

Morrison's Catering

A Garden Fiesta

This is a *SAMPLE* of a "custom menu".

Pass-around Hors d'oeuvres:

Coctel de Camarones (Prawn Cocktail)
Ceviche served on Crostini & in Cucumber Cups
Tortilla Pinwheels with Mango, Roasted Peppers, Chipotle & Orange

Chips & Salsa Bar:

a variety of chips with guacamole, salsa fresca & other fresh salsas,
such as tropical fruit salsa & fiesta corn salsa

Taco Stand:

including *Carne Asada*, Mexican-style Pulled Pork,
Enrique's special sauces, Cotija cheese, Cabbage & Radish Garnish, Cilantro,
Scallions & Lime with Mini Corn Tortillas

Buffet Dinner:

Aztec Chicken

a delicious baked dish with roast chicken, corn, zucchini, tomato, roasted pasillas,
corn tortillas, creme fraiche, cheddar & cotija, served with chipotle sour cream

Mixed Green Salad

with jicama, avocado, oranges...

Fresh Fruit Basket

a colorful display of the season's best