

# Osorio's



## LATIN FUSION

### CATERING MENU

*Our family welcomes you to Osorio's Latin Fusion! We carefully and thoughtfully prepare all of your food from scratch right here in our kitchen. Our recipes have either been handed down from our families or created in our own minds and kitchens. We have a strong background in Latin cuisine, and have merged some of the sensational Latin flavors with our other favorite foods ... and Osorio's Latin Fusion was born.*

*1910 N Casaloma Drive | Appleton, WI 54913 | 920.955.3766*

# BUFFET SERVICE

Choose 1 entrée for \$20/person; 2 entrées for \$25/person; 3 entrées for \$30/person  
Two side items are included. Add a House Salad for an extra \$2/person.

## Entrée Choices:

### BEEF:

**New York Patron** – New York Strip steak stuffed with slow-simmered onions, jalapenos, & cheese, wrapped in bacon, topped with Tequila Cream Sauce

**Tenderloin Medallions** – tender chunks of hand-cut Tenderloin topped with Tequila Cream Sauce

### PORK:

**Lemon Caper Medallions** – pork medallions in a light flour coating topped with Lemon Caper Sauce

**Chile Verde** – slow roasted, bone-in pork shank finished in Verde Sauce with nopalitos

**Carnitas** – extremely slow roasted pork infused with citrus & secret spices

### MIXED:

**Jumbalatin** – chicken, shrimp, chorizo sausage, bell peppers, & tomato sautéed with Poblano Rice & simmered in our seafood broth

**Baja Tacos** – steak, chicken, & shrimp sautéed with bell peppers, onions, tomatoes, & Chef's blackening seasoning; corn tortillas on the side

### VEGETARIAN:

**Veggie Pasta** – a myriad of fresh vegetables sautéed & tossed with linguini & Tomato Cream Sauce

**Stuffed Portobello** – beautiful Portobello mushrooms stuffed with veggies & cheese

**Veggie Fajitas** – fresh veggie blend sautéed with tomatoes, bell peppers, & secret seasonings; corn tortillas on the side

### CHICKEN:

**Pollo Parado** – chicken breast stuffed with Poblano chiles & cheese, topped with Tomato Cream Sauce

**Stuffed Chicken Mole** – chicken breast stuffed with Poblano Rice & cheese, topped with Mole Sauce

**Chicken Osorio** – chicken breast stuffed with ham, asparagus, & cheese, topped with Tequila Cream Sauce

**Chicken Tequila** – chicken breast with tequila-fired mushrooms & Tequila Cream Sauce

**Chipotle Chicken Pasta** – linguini noodles tossed with chicken breast, bell peppers, onion, tomato, & Tomato Cream Sauce

### SEAFOOD:

**Tomatillo Shrimp Scampi** – jumbo shrimp sautéed in our Tomatillo-Butter sauce \*recommended with Poblano Rice\*

**Crab Stuffed Shrimp** – jumbo shrimp stuffed with crab, wrapped in bacon, & topped with Tequila Cream Sauce

**Stuffed Calamari** – calamari steak stuffed with poblano chiles & cheese, topped with Tomato Cream Sauce

**Agave Salmon** – fresh salmon in our sweet/savory Agave glaze

**Seafood Pasta** – linguini noodles tossed with jumbo shrimp, scallops, spinach, mushrooms, & Tequila Cream Sauce

**Fish Tacos** – whitefish sautéed with fresh pico de gallo; corn tortillas on the side

### SIDES:

\*Poblano Rice

\*Mexican Rice

\*Refried Black Beans

\*Rosemary Red Potatoes

\*Fiesta Corn

\*Broccolini

\*Mashed Potatoes

\*Black Beans & Corn

\*Linguini in Tequila Cream Sauce

## THEMED BUFFETS

**FAJITA BUFFET:** Bell peppers, onions, & tomatoes sautéed with your choice of protein(s). Served with soft corn & flour tortillas, refried black beans, & Poblano Rice.

*Vegetarian	\$13	*Chicken, Steak, & Shrimp	\$20
*Chicken or Carnitas Pork	\$15	*Add Sour Cream	\$.50/person
*Steak	\$16	*Add Guacamole	\$1.00/person
*Jumbo Shrimp	\$18	*Add Shredded Cheese	\$.50/person
*Chicken, Steak, & Carnitas Pork	\$17	*Add Queso Cheese Dip	\$1.00/person

**TACO BUFFET:** Pick your proteins to assemble your own tacos. Your Taco Buffet includes: soft corn & flour tortillas, shredded lettuce, diced tomatoes, shredded cheese, salsa, refried black beans, & Poblano Rice. \*Cilantro & onion mixture and/or spicy salsa available by request\*

*Ground Beef, Shredded Chicken, & Carnitas Buffet	\$11/person
*Grilled Chicken, Grilled Steak, & Whitefish Buffet	\$13/person
*Add Sour Cream	\$.50/person
*Add Guacamole	\$1.00/person
*Add Queso Cheese Dip	\$1.00/person

**NACHO BUFFET:** Let guests build their perfect nachos. Your Nacho Buffet includes: hand cut & house seasoned tortilla chips, creamy Queso Cheese Dip, Mama's Homemade Chili, shredded lettuce, diced tomatoes, jalapenos, sour cream & salsa. \*Spicy salsa available by request\*

*Ground Beef & Shredded Chicken	\$9/person
*Seafood (Crab & Shrimp w/ Spinach & Mushroom)	\$14/person
*Veggie (Spinach, Corn, Red Pepper, Mushrooms, Black Beans)	\$8/person
*Combination Veggie, Beef, & Chicken	\$10/person
*Combination Veggie, Beef, Chicken, & Seafood	\$15/person
*Add Guacamole	\$1.00/person
*Add Refried Black Beans	\$1.00/person

**PASTA BUFFET:** Linguini noodles never looked so good! All Pasta Buffets include a house salad and French Bread.

*Latin Beef Stroganoff in Tequila Cream	\$11/person
*Chipotle Chicken & Bell Peppers in Tomato Cream	\$12/person
*Seafood Pasta (Shrimp, Scallops, Spinach, Mushroom) in Tequila Cream	\$21/person
*Lobster Pasta in Tomato Cream	\$23/person

**SPECTACULAR SALAD BUFFET:** Let guests build their own entree Artisan Salad! We begin with a mixture of artisan greens, spinach, cucumber tomato, cheese, black beans, red onion, nopalitas, pepitas, diced bacon, tortilla strips, & Cotija Ranch Dressing for \$9/person

*Add Grilled Chicken	+\$3/person	*Add Avocado	+\$2/person
*Add Grilled Steak	+\$4/person	*Add Egg	+\$1/person
*Add Grilled Shrimp	+\$7/person	*Add Garlic French Bread	+\$1/person
*Add Ceviche	+\$2/person	*Add Black Bean/Corn Salsa	+\$1/person
*Add Chorizo	+\$2/person	*Add Second Dressing	+\$1/person



## LUNCHTIME BUFFETS

Available only between 10:00am~3:00pm

Choose 1 entrée for \$12/person, 2 entrees for \$14/person, 3 entrees for \$16/person  
Two side items are included. Add a House Salad for an extra \$2/person.

\*Chicken Mole Tamales

\*Burritos\*\*

\*Taquitos\*\*

\*Potato Skins\*\*

\*Huevos con Frijoles & Chorizo

\*Chipotle Chicken Pasta

\*Enchiladas\*\*

\*Carnitas (slow roasted & seasoned Pork)

\*Carnitas Verde (Carnitas tossed in Verde sauce)

\*Calamari Strips

\*Latin Beef Stroganoff

\*\* = choice of Vegetarian, Shredded Chicken, Ground Beef, Grilled Chicken Breast, Carnitas Pork, or Grilled Steak

## BOXED LUNCHES

**SALAD BOXED LUNCH:** Your choice of our fresh, flavorful salads comprised of mixed, artisan greens, boxed with homemade dressing on the side and a portion of French bread.

\*Taco Salad with Cotija Ranch Dressing \$9

\*Fajita Salad (Grilled Steak OR Chicken) with Cotija Ranch Dressing \$12

\*Latin Cobb Salad with Spicy Ranch Dressing \$13

\*Ceviche Salad with Cilantro Vinaigrette \$15

\*Santa Fe Salad with Cotija Ranch Dressing \$12

\*House Salad – with Grilled Chicken & Cotija Ranch Dressing \$11

with Grilled Steak & Cotija Ranch Dressing \$12

with Grilled Shrimp & Cilantro Vinaigrette \$15

with Grilled Salmon & Raspberry Vinaigrette \$13

**WRAPS BOXED LUNCH:** Our deliciously fresh Wraps are filled with lettuce, tomato, guacamole & your choice of meat; boxed with chips, salsa & a brownie. \*\*Sandwiches available upon request\*\*

\*Grilled Chicken \$9

\*Grilled Steak \$10

\*Grilled Salmon \$12

\*Grilled Shrimp \$12

**COMBO BOXED LUNCH:** Your choice of ½ Grilled Steak or Grilled Chicken Wrap boxed with your choice of ½ Grilled Steak or Chicken House Salad; boxed with a portion of French bread and a brownie. \$12

**HOT BOXED LUNCH:** Choose any of the following, delicious lunch entrees, served with chips & salsa, for only \$10/each.

\*Chicken Fajita Bowl

\*Latin Beef Stroganoff

\*Chipotle Chicken Pasta

\*Sope(chicken or beef) & Tortilla Soup

\*Enchilada-Style Burrito (chicken or beef)

\*Carnitas Verde (carnitas sautéed in Verde Sauce)

\*Enchilada Tower (chicken or beef)

## APPETIZERS, HORS D'OEUVRES, & PLATTERS

### SERVED COLD:

	<u>FOR 10 PEOPLE</u>	<u>FOR 25 PEOPLE</u>
*Jumbo Shrimp Cocktail	\$52	\$130
*Ceviche (Shrimp & Scallop)	\$54	\$135
*Ceviche (Ahi Tuna)	\$54	\$135
*Guacamole with Chips	\$34	\$85
*Mango Guacamole with Chips	\$42	\$105
*Cajun Seared Ahi Tuna	\$130	\$325
*Veggie Tray with Cotija Ranch	\$35	\$88
*Fresh Fruit Tray with Yogurt Dip	\$50	\$125

### SERVED HOT:

*Veggie Flautas	\$32	\$80
*Chicken Taquitos	\$36	\$90
*Mini Burritos (beef, chicken OR veggie)	\$36	\$90
*Potato Skins with Black Beans	\$26	\$65
*Salmon with Agave Glaze	\$80	\$200
*Pollo Parado	\$70	\$175
*Steak Medallion Bites	\$70	\$175
*Queso Dip with Chips	\$20	\$50
*Loaded Queso Dip with Chips	\$26	\$65
*Cajun Seafood Boulettes	\$72	\$180
*Latinized Scotch Eggs	\$42	\$105
*Salmon Cakes	\$60	\$150
*Shrimp Stuffed Jalapenos (bacon-wrapped)	\$90	\$225
*Crab Cakes	\$72	\$180
*Stuffed Calamari	\$70	\$175
*Baked Jalapeno Poppers (with chorizo)	\$56	\$140
*Cotija Cheese Stuffed Mushrooms	\$32	\$80
*Chorizo & Kale Dip with Chips	\$34	\$85
*Spinach & Poblano Dip with Chips	\$34	\$85
*Sampler Platter (restaurant service only)	\$70	\$175
*Seafood Sampler Platter (restaurant service only)	\$100	\$250