



# Cinco de Mayo Menu

## HORS D'OEUVRES

(10 person / 2 dozen minimum per selection)

### GF Cheese Stuffed Jalapeño wrapped in Bacon

#### » GF Guacamole Trio

- Bleu Cheese and Bacon Guacamole
- Peach Edamame Guacamole (V)
- Traditional Guacamole (V)

Served with Tortilla Chips (GF V)

### Fire-Grilled Chicken Quesadilla

Smoked Gouda and Cheddar Cheeses, Smoked Chicken, Fire-Grilled Peppers and Onions. Served with Sour Cream and Salsa

\*Vegetarian option available

### Mexican Dip Display

- Guacamole (GF V)
- Zesty Salsa (GF V)
- Queso ¥ (add Chorizo for additional charge)

Served with Tortilla Chips (GF V)

### » Mexican Shrimp Cocktail

Combination of Avocado, Crab, Shrimp, Onion, Cilantro and Clamato Juice served with Gourmet Crackers

### » GF Tequila Lime Jumbo Grilled Wings

Add Ranch or Bleu Cheese Dipping Sauce for additional charge per person

## ENTRÉES

(10 person minimum per selection)

Each entree includes choice of 2 sides, 1 salad, 2 dressings

### GF Grilled al Pastor Pork Tenderloin

Marinated, grilled, and sliced. Served with Pineapple Salsa

### Southwest Smothered Chicken

Southwest seasoned Boneless Chicken Breast topped with Bacon, Fire-Grilled Peppers and Onions, melted Pepper Jack Cheese

### » Chicken Enchiladas

Mexican seasoned Pulled Chicken with Cilantro, Sour Cream, Roasted Jalapeños, Shredded Cheddar and Monterey Jack Cheeses in a Corn Tortilla

## SIDES

(choose 2)

additional sides available a la carte

### » Boracho Beans

Corn and Black Bean Salad (GF V)

Grilled Vegetable Medley (GF V) (+\$1)

Margarita Watermelon Salad (GF V)

Mexican Rice (GF)

Poblano Cheddar Mashers (GF ¥)

Refried Beans (GF)

Southwest Calico Corn (GF V)

Tortilla Chips and Salsa (GF V)

## SALADS

(choose 1)

additional side salads available a la carte

» GF ¥ **South of the Border Caesar:** Romaine Lettuce, Red Onions, Red Peppers, Fresh Corn, Cotija Cheese, Fried Tortilla Strips, Spicy Caesar Dressing

» GF V **Ensalada Verde:** Fresh Spring Mix, Romaine Lettuce, Cucumbers, Carrots, Grape Tomatoes, Jicama, Radishes, Red Bell Peppers

### Dressing Options:

- Bleu Cheese (GF ¥)
- Chipotle Ranch (GF ¥)
- Honey Vinaigrette (GF ¥)
- House Balsamic Vinaigrette (GF V)
- Light Raspberry Vinaigrette (GF V)
- Ranch (GF ¥)
- Spicy Caesar (GF)
- White French (GF ¥)

» Denotes New Menu Item • GF Denotes Gluten Free • ¥ Denotes Vegetarian • V Denotes Vegan

Some items may contain and have been produced in a facility that also uses milk, eggs, fish, shellfish, tree nuts, peanuts, wheat, or soy • Consuming raw or undercooked meats, poultry, shellfish, or eggs, may increase your risk of foodborne illness 1

## Chef Inspired Creative Cuisine

Totally Cooked Event Management & Catering • 2730 Front Street • Cuyahoga Falls, OH 44221 • Phone: 330.923.9964 • [totallycooked.com](http://totallycooked.com)



# Cinco de Mayo Menu

## TERMS AND CONDITIONS

1. To place an order or request information about our catering services, please call 330.923.9964 or email us at [sales@totallycooked.com](mailto:sales@totallycooked.com).
2. Our Event Coordinators will discuss rental equipment needs. We can provide china, glassware, silverware, linens, chafing dishes, serving platters, decorations, floral arrangements, tables, chairs, tents and entertainment. Please ask about other rentals that are also available.
3. Menu prices are based on food only unless otherwise stated. Totally Cooked Catering can provide professional staff for set up, guest services and clean up.
4. Once the menu, rentals, service staff and entertainment needs are discussed, an estimate will be available. Estimates can be e-mailed or mailed upon request. All full service events require a signed contract and deposit. Our contract includes one hour of planning with an Event Coordinator; consulting beyond this time is subject to an additional fee. We require all balances to be paid in full the week of the event.
5. All staffed events are subject to an 18% service charge.
6. Delivery is available at an additional charge.
7. Please consult with our Event Coordinators or Customer Service Representatives to discuss children's menu needs.
8. Preferred method of payment is personal check, corporate check or cash. We graciously accept Visa, MasterCard, Discover and American Express.
9. Cancellation Policy: If event cancels within 48 hours of the event date, Totally Cooked has the discretion of applying a 20% service charge on food, beverage and rentals to compensate for the cancellation.