

CATERING AND BANQUET MENU

TAKE OUT KITCHEN & CANTINA
7605 E. Pinnacle Peak Rd.
(480)-478-6999

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480.585.6442

9832 West Northern Ave.
623.440.3181

www.jalapenoinferno.com

Contact us for more information.

TREASURES OF OLD MEXICO BUFFET

Includes yellow corn and flour tortilla chips with salsa and hot sauce,
Mexican rice and refried beans.

Choose any 2 items for \$23 per person

Choose any 3 items for \$25 per person

Choose any 4 items for \$28 per person

Add Fresh Guacamole to any Buffet for \$5 per person

Add "Appetizer" Package to any Buffet for \$10 per person

Guacamole, Espinaca Con Queso, Mini Fundidos

ASSORTED MINI SIZE CHIMICHANGAS

A combination of shredded beef and chicken stuffed into flour tortillas, deep-fried golden brown.

MINI POLLO FUNDIDO

A twist on our chicken chimichangas, served slathered with a jalapeno cream cheese sauce.

FLAUTAS

Assorted shredded beef and chicken rolled in a yellow corn tortilla fried crispy.

FULL SIZE SOFT TACOS, BUILD YOUR OWN

Shredded beef or chicken, served with warm flour tortillas, lettuce, tomato, and cheese on the side.

GREEN CORN TAMALES

Tamales made with sweet white corn masa, folded around a blend of Mexican cheeses and green chilies. Steamed for optimum flavor.

YELLOW CORN CHEESE ENCHILADAS

Our yellow corn tortillas filled with cheese, smothered in our famous red sauce topped with melted cheese.

VERDE VALLEY SPINACH ENCHILADAS

Fresh spinach coupled with Monterey jack cheese, rolled in flour tortillas, and topped with red enchilada sauce, espinaca con queso, and toasted almonds.

GREEN CHILE BURROS or ENCHILADAS

Chunks of choice beef and pork tenderloin slowly simmered in their own sauce wrapped in individual tortillas.

BEEF AND CHICKEN ENCHILADAS

Shredded beef and chicken rolled into yellow corn tortillas, topped with red enchilada sauce and melted Mexican cheese.

TREASURES OF THE AMERICAN SOUTHWEST BUFFET

Includes yellow corn and flour tortilla chips with salsa and hot sauce,
Mexican rice and black beans.

Choose any 2 items for \$25 per person

Choose any 3 items for \$28 per person

Choose any 4 items for \$31 per person

Add Fresh Sour Cream to any Buffet for \$2 per person

Add Fresh Guacamole to any Buffet for \$5 per person

Add "Appetizer" Package to any Buffet for \$10 per person

Guacamole, Espinaca Con Queso, Mini Fundidos

TEQUILA LIME SHRIMP - (4 shrimp per person)

Jumbo Prawns marinated and sautéed with fresh limes, Gold Tequila, cilantro and garlic, served over seasonal vegetables.

JALAPENO'S SMOTHERED CHICKEN

Grilled, marinated breast of chicken topped with spicy jalapeno cheese and smothered with our espinaca con queso sauce.

ENCHILADAS NUEVO MEXICO *spicy*

Red corn tortillas stuffed with marinated grilled chicken topped with red enchilada sauce, Mexican cheeses, and Inferno sauce.

SURF-N-TURF ENCHILADAS

Charred Grilled Steak* and lightly sauteed lime shrimp, paired together with pepperjack cheese. Smothered in our famous red enchilada sauce, garnished with avocado.

ENCHILADA SUIZAS

Two yellow corn tortillas full of Hatch Chiles and shredded chicken then topped with sour cream-tomatillo sauce and slow baked.

MOLE ENCHILADAS

Slow simmered shredded chicken stuffed into two corn tortillas. Topped with our own traditional mole sauce from the mountains of Oaxaca, melty chocolate, chicken stock and savory spices. May contain traces of nuts.

HATCH GREEN CHILE ENCHILADAS

Fresh shredded pork slow simmered in a Hatch green chile sauce rolled in two corn tortillas topped with cheese and green enchilada sauce.

VERDE VALLEY SPINACH ENCHILADAS W/ SHREDDED CHICKEN

Fresh spinach coupled with Monterey jack cheese and shredded chicken, rolled in flour tortillas, and topped with red enchilada sauce, espinaca con queso, and toasted almonds.

TACOS AL CARBON

Flour tortillas filled with char-grilled strips of marinated chicken breast or USDA choice steak, Mexican cheeses, diced onions, and fresh cilantro.

FABULOUS FAJITA BUFFET

Includes yellow corn and flour tortilla chips with salsa and hot sauce,
Mexican rice and refried beans.
Marinated boneless chicken breast or choice steak with grilled green peppers
and onions. Served with fresh flour tortillas, guacamole, sour cream,
and shredded Mexican cheeses.

\$28 per person – Chicken | \$31 per person – Steak

BUILD YOUR OWN TACO BUFFET

Prices are Per Person

Shredded Chicken, Machaca Beef, Ground Beef, or Green Chile Pork	\$23
Grilled Chicken	\$24
Tequila Lime Rock Shrimp	\$26
Grilled Steak	\$26

Combinations are charged at the higher cost item pricing.

Add On's

Guacamole for \$5 per person

Sour Cream for \$2 per person

Hatch "Mean Green" Fiery Salsa for \$2 per person

DESSERTS

Honey Flan with caramel sauce	\$42/9" Pan
Mini Caramel Churros with chocolate sauce	\$48/Half Pan
Kahlua Chocolate Mousse Cups with chocolate chip garnish	\$40/dozen
Key Lime Pie with Raspberry Sauce	\$42/9" Pan

BANQUET & CATERING INFORMATION

- Minimum of 25 people required for buffet service. Buffet prices for children are as follows:
- Ages 6 – 10yrs - may eat off the same buffet for half of the price as the adults, ages 5yrs and under are free.
- Any parties of 25 or more require a set menu (3-4 items) or a buffet.
- No extra charge for chafers when ordering a buffet (on or off site) but MUST be returned within 24 hours of your event.
- Groups may be accommodated in dining room, cantina area, patios, or mezzanine, depending on size and time of year.
- Certain events may require a guaranteed minimum price, for food and beverage, or for banquet facility use depending on seasonality, time of day, or day of week.
- Time limit restrictions for banquet facilities may apply seasonally. Detailed "BUY-OUT" requirements are available.
- Final head count and menu choices on are required 48 hours prior to event. Final head count (Minimum GUARANTEED number of guests) will apply to all functions. If you exceed your guarantee we will charge for each person thereafter. If less than your guaranteed number arrives you will still be charged the minimum guarantee you provided to us.
- Credit card number and possible deposit required to book event. Prices do not include (estimated 9%) tax or 20% gratuity.
- Prices and menu item selections are subject to change without notice.

MISCELLANEOUS ITEMS

- Pitchers of "Acapulco" Margaritas \$MP
- Pitchers of Mexican Beers \$MP
- Jalapeno Inferno signature margarita mix (N/A) \$35/gallon.
- Bartender Fee- \$35/hour (3-hour min) plus gratuity.
- Server Fee - \$35/hour (3-hour min) plus gratuity.
- Gratuity - 20% on all delivery orders (or \$50 whichever is higher).
- Tax – estimated 9%
- Additional charges may apply for deliveries outside a 10-mile radius (\$25).