



*Banquets &
Catering Menu*

Appetizer Platters

Priced Per Person **GF = Gluten Free** **V = Vegetarian**

Served Cold

Shrimp Cocktail Cups (GF): Jumbo Shrimp | Chipotle Marmalade (\$5)

Avocado Shrimp Deviled Eggs (GF): Deviled Egg | Avocado | Shrimp (\$5)

Korean Deviled Eggs (GF): Deviled Egg | Korean Jalapeno BBQ | Black Sesame Seeds (\$5)

Caprese Cups (GF) (V): Grape Tomato | Basil | Mozzarella Pearls | Ancho Balsamic (\$4)

Hummus & Veggie Cups (GF) (V): Red Pepper Hummus | Fresh Vegetables (\$4)

Fruit Skewers (GF) (V): Assorted Fresh Fruits (\$4)

House Salad Cups (GF) (V): Artisan Greens | Black Beans | Tomato | Cucumber | Pepitas
| Tortilla Strips | Cotija Ranch Dressing (\$3)

Grape & Cheese Skewers (GF) (V): Grilled Red Grapes | Cheddar Cheese (\$4)

Tortilla Pinwheels: (\$3.50)

- **Chorizo:** Spinach | Red Pepper | Cream Cheese
- **Garden Veggie (V):** Veggies | Cream Cheese
- **Salmon:** Pickled Onion | Dill Cream Cheese (+\$1.50 / person)

Dips & Chips (GF) (V):

- **House Salsa (\$2.50)**
- **Mango Black Bean:** Mango | Black Beans | Pico | Spices (\$3)
- **Guacamole:** Avocado | Pico de Gallo | Seasonings (\$4)
- **Mango Guacamole:** Guacamole | Mango | Pepitas | Cotija |
Pickled Onions (\$5)

Appetizer Platters

Priced Per Person **GF = Gluten Free** **V = Vegetarian**

Served Hot

Pollo Parado (GF): Panko-crusted chicken | Poblano | Cheese | Tomato Cream (\$6.50)

Bacon Wrapped Chicken (GF): Chicken Breast | Bacon | Tequila Cream Sauce (\$4)

Chimichurri Steak Bites (GF): Flank Steak | Chimichurri Sauce (\$6)

Albondigas (GF): Beef & Mushroom Meatballs | Tomato Cream (\$3.50)

Coconut Shrimp: Jumbo Shrimp | Coconut | Chipotle Marmalade (\$4)

Bacon Wrapped Shrimp (GF): Jumbo Shrimp | Bacon | Tequila Cream (\$7)

Jalapeno Poppers: Fresh Jalapeno | Queso Fresco | Bacon (\$4)

Bacon Balsamic Brussels (GF): Brussels Sprouts | Bacon | Ancho Balsamic (\$4)

~~~~~Without Bacon (V) (\$3.50)

**Veggie Flautas (V):** Signature Veggies | Cotija Cheese | Fried Flour Tortillas | Tequila Cream (\$3)

## Hot Dips & Chips:

- **Queso (GF) (V):** Melty White Cheese (\$3)
- **Loaded Queso (GF):** Queso Dip | Signature Veggies | Homemade Chorizo (\$4)
- **Chori-Brussels Queso (GF):** Queso Dip | Homemade Chorizo | Brussels Sprouts | Mushrooms (\$4)
- **Spinach Poblano (GF) (V):** Roasted Poblano | Fresh Spinach | Cheese | Cream (\$4)
- **Chorizo Kale (GF):** Homemade Chorizo | Kale | Melty Cheese (\$4)

# THE ULTIMATE EXPERIENCE

## \*Priced Per Person\*

**“WOW!”** Your guests with our impressive Chef Carve Station(s).

Choose up to 3 proteins to be cut to order & served to you and your guests from our carving boards.

Buffet includes your choice of 2 sides. **Market Price ~ GF**

**BEEF:** *Prime Rib | Filet Mignon*

**FISH:** *Halibut | Chilean Sea Bass | Salmon*

**CHICKEN:** *Pollo Panado | Stuffed Chicken Osonio*

## SIGNATURE TACO BUFFET

## \*Priced Per Person\*

**Your Taco Buffet includes:** *Soft Corn & Flour Tortillas | Shredded Lettuce | Diced Tomatoes | Shredded Cheese | Homemade Salsa | Black Beans | Poblano Rice*  
**GF (except flour tortillas)**

**Pick your proteins to assemble you own tacos.**

**\*\*Flair Station: Tortillas are warmed on griddles in front of guests\*\***

### PROTEIN CHOICES:

- *Ground Beef | Shredded Chicken | Carnitas Pork (\$16)*
- *Shredded Beef Brisket | Grilled Chicken Chimichurri | Carnitas Verde (\$18)*
- *Chicken Mushroom Chimichurri | Steak & Onion | Shrimp & Pico (\$20)*

**~~Add Vegetarian Option(s) : (\$3 each)**

- *Portobello & Shallot*
- *Sofrito (Zucchini | Tomato | Onion | Seasonings)*
- *Balsamic Brussels Sprouts*

### ADDITIONAL ADD-ONS

- *Sour Cream (\$2)*
- *Queso Cheese Dip (\$2)*
- *Homemade Spicy Salsa (\$1)*
- *Cilantro, Onion & Fresh Lime (\$2)*
- *Guacamole (\$2.50)*
- *Pickled Onion (\$2)*
- *Pickled Jalapeno (\$1.50)*
- *Fajita Veggies (\$3)*

# BUFFET SERVICE

Choose 2 Entrees for **\$30/PERSON** - 3 Entrees for **\$35/PERSON**  
TWO SIDE ITEMS ARE INCLUDED. Add a House Salad for an extra **\$3/PERSON**

## ENTREE CHOICES

### -BEEF:

**Chimichurri Flank Steak:** Flank Steak |  
Fresh Herb Chimichurri (GF)

**Tomatillo Flank Steak:** Flank Steak |  
Tomatillo Garlic Butter Sauce (GF)

**Steak & Mushroom:** Steak Strips |  
Red Wine Sauce | Mushrooms (GF)

**Albondigas:** Beef & Mushroom Meatballs |  
Tomato Cream Sauce (GF)

### -PORK

**Chili Colorado:** Slow-Cooked Carnitas |  
Smoky Adobo Sauce (GF)

**Cuban Carnitas:** Slow-Cooked Carnitas |  
Pickle | Agave Dijon Sauce (GF)

**Korean Carnitas:** Slow-Cooked Carnitas |  
Korean Jalapeno BBQ Sauce (GF)

### -Chicken

**Pollo Parado:** Panko-crusted Chicken Breast |  
Poblano | Menonita Cheese | Tomato Cream Sauce  
(GF)

**Chicken Tequila:** Chicken Breast | Tequila-Fired  
Mushrooms | Tequila Cream Sauce (GF)

**Chicken Chimichurri Pasta:** Penne | Grilled Chicken |  
Mushrooms | Fresh Herb Chimichurri

### -SEAFOOD:

**Chipotle Butter Shrimp:** Jumbo Shrimp |  
Chipotle Butter Sauce (GF)

**Bacon Wrapped Shrimp:** Jumbo Shrimp |  
Bacon | Tequila Cream Sauce (GF)

**Seafood Verde:** Mahi Mahi | Jumbo Shrimp |  
Scallops | White Beans | Onion |  
Tomatillo Cream Sauce (GF)

**Shrimp Pasta:** Penne | Jumbo Shrimp |  
Mushrooms | Red Pepper | Poblano Cream

### -MIXED

**Kabobs:** Chicken | Steak | Shrimp |  
Bell Pepper | Mushroom | Onion |  
Garlic Guajillo Sauce (GF)

**Loaded Chori-Pollo:** Chicken Breast |  
Chorizo | Signature Veggies | Queso (GF)

### -VEGETARIAN

**Veggie Pasta:** Penne | Spinach | Black Bean  
Corn | Mushroom | Red Pepper |  
Tomato Cream Sauce

**Sofrito Tamales:** Banana Leaf |  
Masa Dough | Tomato | Zucchini | Onion |  
Vende Sauce (GF)

## SIDES

- Mashed Potatoes (GF) (V)
- Balsamic Brussels Sprouts (GF) (V)
- Poblano Rice (GF) (V)
- Black Beans (GF) (V)
- Rosemary Red Potatoes (GF) (V)
- Roasted Carrots (GF) (V)

## CATERED BOXED LUNCHES

**\*\*Priced Per Person\*\***

**-WRAPS:** Served with Chips & Salsa

**Chicken Wrap:** *Flour Tortilla | Lettuce | Cheese | Chicken | Tomato | Cotija Ranch (\$15)*

**Steak Wrap:** *Flour Tortilla | Lettuce | Guacamole | Steak | Jalapeno Aioli (\$16)*

**-FAJITA BOWL: (GF)**

*Poblano Rice | Black Beans | Bell Peppers | Onion | Tomato | Queso | Choice of Protein*

**Signature Veggies (V) | Chicken | Steak (\$15)**

**Shrimp (\$17)**

**-BURRITO BOWL: (GF) (\$15)**

*Poblano Rice | Black Beans | Queso | Lettuce | Pico de Gallo | Choice of Protein*

**Ground Beef | Shredded Chicken | Carnitas OR Signature Veggies (V)**

**-BURRITO:** Served with Chips & Salsa (\$15)

*Flour Tortilla | Poblano Rice | Black Beans | Cheese | Pico de Gallo | Lettuce*

**Grilled Chicken OR Carnitas Pork**

## CATERED GROUP PLATTERS

**\*\*Each Platter Contains 12 Half-Size Portions\*\***

**WRAP PLATTERS:**

**Chicken Wrap:** *Flour Tortilla | Lettuce | Cheese | Chicken | Tomato | Cotija Ranch (\$60)*

**Steak Wrap:** *Flour Tortilla | Lettuce | Guacamole | Steak | Jalapeno Aioli (\$70)*

**BURRITO PLATTERS: (\$65)**

*Flour Tortilla | Poblano Rice | Black Beans | Choice of Protein |*

*Shredded Cheese | Pico de Gallo | Lettuce*

**Grilled Chicken OR Carnitas Pork**

**\*ADD CHIPS & SALSA TO ANY PLATTER FOR \$12\***

**\*ADD ASSORTED DESSERT BARS AND COOKIES \$6/PERSON\***

# Dessert Platters

**\*\*Priced per Person\*\***

Top off your event with one of our delicious House Made Dessert Platters.

## Gourmet Fairy Cakes (Cupcakes): (\$5)

- Vanilla
- Chocolate Chip
- Ancho Chocolate
- Tres Leches
- Spiced
- Hibiscus
- Pistachio

## Delectable Dessert Bars: (\$5)

- Marshmallow Crispy (GF)
- Brownies (GF)
- Dark Chocolate  
Coconut
- Espresso Cinnamon  
Crumble
- Dark Red Velvet

## Crave-Worthy Cookies: (\$5)

- Lavender
- Double Chocolate
- Chocolate Chip
- Lemon
- Sugar Cookie

**Made-For-You Orders: Looking for a different flavor? Request something more specific to meet your party needs!**

## Cheat Day Cheesecake Bites: (\$5)

*Chef Libo's Famous Homemade Cheesecake | The Monthly Flavor*

## Legendary Latina-Misu Bites: (\$5)

*Layers of Chocolate Cookies | Dulce de Leche | Cream Cheese | Cocoa*

## Assorted Dessert Bars & Cookies: (\$6)

*Chef Selected Cookies & Dessert Bars*

# PARTY BEVERAGES

## \*Priced by Gallon\*

Enjoy our Signature Beverages available by the Gallon. One Gallon = Approximately 15 drinks.

**Signature Margarita:** Camerena Tequila | Orange Curacao | Gran Gala |  
Mix | Lime | Orange (\$132/Gallon)

**House Margarita:** Tequila | Triple Sec | Mix | Lime (\$90/Gallon)

**Flavored Margaritas:** House Lime Margarita | Your Choice of Flavor (\$108/Gallon)

**Flavors:** Prickly Pear | Chipotle Pineapple | Hibiscus | Lavender |  
Passionfruit | Blackberry | Dragon Fruit | Strawberry | Mango

### Red Sangria: (\$90/Gallon)

Red Wine | Brandy | Fruit Juices |  
Fresh Orange | Fresh Lime | Stanny

### Berry Sangria: (\$90/Gallon)

Pino Grigio | Citrus Vodka |  
Blackberry Liqueur | Strawberries |  
Lime Mix

**Moscow Mule:** Titos Vodka | Ginger Beer | Fresh Lime (\$108/Gallon)

**Add Flavor for \$12:** Prickly Pear | Chipotle Pineapple | Hibiscus | Lavender |  
Blackberry | Passionfruit | Dragon Fruit | Strawberry | Mango

**Mojito:** Bacardi Rum | Fresh Mint | Fresh Lime | Mix | Club Soda (\$108/Gallon)

**Add Flavor for \$12:** Prickly Pear | Chipotle Pineapple | Hibiscus | Lavender |  
Blackberry | Passionfruit | Dragon Fruit | Strawberry | Mango



# Non-Alcoholic Beverages

## **Flavored Lemonade:** (\$40/gallon)

*Choices of: Prickly Pear | Lavender | Hibiscus |  
Chipotle Pineapple | Strawberry | Mango*

## **Aguas Frescas:** (\$40/gallon)

*Choices of: Horchata | Jamaica (Hibiscus) |  
Tamarindo*

## **Flavored Ice Teas:** (\$40/gallon)

*Choices of: Unsweetened | Mango | Strawberry*

## **Prickly Punch:** (\$45/gallon)

*Prickly Punch | Pineapple Juice | Stanny  
| Orange Slices*

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## **N/A Mojito:** (\$90/gallon)

*Mint | Fresh Lime | Mix | Seltzer*

## **N/A Margarita:** (\$75/gallon)

*Fresh Lime | House Mix*

## **N/A Moscow Mule:** (\$90/gallon)

*Fresh Lime | Ginger Beer*

## **Add Flavors for \$12:**

*Prickly Pear | Chipotle Pineapple | Hibiscus |  
Lavender | Strawberry | Mango*

***Osorio's Latin Fusion***  
***Located at 1910 N. Casaloma Dr.***  
***Appleton, WI 54913***  
***(920)955-3766***



***\*\*Contact us today to book your next event!\*\****