

catering sensation

sensational food & events



salsa-fest menu

www.Catering-Sensation.com
630.475.8552

Our goal is to provide consistency and creativity while beautifully presenting our cuisine. Using our house recipes, all entree selections are prepared fresh daily in our kitchen using only fresh ingredients. Minimum of 15 guests. Orders under 20 guests may be subject to a 10.00 dollar service fee (some exceptions). Larger orders & events over 100 guests can qualify for discounts. Menu bundles include: tableware, free use of our equipment chafing dishes and sterno. Delivery Charge additional. Salsafest menus are valid from May 1st through June 30th.

theme bundles - cinco de mayo style

mexican fresco station- fajita bar

entrees (included):

steak & chicken fajitas
warm flour tortillas
quesadillas: chorizo & roasted vegetable



choice of two (2) side accompaniments:

authentic salsa spanish rice
new potatoes bistro - southwest chipotle style
roasted red pepper buttered corn
tortilla corn taco salad
southwest caesar salad (red tortilla strips,
roasted red pepper, black olives, jalapeno havarti,
with ranch & southwest chipotle ranch dressing)

includes:

warm flour tortillas
nacho chips & salsa
condiments for fajita bar
disposable tableware, catering equipment

pricing breakdowns

10-24 guests: 12.50 per guest
25-49 guests: 12.25 per guest
over 50 guests: 12.10 per guest



*Add warm nacho cheese sauce (1.00+)

mexican salsa taco station

entrees - choice of two (2):

authentic beef salsa entree mix
authentic chicken salsa entree mix
combo: beef & pork salsa entree mix
grilled vegetables salsa entree mix



choice of two(2) side accompaniments:

authentic salsa spanish rice
new potatoes bistro - southwest chipotle style
roasted red pepper buttered corn
tortilla corn taco salad
southwest caesar salad (red tortilla strips,
roasted red pepper, black olives, jalapeno havarti,
with ranch & southwest chipotle ranch dressing)

includes:

warm flour tortillas
nacho chips & salsa
condiments for salsa taco bar
disposable tableware, catering equipment

pricing breakdowns

10-24 guests: 12.50 per guest
25-49 guests: 12.25 per guest
over 50 guests: 11.95 per guest



*Add warm nacho cheese sauce (1.00+)

sensational special - nacho topping bar

amazing nacho topping bar

(minimum 20 guests)

included:

nacho tortilla chips

(2) hot toppings:

warm nacho cheese sauce
chef's ground meat taco topping

(7) cold toppings:

~ salsa ~ jalpeno's (sliced) ~ hot giardinare
~ shredded cheddar cheese ~ black olives
~ diced onions ~ diced tomatoes



pricing breakdown
15-29 guests 8.50 per guest 30-100 guests 8.25 per guest over 100 guests 8.00 per guest

dessert options -churros:

1.75 each.....regular sugar churros
1.75 each.....strawberry churros
1.75 each.....vanilla churros
1.75 each.....chocolate churros

dessert bar options:

1.95 each.....key lime bar
1.95 each.....lemon bar
1.95 each.....raspberry crumble
1.95 each.....chocolate chip caramel

conditions for bundles & chef's pairings menus

packages are designed for 15 or more guests. for pricing under 15 and over 100 guests, please contact one of our event specialists. packages include all disposable paper goods, chafing dishes & sterno. delivery charges vary, call for the rate in your area. serving all of Chicago and the suburbs.