

Ed's Cantina Catering Menu & Pricing 2020



From a quaint family condo to a larger venue (accommodating 20-100 guests), you choose your setting and we will set up a buffet filled with our fresh, delicious, homemade and locally sourced menu.

Please contact our event & catering coordinator to save your date!

**Becka Warren
Events & Catering
970.443.3964
Edscantinaevents@gmail.com**

Lunch & Dinner Menu

Pricing includes a disposable chafer set, silverware, plates and serving utensils.

Taco Bar **\$15.00/person**

Includes: seasoned ground bison, chicken tinga, rice, black beans, homemade guacamole, sour cream, lettuce, pico de gallo and monterey jack.

Fajita bar **\$18.00/person**

Includes: marinated and grilled steak, chicken tinga, grilled peppers & onions, black beans, homemade guacamole, sour cream, lettuce, pico de gallo, and monterey jack.

Taco and Fajita bar combination **\$18.00/person**

Includes: marinated grilled steak, shredded chicken tinga, seasoned ground bison, grilled peppers & onions, black beans, cilantro lime rice, homemade guacamole, sour cream, lettuce, pico de gallo and monterey jack.

Pollo con Crema **\$18.00/person**

Chicken, peppers, onions and spinach sautéed in a moderately spiced habanero cream sauce. Accompanied with cilantro lime rice, black beans and corn tortillas. Option to add guacamole, lettuce, pico de gallo, sour cream and cheese for an extra charge.

Appetizers & Desserts

(Serving up to 25 guests per platter)

APPETIZERS

Empanadas **\$75/platter**
Seasonal Filling

Cheese Platter **\$75/platter**
Assorted cheeses/crackers/fresh grapes/cherry tomatoes

Cantina Greens Salad **\$75/platter**
Seasonal Vegetables

Fresh Guacamole **\$75/platter**
Chips and salsa included

Homemade Chips and salsa **\$35/platter**

DESSERTS

Brownie Platter **\$65/platter**

Raspberry Cheesecake Bars **\$65/platter**