

bethSOGAARD 
"The No Worry Caterer"™

Fiesta Dinner Stations Menu

Passed Appetizers

Achiote Lacquered Salmon Skewers

with mango-ginger drizzle

Chef Beth's Famous Chips with Avocado*

summer grilled vegetables atop fresh avocado and house tortilla chips

Chorizo & Black Olive Empanadas

golden pastry filled with spicy sausage and caramelized onions with a fresh parsley-lemon pesto

Dinner Stations

Garlic & Zinfandel Grilled Beef Tritip

marinated overnight, grilled and sliced with a roasted tomato demi glaze

Sweet Potato - Chipotle Gratin*

fiery sweet with fontina and cream

Rustic Hearth Breads with European Butter

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Chicken Mole

tender white and dark meat simmered in Chef Beth's traditional mole sauce

Frijoles Negros & Spanish Arroz*

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Carnitas and Prawn Fajitas Chef Station*

tender pork carnitas presented with vegetable and prawn fajitas cooked live with tortillas, salsa bar, mexican queso, fresh chilies, limes and more for guests to enjoy

Spanish Garden Salad*

pepitas, fresh grilled sweet corn, tomatoes and mixed baby greens with cilantro-lime vinaigrette

Overflowing Platters of Chilled Summer Fruits*

Mexican Chocolate & Tres Leches Parfaits*

two classic flavors layered in stemmed glasses with cinnamon tortilla crisp garnish

Thanksgiving Free Trade Coffee Service

Gluten Free, Vegan and Dairy Free items are Happily Arranged

* indicates Vegetarian Friendly - however any item may be adapted for special dietary needs



P.O. Box 863 / 9393 Main, Plymouth, CA 95669
209.245.3968
chefbeth@chefbethcatering.co