



Maria Bonita

INTERNATIONAL CATERING

MEXICAN MENU



WELCOME!

As you prepare for your upcoming event, there are several big decisions and meticulous details that you need to keep in mind. Let Maria Bonita Catering guide you, from designing the perfect menu to personalizing all the details of your unique gathering.

Our catering services can accommodate any size, theme or individual requirements, in virtually any location.

We'll work with you to create a custom gathering menu inspired by your unique needs that will leave lasting impression on your guests. All menus continue with the ancestral and indigenous traditions of Latin American and American culture, which have passed from generation to generation and create experience of unique smells, flavors and colors, bringing to your plate one of the ten best foods in the world and offering a true Latin American and American culinary experience.

We provide waiter services, buffet, small plates and native Mexican food inspired specialty stations: all served in your style and since you've entrusted your event to Maria Bonita Catering, the food will be unmatched, the service spectacular and the event will be unforgettable!

We'll work with any dietary restrictions, allergies & special requests
Please notify us

Lunch Catering, Corporate Catering,
Weddings, Events & More!



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HORS D'OEUVRE PACKAGE

TRADITIONAL GUACAMOLE

Cilantro, onions, and avocado served with corn chips and homemade salsa.

ELOTE

Grilled corn, mayonnaise, cotija cheese, chile de árbol.

FLAUTAS

Fried rolled tortilla topped with lettuce, queso fresco, side sour cream, or green sauce.

CEVICHE

Avocado, onions, tomato salsa, octopus, shrimp, and tostada.

MADUROS

Sweet plantains with sour cream and cotija cheese.

CAMARONES A LA REVOLUCION

Shrimp in chipotle sauce (non-spicy) served with sweet plantain.

MINI- TAMALES

Home-made corn dough filled with mole, green sauce with chicken, and rajas.

EMPANADA

Patties with cheese, veggies, chicken, ground beef, or Hawaiian filling.

CROQUETAS

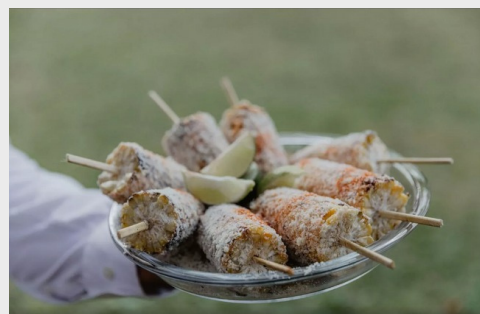
Potato cheese with mild-chipotle sauce or avocado puree.

MINI QUESADILLA

Flour tortilla-filled chicken/beef and cheese.

TOSTONES RELLENOS

Green plantains cups with shrimp, chicken, and ground beef.



Elote

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TACO BAR PACKAGE

TOP YOUR OWN AUTHENTIC TACOS

A delicious Taco Bar.

- AL PASTOR - SPICY PORK
- CARNITAS - ROASTED PORK
- CARNE MOLIDA - GROUND BEEF
- POLLO - CHICKEN
- PESCADO - FISH
- BISTEC - STEAK
- CECINA - MEXICAN SALTED BEEF
- CAMARONES - SHRIMP
- VEGGIE TACO (zucchini, carrot, broccoli, corn)

*3 tacos per order, served with rice and beans.

INCLUDED TOPPINGS

- Cilantro
- Onions
- Limes
- Cheese
- Radish
- Guacamole
- Pico de Gallo
- Lettuce

SAUCES

- Jalapeño
- Chipotle
- Habanero
- Salsa Verde



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BURRITOS AND FAJITA FIESTA

BURRITOS (B)

Flour or whole wheat tortilla stuffed with the protein of choice, rice, beans, cheese, salsa & toppings.

FAJITAS (F)

Have your guests build their own flour or corn tortilla stuffed with the protein of choice, fajita veggies & toppings.

PROTEIN OF CHOICE

- CHICKEN (F), (B)
- STEAK (F), (B)
- CHICKEN & STEAK (mixed) - Combo (F), (B)
- CHORIZO (B)
- SHRIMP (F), (B)
- CARNITAS (B)
- AL PASTOR (B)
- GROUND BEEF (B)
- VEGGIE (Zucchini, carrot, broccoli, corn) (F), (B)

Burrito Loco: Chicken, steak, and roasted pork
Fajita Loca: Shrimp, steak, and chicken.

INCLUDED TOPPINGS

- Cilantro
- Onions
- Limes
- Cheese
- Radish
- Guacamole
- Pico de Gallo
- Lettuce


SAUCES:

- Jalapeño
- Chipotle
- Habanero
- Salsa Verde



Chicken fajita

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ENTRÉE

POLLO DE TEQUILA

Chicken simmered in tequila.

POLLO CON MOLE

Sauce made with ground chili, spices, and chocolate served over chicken.

POLLO A LA MEXICANA

Chicken sautéed with tomato, onions, and jalapeno.

COSTILLA EN BBQ

Ribs in BBQ sauce.

CARNITAS DON MEMO

Roasted pork freshly made Mexican spices.
Al Pastor - Spit - Grilled Pork

BISTEC A LA MEXICANA

Steak sautéed in tomato, onions, and jalapeno.

SALMON EN SALSA POBLANA

Grilled Salmon topped with creamy roasted poblano.

SALMON EN SALSA DE MANGO

Grilled Salmon topped with mango.

BISTEC ENCEBOLLADO

Steak sautéed with onions.

CAMARONES A LA MEXICANA

Sautéed shrimp in tomato, onions, and jalapeno.

CAMARONES AL AJILLO

Shrimp sautéed in garlic and white sauce.



POTATO SALAD WITH SPINACH

Spinach stuffed with cheese, baked potato, sour cream and rice.



CHILES RELLENOS

Roasted poblano chile filled with veggie, cheese and beans.



FAJITA VEGGIE

Bell peppers, onions, brussels sprouts, zucchini, and portobello mushrooms.



Vegetarian

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SIDE ORDERS

SALSA AND CHIPS

GUACAMOLE AND CHIPS

WHITE RICE

MEXICAN RICE

REFRIED BLACK BEANS

MADUROS (SWEET PLANTAIN)

TORTILLAS

SALADS

MIXED SALAD


CACTUS SALAD

CORN SALAD

HOUSE SALAD

Spinach, lettuce, cherry tomato, radish, corn,
red onions.

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DESSERT

TRES LECHES

Traditional or flavored strawberry, vanilla or chocolate.

FLAN

Light Mexican egg custard glaze with caramel.

CHURROS

Served with caramel or chocolate dip.

BROWNIES

FRUIT TART



Churros

FRUIT BOWL

MINI CONCHITAS TRICOLOR

Traditional tricolor Mexican bread

GELATINA MOSAICO

Mosaic jelly

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Seafood

MOJARRA FRITA

Fried tilapia served with a green salad and rice.

CAMARONES A LA DIABLA

Sautéed shrimp in chipotle sauce served with vegetables and rice.

ADELITA'S PULPO

Crispy octopus, brussels sprouts, pico de gallo, chorizo, avocado cream, habanero aioli, rice and beans.

COCTEL DE CAMARONES

Cooked shrimp marinated in tomato sauce served in a cocktail glass.



CARNE ASADA A LA TAMPIQUEÑA

Grilled Ribeye steak served with rice, beans, grilled cheese and grilled cactus.

BISTEC A LA MEXICANA 10oz

Steak sautéed with onions, tomatoes and jalapeño served with with rice and beans.

CARNITAS DON MEMO

A mexican traditional plate roasted pork with rice, beans, mexican sauce, sour cream, tortilla and guacamole.

MOLE POBLANO

Chicken with a traditional mexican sauce mole served with rice, beans and tortillas.

BISTEC ENCEBOLLADO

Steak sautéed with onions.

