CATERING MENU

STARTERS

CHIMICHANGAS
Flour tortilla stuffed with cheese and your choice of:
GROUND BEEF, CHORIZO, CHICKEN, OR PASTOR (PORK) 3.00/PC
WITH BARBACOA, STEAK, SHRIMP OR TILAPIA 4.00/PC

ENCHILADAS
WITH GROUND BEEF: CHICKEN, CHORIZO, VEGETABLE, OR PASTOR (PORK) 3.00/PC
WITH BARBACOA, STEAK, SHRIMP OR TILAPIA 3.50/PC

TAMALES
Homemade and steamed. Ask for our tamale of the day! 24.00/DOZEN

FUEGOPEÑOS
Roasted jalapeños stuffed with Chihuahua cheese 21.00/DOZEN

CALAMARI
HALF PAN 49.00 FULL PAN 89.00
Lightly breaded calamari with sautéed onions and peppers

FLAUTAS (CHICKEN ONLY) 1.75/PC

CEVICHE CAMARON OR CEVICHE TILAPIA 26.00/32 OZ

EL FUEGO WINGS 12.00/2 DOZEN

With buffalo sauce

ENTREMES

MEATS
GROUND BEEF, CHICKEN, CHORIZO OR PASTOR (PORK) 29.00 49.00
BARBACOA, STEAK, SHRIMP OR TILAPIA

FAJITAS
Sautéed onions, peppers and tomatoes.
CHICKEN 55.00 105.00
STEAK OR SHRIMP OR BOTH 65.00 125.00
THREE MEAT FAJITAS 75.00 145.00

CHICKEN A LA MEXICANA
Sautéed chicken strips with onions, peppers and tomatoes.

BISTEC (STEAK) OR SHRIMP A LA MEXICANA 75.00 145.00

TEQUILA SHRIMP
Shrimp sautéed with Patrón Anejo tequila, onion, sweet corn, tomatoes and bell peppers.

BONE-IN EL FUEGO CHICKEN OR-
BONE-IN CHICKEN MOLE POBLANO 55.00 105.00

SIDES

MEXICAN RICE
-OR- REFRIED BEANS
HALF PAN 15.00 FULL PAN 28.00

BLACK BEANS
HALF PAN 18.00 FULL PAN 34.00

BAG OF CHIPS
PICO DE GALLO 8.00/32 OZ
LETTUCE, TOMATOES, ONIONS, BLACK OLIVES -OR- CILANTRO 9.00/32 OZ • 6.00/16 OZ

GUACAMOLE 20.00/32 OZ

SALSA 4.00/32 OZ
Red or green

CHIVUHUA CHEESE 9.00/32 OZ

TORTILLAS 1.50 EACH

FAMILY & FRIENDS PACKAGE $129.00
Serves 8-14 people
FLAUTAS (25pcs) • CEVICHE CAMARON (32oz)
EL FUEGO WINGS (36pcs) • FUEGOPEÑOS (20pcs)
CHIPS (4 bags) • SALSA (32oz) • GUACAMOLE (32oz)
Add a full pan of any entreé to your family & friends package and get 10.00 off the listed price

BANQUET MENU

BANQUET PACKAGES

Customized Party Packages Available
See Your Banquet Coordinator

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<tr>
<th>PLATINUM</th>
<th>GOLD</th>
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<tr>
<td>25 per person</td>
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<td>COFFEE &amp; SODA</td>
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APPETIZERS
— SERVED AT TABLE —
Salsa, Guacamole and Chips

APPETIZERS
— SERVED BUFFET STYLE —
Fuego Chicken Wings
Cheese Pie
Spinach Pie

ENTREES
— SERVED AT TABLE —
Chimichangas
Oven Baked
Lemon Oregano Chicken
Chicken ala Mexicana
Pork ala Mexicana
Steak ala Mexicana
Shrimp ala Mexicana
Roast Turkey with Gravy
Beef Tenderloin Tips
Beef Stroganoff
Chicken Marsala with Mushrooms
Chicken Alfredo
Chicken Marinara
Pork en Salsa Verde
Chicken Fajitas
Shrimp Fajitas
Steak Fajitas
Beef Pot Roast with Noodles

SALADS
— SERVED AT TABLE —
Caesar Salad
Mediterranean Salad
La Playa Salad

SALADS
— SERVED BUFFET STYLE —
Hand-Tossed Salad with Italian or Ranch Dressing

SIDES
— SERVED BUFFET STYLE —
— cauliflower, carrots, broccoli— Sweet Corn

DESSERT
— SERVED AT TABLE —
Scoop of Vanilla Ice Cream with Strawberry or Chocolate Topping