

# ON SITE CATERING



We Can Provide All Your Event Planning Needs:

- MUSIC / BAND RENTAL
- EVENT PHOTOGRAPHY
- FABRIC CANOPIES
- TRANSPORTATION ARRANGEMENTS
- TABLES, SEATING, LINENS, ETC.
- FLORAL ARRANGEMENT
- BAR SERVICE

## SERVE YOUR OWN

(25 or More - Pickup or Delivery)

### LUNCH - DINNER

These menus include:

Rice • Beans • Tortillas • Chips • Salsa and Guacamole

We supply paper plates, utensils and chafing dishes.

Delivery fee may apply.

### DESAYUNO

Ask about our Breakfast Menu options.

Delivery Fees vary according to address and complexity of delivery.

## PRICING GUIDELINES

*For On Site Catering*

### PRICE PER PERSON

All menus are customized and priced per person. The per person price includes food, service fee and staffing. Sales tax not included.

### GRATUITIES

All on-site catering has an 18% gratuity included.

### GUEST COUNTS

An estimate guest count is required at the time of booking. A final count is due 10 days prior to the event. This will be the amount you will be billed. If the updated amount is not received within 10 days of the event, we will use the estimate guest count as a guarantee. If the actual number of guests is greater, you will be billed the additional amount.

### RENTALS

We are more than happy to set up rentals at no extra charge if you use our party rentals service.

### SITE INSPECTIONS

Site inspections may be needed for certain events and new locations. There is a minimum \$50.00 charge and varies according to the address and complexity of the event.

### MENU CHANGES

Any menu changes and children's need must be made 10 days before the event.

### DEPOSIT

A 50% non-refundable deposit is required at time of booking to secure your event date. This deposit will be credited toward your final invoice.

### FINAL PAYMENT

Payment in full is due at time of the event. We accept credit cards, checks, cash, money orders and cashier's checks

**VILLA CORONA**  
**COCINA MEXICANA**

• CATERING •

• EVENT PLANNING •

**707-365-4194**

*At Villa Corona, our full-service catering is second to none. We have the experience to create a memorable event for you and your guests. Our distinctive menu is perfect for parties of any size.*

**SERVING**

IN THE BAY AREA SINCE

**1972**

WWW.VILLACORONAMEX.COM

## ANTOJITOS

### TORTUGAS

Grilled vegetables and jack cheese wrapped in a flour tortilla, deep fried and served with dipping sauce.

### MINI SOPITOS

Crispy corn disc topped with Chicken, Beef or Pork, cheese and sour cream, lettuce and cabbage.

### MINI FLAUTAS

Pork or Chicken in a crispy tortilla, topped with guacamole, sour cream and cheese.

### BLACK BEAN FLAUTAS

Crispy flour tortillas filled with black beans and topped with sour cream, guacamole, cheese and salsa picada.

### TOSTADAS DE CEVICHE

Fish Tostadas with chopped onions, cilantro, chile serrano, tomatoes and lime juice.

### MINI TAMALES

Miniature spinach and mushroom tamale topped with green sauce, sour cream and cheese.

## ENSALADAS

### MARBELLA

Romaine lettuce, crab meat, cantaloupe, pineapple, apple, avocado, prawns and salsa rosa dressing.

### SAN MIGUEL

Red leaf lettuce, tomato, olives, cucumber and hard-boiled egg dressed in balsamic vinegar and olive oil.

### PRIMAVERA

Romaine lettuce, apple, melon, corn, sunflower seeds, cucumber, carrots and avocado dressed in balsamic vinegar and olive oil.

## PLATILLOS

### CHILE VERDE

Pork or chicken in spicy homemade tomatillo sauce.

### BIRRIA

Marinated, slow roasted Pork, Chicken, Beef or Lamb.

### CHILE RELLENO

Anaheim peppers stuffed with jack cheese dipped in egg batter.

### TACOS DE PESCADO

Sautéed fish wrapped in corn tortillas with cabbage dressing, topped with pico de gallo salsa.

### GAVIOTAS

Flour tortilla enchiladas filled with prawns (sautéed with garlic, tomatoes and onion) topped with green sauce and jack cheese.

### ENCHILADA

Your choice of meat, or cheese wrapped in a corn tortilla, topped with homemade green sauce and jack cheese.

### CARNITAS

Slow-roasted pork.

### CAMARONES al MOJO de AJO

Prawns sautéed in garlic butter.

### CAMARONES a la DIABLA

Whole prawns sautéed in very spicy sauce.

### TAMALES

Cornmealwrap filled with choice of Pork, Chicken or Spinach and Mushroom.

## DESAYUNO

### HUEVOS con CHORIZO

Homemade Mexican sausage scrambled with eggs, onion and tomato.

### MACHACA de CARNITAS

Slow roasted pork scrambled with eggs, onion and tomato.

### CHILAQUILES

Eggs scrambled with corn tortillas and sauce topped with onion, oregano, and cheese.

### BREAKFAST BURRITO

Eggs scrambled with tomato and onion, with your choice of papas or chorizo wrapped in a tortilla.

## POSTRES

### MEXICAN WEDDING COOKIES

Light and delicious walnut cookies topped with powdered sugar. A rich part of Mexican history.

### FLAN

A rich custard topped with caramel sauce.

### BROWNIES

A constant favorite. Irresistible, dense chocolate squares.

## BEBIDAS

### AGUAS FRESCAS

Refreshing ades in your choice of Tamarindo, Horchata, Jamaica or seasonal fruit.

### SANGRIA

Always a party favorite, Sangria is prepared with red wine, lemonade and a variety of fresh fruit.

### MEXICAN SOFT DRINKS

We offer a selection of popular Mexican soft drinks for your refreshment.