

Osorio's



LATIN FUSION

CATERING MENU

BUFFET SERVICE

Choose 2 entrées for \$30/person; 3 entrées for \$35/person; 4 entrées for \$40/person
Two side items are included. Add a House Salad for an extra \$3/person.

Entrée Choices:

BEEF:

Smothered Milanese – Panko-crusted Flank Steak | Red Wine Mushroom Sauce **GF**
Tenderloin Medallions – Tenderloin Medallions | Tequila Cream Sauce **GF**
Chimichurri Flank Steak – Flank Steak | Fresh Herb Chimichurri **GF**
Tomatillo Flank Steak – Flank Steak | Red Pepper | Onion | Tomatillo Cream Sauce **GF**

PORK:

Chile Verde – Tender Pork Shanks | Nopalitos | Verde Sauce **GF**
Cuban Carnitas – Slow-cooked Carnitas | Pickle | Agave Dijon Sauce **GF**

MIXED:

Jumbalatin – Chicken | Shrimp | Chorizo Sausage | Bell Peppers | Tomato | Seafood Broth *recommended with Poblano Rice* **GF**
Chicken Chorizo Pasta – Penne | Chicken | Chorizo Sausage | Black Beans | Corn | Red Pepper | Tomato Cream Sauce

VEGETARIAN:

Veggie Pasta – Penne | Spinach | Black Bean | Corn | Mushroom | Red Pepper | Tomato Cream Sauce **V**
Sofrito Portobellos – Portobello | Zucchini | Tomato | Onion | Cheese **GF V**
Sofrito Tamales – Banana Leaf | Masa Dough | Tomato | Zucchini | Onion | Verde Sauce **GF V**
Tropical Tofu – Firm Tofu | Red Pepper | Red Onion | Pineapple | Guajillo Garlic Sauce **GF V**

CHICKEN:

Pollo Parado – Panko-crusted Chicken Breast | Poblano | Menonita Cheese | Tomato Cream Sauce **GF**
Chicken Osorio – Panko-crusted Chicken Breast | Asparagus | Ham | Menonita Cheese | Tequila Cream Sauce **GF**
Chicken Tequila – Chicken Breast | Tequila-Fired Mushrooms | Tequila Cream Sauce **GF**
Pollo ala Crema – Chicken Breast | Spinach | Creamy Tomato Sauce *recommended with Poblano Rice* **GF**
Chicken Poblano Pasta – Penne | Grilled Chicken | Mushrooms | Fresh Herb

SEAFOOD:

Avocado Lemon Shrimp – Jumbo Shrimp | Avocado-Lemon-Butter Sauce *recommended with Poblano Rice* **GF**
Poblano Seafood Curry – Mahi Mahi | Jumbo Shrimp | Scallops | Bell Peppers | Onion | Tomato | Poblano Curry Sauce *recommended with Poblano Rice* **GF**
Seafood Verde – Mahi Mahi | Jumbo Shrimp | Scallops | White Beans | Onion | Tomatillo Cream Sauce *recommended with Poblano Rice* **GF**
Agave Salmon – Fresh Salmon | Agave Glaze **GF**
Piña Colada Cod – Panko-crusted Cod | Sweet/Savory Piña Colada Sauce **GF**
Shrimp Pasta – Penne | Jumbo Shrimp | Mushrooms | Red Pepper | Poblano Cream Chimichurri Sauce

SIDES:

*Poblano Rice **GF V** *Mashed Potatoes **GF V** *Rosemary Red Potatoes **GF V**
*Balsamic Brussels Sprouts **GFV** *Refried Black Beans **GFV** *Charro Beans **GF**
*Signature Vegetables **GF V** *Penne Noodles in Tequila Cream Sauce **V**
GF = Gluten Free **V=Vegetarian** Need Vegan? Just Ask!

THE ULTIMATE EXPERIENCE

(Priced per person)

CHEF CARVE STATION: 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**

<u>BEEF:</u>	Prime Rib Filet Mignon
<u>FISH:</u>	Halibut Chilean Sea Bass Salmon
<u>CHICKEN:</u>	Pollo Parado Stuffed Chicken Osorio

THEMED BUFFETS

(priced per 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 | Homemade Salsa | Refried Black Beans | Poblano Rice **Show-piece: tortillas are warmed on griddles in front of guests** **GF (except flour tortillas)**

*Ground Beef Shredded Chicken Carnitas Pork	\$15
*Shredded Beef Brisket Grilled Chicken Chimichurri Carnitas Verde	\$16
*Grilled Chicken Sofrito Grilled Steak & Onion Grilled Shrimp & Pico	\$18
*Add Vegetarian Option(s):	\$3 ea
★ <i>Portobello & Shallot</i>	
★ <i>Sofrito (zucchini tomato onion seasonings)</i>	
★ <i>Signature Veggies (spinach mushroom red pepper black beans corn)</i>	
*Add Sour Cream	\$1.50
*Add Queso Cheese Dip	\$1.50
*Add Homemade Spicy Salsa	\$1
*Add Cilantro & Onions	\$1
*Add Guacamole	\$2
*Add Pickled Onion	\$1.50
*Add Pickled Jalapeño	\$1.50
*Add Fresh Limes	\$1
*Add Fajita Veggies (bell peppers onion tomato)	\$3

NACHO BUFFET: Let guests build their perfect nachos. Your Nacho Buffet includes: House-made Tortilla Chips | Queso Dip | Refried Black Beans | Shredded Lettuce | Diced Tomatoes | Sour Cream | Homemade Salsa **GF**

*Ground Beef Shredded Chicken	\$13
*Shredded Beef Brisket Shredded Chicken Carnitas Pork	\$16
*Fajita (grilled Steak grilled Chicken bell peppers onion tomato)	\$16
*Add Vegetarian Option(s):	\$3 ea
★ <i>Portobello & Shallot</i>	
★ <i>Sofrito (zucchini tomato onion seasonings)</i>	
★ <i>Signature Veggies (spinach mushroom red pepper black beans corn)</i>	
*Add Guacamole	\$2
*Add Pickled Onion	\$1.50
*Add Homemade Spicy Salsa	\$1
*Add Pickled Jalapeño	\$1.50

BOXED LUNCHES

(priced per person)

SERVED HOT:

*Fajita Bowl: GF V option

(Poblano Rice | Refried Black Beans | Bell Pepper | Onion | Tomato | Queso | Protein)

★ Signature Veggies V \$15

★ Grilled Chicken \$15

★ Grilled Steak \$15

★ Grilled Jumbo Shrimp \$17

*Burrito Bowl: GF V option \$15

(Poblano Rice | Refried Black Beans | Queso | Protein | Lettuce | Pico de Gallo) Ground Beef | Shredded Chicken | Carnitas OR Signature Veggies V

*Latin Stroganoff: \$13

(Ground Beef | Mushroom | Onion | Tequila Cream | Noodles | Garlic Bread)

*Chicken Chimichurri Pasta: \$14

(Chicken | Chimichurri | Mushroom | Noodles | Garlic Bread)

*Enchilada-Style Burrito: V option \$12

(Flour Tortilla | Protein | Poblano Rice | Refried Black Beans | Lettuce | Pico de Gallo | Cheese Verde Sauce) Ground Beef | Shredded Chicken | Carnitas OR Signature Veggies V

SERVED COLD:

*Wraps: Served with Carrots & Ranch

(Flour Tortilla | lettuce | cheese | tomato | red onion | Cotija Ranch | protein)

★ Grilled Chicken \$15

★ Grilled Fish \$15

★ Calamari \$16

★ Blackened Jumbo Shrimp \$16

*House Salads: GF V option

(Artisan Greens | Black Beans | Tomato | Cucumber | Pepita | Tortilla Strips | Cotija Ranch)

★ Grilled Chicken \$13

★ Blackened Chicken \$13

★ Grilled Steak \$16

★ Blackened Jumbo Shrimp \$16

~~Add a Petite House Salad (V) to any Boxed Lunch for only \$3~~

(Artisan Greens | Black Beans | Tomato | Cucumber | Pepita | Tortilla Strips | Cotija Ranch Dressing)

APPETIZER PLATTERS

Priced for 10 people / 25 people GF = Gluten Free V = Vegetarian

SERVED COLD

Shrimp Cocktail GF Jumbo Shrimp |
Chipotle Marmalade \$56/\$140
Ceviche GF Shrimp | Scallops | Pico | Lime |
Homemade Tortilla Chips \$60/\$150
Campechana Cups GF Ceviche | Citrus
Tomato Sauce | Tortilla Chips \$60/\$150
Avocado Shrimp Deviled Eggs GF
Avocado Deviled Egg | Shrimp \$50/\$125
Crab Ribbon Roll GF Crab Meat | Cotija
Cheese | Thinly Sliced Cucumber \$60/\$150
Guacamole GFV Avocado | Pico | Seasonings |
Homemade Tortilla Chips \$40/\$100
Nopalito Salad Cups GFV Pickled Nopalito
| Tomato | Pickled Red Onion | Cotija \$30/\$75
Hummus & Veggies GFV Pepita-Poblano
Hummus | Fresh Vegetables \$40/\$100

Agave Chile Fruit Cups GFV Fresh Fruits |
Agave Chile Sauce \$50/\$125
House Salad Cups GFV Artisan Greens |
Black Bean | Tomato | Cucumber | Pepita | Tortilla
Strips | Cotija Ranch Dressing \$30/\$75
Grape & Cheese Skewers GFV Grilled
Red Grapes | Muenster Cheese \$50/\$125
Tortilla Pinwheels V option \$35/\$87
*Chorizo | Spinach | Red Pepper | Cream Cheese
*Garden Veggies | Cream Cheese V
*Smoked Salmon | Red Onion | Lemon Dill Cream
Cheese + \$10/\$25
Cold Salsas & Chips
*House Salsa GFV \$25/\$62
*Tomatillo Peach GFV Tomatillo | Peach | Red
Pepper | Red Onion | Cilantro \$30/\$75
*Peach Black Bean GFV Peach | Black Beans |
Pico | Spices \$30/\$75

SERVED HOT

Pollo Parado GF Panko-crusted Chicken |
Poblano | Cheese | Tomato Cream \$70/\$175
Tequila Chicken Bites GF Chicken Breast |
Mushrooms | Tequila Cream Sauce \$60/\$150
Bacon Wrapped Chicken GF Chicken
Breast | Bacon | Tequila Cream Sauce \$65/\$162
Chimichurri Steak Bites GF Flank Steak |
Chimichurri Sauce \$96/\$240
Mini Steak Roulade GF Thinly Sliced Steak
| Potato | Carrot | Ancho Agave Glaze \$80/\$200
Albondigas GF Beef Meatballs | Caramelized
Onion | Ancho Balsamic Glaze \$70/\$175
Chimichurri Salmon GF Hand-cut Salmon
| Fresh Herb Chimichurri \$96/\$240
Coconut Shrimp Jumbo Shrimp | Coconut |
Chipotle Marmalade \$65/\$162
Black & White Mahi GF Blackened Mahi
Mahi | Cotija Butter Cream Sauce \$96/\$240
Crab Stuffed Shrimp GF Jumbo Shrimp |
Crab | Bacon | Tequila Cream Sauce \$150/\$375
Sofrito Portobello GFV Zucchini | Tomato
| Onion | Cheese | Portobello \$45/\$112

Crab Stuffed Portobello GF Portobello
Mushrooms | Crab | Cheese \$80/\$200
Cotija Portobello GFV Portobello
Mushrooms | Cotija Cheese \$45/\$112
Baked Jalapeño Poppers GF Baked
Jalapeños | Chorizo | Cotija Cheese \$40/\$100
Bacon Balsamic Brussels GF Brussels
Sprouts | Bacon | Ancho Balsamic \$35/\$87
Veggie Flautas V Signature Veggies | Cotija
Cheese | Fried Flour Tortillas \$35/\$87
Guajillo Garlic Tofu GFV Guajillo Garlic
Sauce | Firm Tofu *2 week pre-order \$30/\$72
Hot Chips & Dips
*Queso GFV Melty White Cheese Blend \$30/\$75
*Loaded Queso GF Queso Dip | Signature
Vegetables | Homemade Chorizo \$40/\$100
*Spinach Poblano GFV Fresh Spinach | Roasted
Poblano | Melty Cheese \$38/\$95
*Shrimp Kale GF Shrimp | Fresh Kale | Melty
Cheese \$45/\$112