service catering for companies, organizations, schools and more. We will grill out for you and your party. Ask your sales representative for details!**

- Plates, eating utensils, napkins, cups, sugar, sweetener, salt and pepper are included with every order.
- Chafing sets available for \$35.00/each.
- Gratuity is optional and is always appreciated.
- Delivery & service charges may apply (contingent upon distance, custom orders, etc.).
- Please call your catering sales representative for a quote for parties of 300 or more.
- Prices subject to change.
- Accepted payment methods include Cash, Business Check, American Express, Visa, MasterCard and Discover.

Ask your Catering Manager about a Direct Billing Account. A deposit of ½ of the amount will be required upon placing the order.

Menu

Breakfast package:

Corn or flour tortilla tacos with your choice of: house made chorizo and egg, steak and egg, potato and egg, beans and cheese, bacon and egg. Each serving includes 2 breakfast tacos served with your choice of pinto or black beans and salsa roja.

Cost /Serving : 5.99. Add Guacamole for 1.0 p/serving

Basic package.- Appetizers and finger food. (Enchiladas, Quesadillas, Tamales, Empanadas Argentinas, Tacos, Flautas, Arepas) Each serving includes 3 pieces of your choice above, rice or beans, and chips and salsa)

Cost: 8.99 p/ serving

Fillings for enchiladas, quesadillas:

Chicken, steak, cheese & onions, roasted veggies, pastor (marinated pork), carnitas (fried pork) or beans.

Fillings for tacos:

Steak, chicken, pastor, carnitas, veggies, potato, beans or white fish, topped with onions and cilantro. Also hard shell and sweet tortilla available. Add lettuce, tomato and sour cream for .50 p/serving. Switch to flour tortilla for .75 C p/ serving

Filling for flautas:

Steak, chicken, pastor, carnitas, veggies, potato, beans or white fish. Topped with lettuce and cheese with salsa ranchera on the side and guacamole.

Note: We can also do ground beef as a special request but this increases \$1.50 per serving!

Fillings for arepas:

Grilled ham with mozzarella and American cheese.

Note: We can do a different filling but this increases the price \$1.50 p/serving

Deluxe package- Fajitas (Chicken, steak, vegetarian), rice, beans, lettuce and tomato, flour and corn tortillas, chips and salsas.

Cost: 12.99 p/ serving. Add 1 dls per serving for cheese or Guacamole

A la Carte Items

Green or Black Mole.- The Chef Pedraza's family recipe of green or black mole sauce, cooked with your choice of shredded chicken or shredded beef, and topped with sesame seeds. Served with pinto beans and Mexican rice, flour and corn tortillas.

Cost: 11.50p/ serving

Carnitas- Juicy Fried pork Mexican style

Cost: \$21 p/ lb

Bowls.- This is a whole meal. Your choice of white or Mexican rice, pinto, black or Puerto Rican beans with your choice of meat or vegetables, lettuce, tomato and guacamole.

Cost: 10.55 p serving. Add tortillas or cheese for \$1.0 p/ serving

Nachos- Includes fresh tortilla chips, your choice of meat or vegetables, pinto beans, melted cheese and spiced with jalapeños.

Cost: 5.99 p / serving or a tray for \$60

Burritos- 12" flour tortilla filled with pinto beans, your choice of meat or vegetables, cheese, lettuce and tomato. Available in whole wheat

Cost: 5.55 each. Add guacamole and/ or sour cream for .75 C each

Tortas- Mexican style sandwich filled with refried beans, choice of meat or vegetables, lettuce, tomato, avocado and sour cream.

Cost: 6.50/ each

Chimichangas- Burrito of your choice – deep fried, topped with guacamole, sour cream and cheese **7.50/ each**

Mexican Salad- Romaine lettuce, tomato, avocado, olives, onions & shredded carrot garnished with corn tortilla strips and cheese. Complementary house made dressing or ranch. **5.99 per serving. Add your favorite meat for \$2.50 per serving. Ask for the tray size.**

Tray of chips with salsa

Cost: 15

Latin American Dishes

Ropa Vieja.- Shredded beef slowly cooked with vegetables in its own juices, served with white rice, black beans and fried plantains

Cost: 11.50 p serving

Pabellon Criollo- Shredded beef with Venezuelan style vegetables, served with white rice, Venezuelan style black beans, arepa, and fried plantains.

Cost: 11:50 p serving

Lechon-Puerto Rican style pork ham leg cooked with cilantro, onions and spices. Whole piece or shredded.

Cost: 23.0 p/lb

Pollo Asado- Slowly roasted chicken marinated with mom's special Puerto Rican recipe served with white rice, Puerto Rican style beans and fried plantains.

Cost: 11.50 or 9.50 piece

Masitas de Puerco- Tender pieces of pork topped with our special olive oil-garlic lime sauce, served with white rice, black beans and yucca (cassava).

Cost: 11.50

Sides

Salsas & Dips

Salsa Roja	\$ 9.00/Qt
Salsa Verde	\$ 9.00/Qt
Salsa de Picante.	\$9.00/Qt
Pico de Gallo	\$9.00/Qt
Guacamole	\$22.50/Qt
Queso	\$32.00/Qt
Queso Dip.....	\$32.00/Qt
Fiesta Dip.....	\$32.00/Qt
Extras	
Tortillas	\$2.59/dozen
Beef Fajita Meat	\$19.00/pound*
Chicken Fajita Meat	\$19.00/pound*

*Cooked weight per pound.

Lettuce, tomatoes & cheese upon request.

Beans and Rice

Pinto Beans	\$25/ Pan
Black Beans.....	\$25/ Pan
Puerto Rican Beans.....	\$35/pan
Refried Beans	\$30/Pan
Mexican Rice	\$25/Pan

(One pan of rice or beans serves 25)

Postres

Pastel de 3 leches:

Small: 10-15 ppl 48

Medium: 24-30 ppl 85

Large: 85-100 ppl 150

Flan: 10-12 ppl 38

Gallon Drinks

Iced Tea (sugar & sweetener included)

Sweet Tea or Lemonade

\$6.00 / gallon (serves 10-12)

Includes cups & straws.

Ice available upon request.

Bottled Mexican Sodas and Juices - \$2.00 ea.

Coca-Cola, pepsi, jarritos, sangria, sidral, mango, strawberry guava apple, strawberry-banana juices

Bottled Water - \$1.00 ea.

Coffee -Includes cups, sugar, sweetener, creamer and stirrers.

\$8.00 / (serves 10-12)

Orange Juice - \$25/Gallon