

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

FUEGOPENOS

Roasted jalapeños stuffed with Chihuahua cheese 21.00/DOZEN

CALAMARI

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

FLAUTAS (CHICKEN ONLY)

1.75/PC

CEVICHE CAMARON OR CEVICHE TILAPIA

26.00/32 OZ

EL FUEGO WINGS

With buffalo sauce 12.00/2 DOZEN

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

SALSA 4.00/32 OZ
Red or green

CHIHUAHUA CHEESE

9.00/32 OZ

GUACAMOLE 20.00/32 OZ

PICO DE GALLO 8.00/32 OZ

LETTUCE, TOMATOES,
ONIONS, BLACK OLIVES
-OR- CILANTRO

9.00/32 OZ - 6.00/16 OZ

TORTILLAS 15¢ EACH

ENTREES

HALF PAN FULL PAN

MEATS

GROUND BEEF, CHICKEN, CHORIZO OR PASTOR (PORK) 29.00 54.00
BARBACOA, STEAK, SHRIMP OR TILAPIA 49.00 93.00

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. 65.00 125.00

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. 75.00 145.00

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

55.00 105.00

LET US HOST YOUR NEXT EVENT! BANQUET BUFFET PACKAGES

PLATINUM	GOLD	SILVER
\$27 per person	\$24 per person	\$21 per person
2 APPETIZERS	2 APPETIZERS	1 APPETIZER
1 SALAD	1 SALAD	1 SALAD
3 ENTREES	2 ENTREES	1 ENTREE
4 SIDES	3 SIDES	2 SIDES
1 DESSERT	1 DESSERT	1 DESSERT
COFFEE & SODA	COFFEE & SODA	COFFEE & SODA

APPETIZERS

— SERVED AT TABLE —

Salsa, Guacamole and Chips

— SERVED BUFFET STYLE —

Fuego Chicken Wings

Chicken Flautas

Cheese Pie

Spinach Pie

Stuffed Jalapenos

Fried Calamari w/ Sautéed

Onions & Peppers (add \$2/person)

Jumbo Fried Coconut Shrimp (add \$3/person)

SALADS

— SERVED AT TABLE —

Caesar Salad

Greek Salad

La Playa Salad

Hand-Tossed Salad

with Italian or Ranch Dressing

SIDES

— SERVED BUFFET STYLE —

Peas

Green Beans

California Mix

-cauliflower, carrots, broccoli-

Sweet Corn

Lemon Oregano Potatoes

Garlic Mashed Potatoes

Rice Pilaf

Mexican Rice

Mexican Beans

DESSERT

— SERVED AT TABLE —

Scoop of Vanilla Ice Cream
with Strawberry
or Chocolate Topping

ENTREES

— SERVED BUFFET STYLE —

Enchiladas

Chimichangas

Lemon Oregano Chicken (bone in)

Chicken ala Mexicana

Chicken Mole Poblano (bone in)

Steak ala Mexicana

Shrimp ala Mexicana

Pork en Salsa Verde

Chicken Fajitas

Shrimp Fajitas

Steak Fajitas

— TACO BAR —

served with lettuce, onion, cilantro,
tomato & cheese - Choose 2 meats

Ground Beef

Pastor (pork)

Pulled Chicken

Steak

— PASTA CHOICES —

Chicken Marsala

with Mushrooms

Chicken Alfredo

Chicken Marinara

*Reminder: Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk of foodborne
illness, especially with certain medical conditions.