

Aunt Chilada's™

Tempe, Arizona



WEDDING MENU

CATERING OPTIONS ARE AVAILABLE FOR WEDDINGS WITH A GUEST COUNT OF 10 OR MORE
PRIVATE ROOMS AND AMPLE PATIO SPACE CREATE THE PERFECT SETTING FOR YOUR SPECIAL DAY

APPETIZER SELECTIONS

AVOCADO CHIMIS

\$30⁺⁺ Per Dozen

JALAPENO POPPERS

\$30⁺⁺ Per Dozen

MINI FLAUTAS

\$30⁺⁺ Per Dozen

MINI BEEF OR CHICKEN FRIED BURROS

\$30⁺⁺ Per Dozen

COCONUT SHRIMP

\$40⁺⁺ Per Dozen

FRESH SLICED FRUIT DISPLAY

Served with Strawberry Yogurt Dipping Sauce

\$175⁺⁺ Per Platter

(Serves 50 Guests)

VEGETABLE DISPLAY

Served with Chipotle Ranch Dressing

\$175⁺⁺ Per Platter

(Serves 50 Guests)

SONORAN QUESO DIP OR SPINACH QUESO DIP

\$80⁺⁺ Per Gallon

(Serves 20-30 Guests)

AUNT CHILADA'S FRESHLY MADE GUACAMOLE

Small \$30⁺⁺

(Serves 10 Guests)

Medium \$65⁺⁺

(Serves 25 Guests)

Large \$125⁺⁺

(Serves 50 Guests)

All prices subject to 27% Service Charge, subject to change, and applicable Sales Tax.
Guaranteed guest count is due (5) days in advance of event. All buffets require a minimum of (25) guests.



PLATED MENU

ICED TEA INCLUDED

* CHOICE OF THREE ENTRÉES *

ENCHILADAS DE HARINA

Three Gorditas: One Filled with Monterey Jack and Cheddar Cheeses,
One Filled with Shredded Beef and One Filled with Shredded Chicken
Served with Zesty Red Sauce and Topped with Sour Cream and Guacamole

POLLO FUNDIDO

Broiled Breast of Chicken Smothered in a Jalapeño Cream Sauce
Served with Flour Tortillas

ENSALADA DE CARNE ASADA OR CHICKEN ASADA

Fresh Cut Romaine Lettuce Topped with Grilled Tender Beef or Chicken,
Tomato Wedges, Cucumber Slices, Monterey Jack, Cheddar Cheese, Sautéed Onions,
Pico de Gallo and Tortilla Strips with a Side of Sour Cream

CHICKEN OR BEEF CHIMICHANGA

Deep-fried Burro Served with Enchilada Sauce Topped with
Monterey Jack and Cheddar Cheeses, Sour Cream and Tomatoes

SHREDDED BEEF OR CHICKEN TACOS

Two Hard Corn Shell Tacos
Topped with Lettuce, Tomato and Cheese

* CHOICE OF ONE DESSERT *

MARGARITA CHEESECAKE

FLOURLESS CHOCOLATE TORTE

\$35** Per Person

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BORDER BUFFET

ICED TEA INCLUDED

SERVED WITH HOUSE-MADE TORTILLA CHIPS AND AUNT CHILADA'S SALSAS

* STARTERS & SALADS *

FIESTA SALAD

Fresh Greens with Tomatoes, Cucumbers, Queso Fresco, Black Olives, Fiesta Tortilla Strips and Chipotle Ranch Dressing

* ENTRÉES *

BEEF AND BEAN BURRITOS

Shredded Beef and Aunt Chilada's Signature Refried Beans
Wrapped in a Homemade Tortilla

CHICKEN CHIMILINGAS

Spicy Shredded Chicken Wrapped in a Homemade Tortilla,
Lightly Fried and Smothered with Cheeses

CHEF TORRES' SPINACH AND CHEESE ENCHILADAS

Spinach and Cheese Wrapped in a Homemade Tortilla
Covered in a Jalapeño Cream Sauce

* SIDES *

REFRIED BEANS AND SPANISH RICE

* CHOICE OF ONE DESSERT *

MARGARITA CHEESECAKE

FLOURLESS CHOCOLATE TORTE

\$40** Per Person

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FIESTA BUFFET

ICED TEA INCLUDED

SERVED WITH HOUSE-MADE TORTILLA CHIPS AND AUNT CHILADA'S SALSAS

* STARTERS & SALADS *

FRESH FRUIT OR VEGETABLE DISPLAY

FIESTA SALAD

Fresh Greens with Tomatoes, Cucumbers, Queso Fresco,
Black Olives, Fiesta Tortilla Strips and Chipotle Ranch Dressing

* CHOICE OF THREE ENTRÉES *

CHICKEN CHIMILINGAS

MINI BEEF CHIMICHANGAS

CHICKEN OR CHEESE ENCHILADAS WITH RED SAUCE

CARNE ASADA BURROS

CHEF TORRES' SPINACH AND CHEESE ENCHILADAS

BEEF AND BEAN BURRITOS

SHREDDED BEEF OR CHICKEN TACO STATION

BEEF TAMALES WITH RED SAUCE

* SIDES *

REFRIED BEANS

SPANISH RICE

* CHOICE OF TWO DESSERTS *

MARGARITA CHEESECAKE

ASSORTED EMPANADAS

FLOURLESS CHOCOLATE TORTE

CARAMEL FLAN

ASSORTED COOKIES

\$45** Per Person

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ITALIAN FEAST BUFFET

ICED TEA INCLUDED

SERVED WITH FRESHLY BAKED ARTISAN ROLLS WITH BUTTER

* STARTERS & SALADS *

CHILLED CAESAR SALAD

Focaccia Croutons, Shaved Parmesan, Classic Caesar Dressing

FRESH MOZZARELLA & TOMATO SALAD

Pesto Marinated Mozzarella, Fresh Roma Tomato,
Shaved Red Onion, Torn Basil, Balsamic Vinaigrette

* ENTRÉES *

FETTUCCINE ALFREDO

Fresh Fettuccine with a Butter and Parmesan Cream Sauce

MEAT LASAGNA

Served with House-Made Marinara Sauce

GRILLED VEGETABLE RAVIOLIS

Served with Cherry Tomatoes and
Garlic Herb Infused Extra Virgin Olive Oil

* CHOICE OF TWO DESSERTS *

ESPRESSO CHEESECAKE

FLOURLESS CHOCOLATE TORTE

CANNOLIS

ASSORTED COOKIES

\$50⁺⁺ Per Person

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BAJA BUFFET

ICED TEA INCLUDED

SERVED WITH HOUSE-MADE TORTILLA CHIPS AND AUNT CHILADA'S SALSAS

* STARTERS & SALADS *

FRESH FRUIT OR VEGETABLE DISPLAY

FIESTA SALAD

Fresh Greens with Tomatoes, Cucumbers, Queso Fresco,
Black Olives, Fiesta Tortilla Strips and Chipotle Ranch Dressing

* ENTRÉES *

CHEF TORRES' SPINACH AND CHEESE ENCHILADAS

Spinach and Cheese Wrapped in a Homemade Tortilla
Covered in a Jalapeño Cream Sauce

MAHI MAHI VERA CRUZ

Charbroiled and Served in a Flavorful Tomato,
Olive, and Pepper Conserve

CHORIZO CHICKEN

Chorizo Stuffed Chicken Breast
Served with Chile Verde Sauce

* SIDES *

REFRIED BEANS

SPANISH RICE

* CHOICE OF TWO DESSERTS *

MARGARITA CHEESECAKE

ASSORTED EMPANADAS

FLOURLESS CHOCOLATE TORTE

CARAMEL FLAN

ASSORTED COOKIES

\$55** Per Person

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AMERICAN SUNSET BUFFET

ICED TEA INCLUDED

SERVED WITH FRESHLY BAKED ARTISAN ROLLS WITH BUTTER

* STARTERS & SALADS *

HOUSE SALAD

Romaine and Spinach Blend with Bacon, Tomatoes, Olives, Bleu Cheese and Croutons with Choice of Caesar, Ranch or Balsamic Dressing

VINE RIPENED TOMATO & CUCUMBER SALAD

Sunizona Vine Ripened Tomatoes, Marinated Cucumbers, Red Onions with White Balsamic Vinaigrette

* ENTRÉES *

MUSHROOM CRUSTED BEEF TOP SIRLOIN MEDALLIONS

Served with Horseradish Reduction and Bleu Cheese Crumbles

ROASTED CHICKEN BREAST WITH NATURAL JUS

Served with Artichokes, Asparagus Tips and Asiago Cheese

* SIDES *

BUTTERY WHIPPED YUKON GOLD POTATOES

FRESH SAUTÉ OF YOUNG GREEN BEANS WITH GARLIC AND OLIVE OIL

* CHOICE OF TWO DESSERTS *

BOURBON PECAN PIE

FLOURLESS CHOCOLATE TORTE

NEW YORK STYLE CHEESECAKE

APPLE BREAD PUDDING WITH RUM SAUCE

\$60** Per Person

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SONORAN BUFFET

ICED TEA INCLUDED

SERVED WITH HOUSE-MADE TORTILLA CHIPS AND AUNT CHILADA'S SALSAS

* STARTERS & SALADS *

FRESH FRUIT AND VEGETABLE DISPLAY

Served with Chipotle Ranch

MARGARITA CITRUS SALAD

Jicama, Citrus, Pepper and Hearts of Palm
with Margarita Mustard Dressing

* ENTRÉES *

CARNE ASADA

Chile Marinated Broiled New York Strip with Chipotle Pepper Sauce

SHRIMP AND LOBSTER TACOS

Served with Corn and Flour Tortillas

CHICKEN FAJITAS

Sizzling Spicy Chicken Served with Grilled Onions,
Peppers, Warm Flour Tortillas, Sour Cream, Guacamole,
Mexican Corn Relish and Salsa

* SIDES *

BLACK BEANS

ROASTED POBLANO PEPPER RICE

* CHOICE OF TWO DESSERTS *

MARGARITA CHEESECAKE

ASSORTED EMPANADAS

FLOURLESS CHOCOLATE TORTE

CARAMEL FLAN

ASSORTED COOKIES

\$65** Per Person

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ENHANCEMENTS

*** BUFFET PURCHASE REQUIRED ***

CHAMPAGNE TOAST

\$6⁺⁺
(Per Person)

MINI CUPCAKES

\$30⁺⁺
(Per Dozen)

LARGE CUPCAKES

\$60⁺⁺
(Per Dozen)

CUSTOM WEDDING CAKE

(Pricing Based on Guest Count)

PLATTER OF BEAN AND CHEESE TOSTADAS

\$55⁺⁺
(Approximately 20 Pieces)

PLATTER OF CHICKEN OR BEEF CHIMILINGAS

\$60⁺⁺
(Approximately 20 Pieces)

PLATTER OF CHEESE ENCHILADAS

\$55⁺⁺
(Approximately 20 Pieces)

BOWL OF SOUR CREAM

\$25⁺⁺
(Serves 25 Guests)

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SPIRITS

GRAND BEVERAGE PACKAGE

One Hour	\$30 ⁺⁺
Two Hours	\$36 ⁺⁺
Three Hours	\$42 ⁺⁺
Four Hours	\$48 ⁺⁺

Includes Cocktails, House Wine, Selection of Imported, Domestic, Non-Alcoholic and Micro Brew Beers, Juices, Mineral Water, Bottled Water and Soft Drinks

Note: Beverage Packages are Priced Per Person

BEER, WINE & SOFT DRINKS PACKAGE

One Hour	\$24 ⁺⁺
Two Hours	\$29 ⁺⁺
Three Hours	\$34 ⁺⁺
Four Hours	\$39 ⁺⁺

Note: Beverage Packages are Priced Per Person

HOSTED BAR CASH BAR

Grand Cocktails	\$8 ⁺⁺	\$9
Wine	\$8 ⁺⁺	\$9
Imported Beer	\$7 ⁺⁺	\$8
Micro Brewery Beer	\$7 ⁺⁺	\$8
Domestic Beer	\$6 ⁺⁺	\$7
Non-Alcoholic Beer	\$6 ⁺⁺	\$7
Flavored Mineral Water	\$4 ⁺⁺	\$5
Soft Drinks	\$4 ⁺⁺	\$5
Bottled Water	\$4 ⁺⁺	\$5

SPECIALTY BEVERAGES

Margarita	\$200 ⁺⁺ Per Gallon
Sangria	\$200 ⁺⁺ Per Gallon
Champagne Punch	\$100 ⁺⁺ Per Gallon
Fruit Punch or Lemonade	\$60 ⁺⁺ Per Gallon

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EVENT DETAILS

BUFFETS

All buffets are based on (1.5) hours of service.

CEREMONIES

Please inquire about our ceremony venues and pricing.

EVENT PRICING

Event pricing includes use of space for up to (4) hours.
If additional hours are required, please inquire about pricing.

ALCOHOL SERVICE

Bartenders are required for bar services at a rate of \$75 per bartender.
The number of bartenders will be determined by the restaurant and based on service standards for attendance. Liquor laws permit alcoholic beverage service during your event, but not to exceed the venue hours. Aunt Chilada's has the right for refusal of alcohol service to anyone that appears intoxicated. Aunt Chilada's has a "no shot" policy.

No outside alcohol is allowed.

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