



## CATERING PROPOSAL

*The following is a Mucho Ultima Mexicana sample catering proposal.  
Mucho will customize an event based upon our menu and your budget.*

### **FAMILY STYLE**

- Mucho's freshly made tortilla chips
  
- trio of house salsas: wood-fired tomato, slow roasted tomatillo and spicy habanero
  
- **Hand Hacked Guacamole**  
ripe avocados, tomatoes, red onions, serrano pepper, cilantro, lime and lemon
  
- **Ceviche**  
fresh ceviche of the day
  
- **Chile con Queso**  
a mixture of cheddar, jack, and Mexican cheeses, tomatoes, onions, chili peppers and spices

### **MAIN COURSE**

- **Carne Asada**  
tender ancho-marinated arrachera steak, mesquite grilled to perfection, served with guacamole, pico de gallo, sour cream and your choice of two sides [flour or corn tortillas]
  
- **Primas Carnitas**  
slow-cooked pork shoulder, tomatillo salsa, served with guacamole, pico de gallo, sour cream and your choice of two sides [flour or corn tortillas]
  
- **Shrimp Fajitas**  
red & yellow bell peppers, poblano peppers, red & sweet Maya onions and tomatoes, served with guacamole, heirloom pico de gallo, crema fresca with choice of red rice and pinto beans [flour or corn tortillas]

### **DESSERT**

- **Dulce de Leche Bread Pudding**