

## SOUPS

*Chef's soup of the Day Available*

### POBLANO SOUP

*Creamy poblano, mushroom, corn, and zucchini.*  
+ Quart \$18 / Gallon \$70

### TORTILLA SOUP

*Chicken-tomato broth, queso fresco, avocado, tortilla strips, sour cream*  
+ Quart \$15 / Gallon \$60

## SALADS

*Chef's Special Salad Available*  
*Serves 8-10*

### STRAWBERRY-MANGO SALAD

*Spring mix, strawberries, mango, pomegranate seeds, caramelized pecans, balsamic dressing.* 70

### SANTA FE SALAD

*Spring mix, black beans, corn, tomatoes, red onions, avocado, grated yellow & white cheese, tortilla strips, chipotle ranch dressing* 70

### SHRIMP CEVICHE

*Shrimp, avocado, pico de gallo & lime juice* 85

## PARTY TRAYS

*Serves 8-10*

### TACO TRAY

*24 tacos (ground beef or shredded chicken) topped with lettuce and cheese.* 70

### TABLE SAMPLER

*10 flautas (crispy taquitos), 10 jalapeño poppers, 10 chicken quesadilla triangles, 10 wings.* 90

### ENCHILADA TRAY

*24 enchiladas (ground beef, shredded chicken, grilled veggies, and/or cheese) with mole sauce (\$10 extra), green tomatillo or red tomato sauce.* 70

### FAJITA TRAY

*Grilled peppers, onions, tomatoes, mushrooms and corn with your choice of CHICKEN / STEAK / SHRIMP / CHICKEN & STEAK / or / VEGETARIAN (additional veggies: carrots & zucchini). Flour and/or corn tortillas (20); fajita salad (lettuce, pico de gallo, guacamole, sour cream, shredded cheese)* 100 - 150

### SANTA FE WRAP

*10 spinach wraps with grilled chicken or steak (\$10 extra), rice, black beans, roasted red peppers, corn, avocado, queso fresco, tomatoes, lettuce, cilantro-lime-avocado vinaigrette.* 90

### QUESADILLA TRAY

*40 grilled cheese quesadilla triangles with your choice of meat or veggies* 60-120

### CHICKEN & CHORIZO PASTA

*Penne pasta with tomato-chipotle sauce, broccoli, and garlic bread.* 130

### TABLE WINGS TRAY

*50 tamarind-chipotle or mild-buffalo sauce, celery, carrots, blue cheese dressing.* 100

### MEXICAN STREET CORN

*6 corn on the cob / mayonnaise / chili powder / lime juice / cotija cheese* \$36

## SIDES

**GUACAMOLE (15OZ)** 20

**QUESO DIP (15OZ)** 15

**SALSA (15OZ)**  
*mild tomato, onion & cilantro salsa* 6

**SALSA VERDE (15OZ)**  
*Hot tomatillo, jalapeño, cilantro, onions & chunky avocado* 13

**SALSA BRAVA (15OZ)**  
*Hot tomatillo, chile arbol, cilantro, onion* 15

**PICO DE GALLO (15OZ)**  
*Chunky tomato, onion, jalapeño, cilantro* 10

**MASHED POTATOES**  
*½ Tray* 40

**SPANISH RICE**  
*½ Tray* 35

**REFRIED BEANS**  
*½ Tray* 35

**VEGGIES**  
*Rosemary Oven-Roasted veggies* 45

## DESSERT

*Chef's Special Dessert Available*

**CHURROS**  
*25 doughnut-like cinnamon sticks filled with Bavarian cream. Served with chocolate syrup.* 40

*Serving Utensils: 2 thongs; 2 spoons \$5*  
*Full Size Disposable Chafer Stand Kit \$15*



## CATERING MENU

7288 LANCASTER PIKE 2B  
HOCKESSIN, DE 19707

CALL 302 239 5590

### — Hours —

Sun--Mon--Tue 11am-9pm  
Wed-Saturday 11am-10pm

Orders Must Be Placed 24 hrs in Advance

Full deposit is required.

\$30 delivery charge

[www.mexicantablerestaurant.com](http://www.mexicantablerestaurant.com)

We accept

