



## MANNY'S CATERING

### REGIONAL MENU

#### BREAKFAST

	<i>Description - Individual portion</i>	<i>Sides</i>
<i>Fruit skewers</i>	2 pc dice of cantaloupe melon, watermelon and papaya	1 pc peanut brittle with honey 2 oz coulis of *piloncillo and cinnamon
<i>*Jamaica yogurt with chia seeds</i>	18 oz of yogurt	
<i>*Huitlacoche omelet with poblano pepper sauce</i>	3 eggs stuffed with Mexican regional mushrooms and served with 8 oz of poblano creamy sauce	beans
<i>*Cochinita tamal</i>	1 pc (200 g) steamed *masa filled with pork and Mexican spices	creamy bean salsa
<i>Canario tamal</i>	1 pc (200 g) sweet vanilla steamed corn dough with raisin	fried plantain



#### HOT & COLD APPETIZERS

<i>Manny's Catering</i>	Manny's special guacamole	tortilla chips
<i>Pan seared cactus and panela cheese with cilantro pesto</i>	5 slices of cactus and 5 slices of panela cheese 4 oz cilantro pesto	Manny traditional white bread rolls
<i>Petite cones filled with beans, gratin cheese and fried pork</i>	3 pc fried tortilla cones	
<i>Gorditas, with curd cheese, chorizo with beans and cooked pork skin (chicharron)</i>	3 pc stuffed tortilla dough filled with 3 different flavors	Mexican red or green sauce
<i>Stuffed jalapeños</i>	3 pc breaded and deep fried jalapeño pepper stuffed with curd cheese and *epazote	
<i>Surimi* jicama tacos</i>	3 pc jicama tortilla filled with surimi, celery, carrot and lettuce	
<i>Mini quesadillas</i>	3 pc quesadillas filled with 3 different flavors (cheese, zucchini and cheese beans)	Mexican red or green sauce



#### HOT MEALS

<i>Mole sauced rolled chicken breast filled with plantain</i>	1 pc chicken breast 6 oz Mexican sweet mole slices of plantain	Mexican red tomato rice
<i>Vegetarian Aztec salad cake</i>	1 pc baked tortilla, zucchini, poblano pepper, corn, tomato and melted cheese	fresh green salad Mexican red tomato rice
<i>Veracruz style bass</i>	200g bass fillet cooked with tomato, olives, olive oil, onion, garlic, white peppers and capers	white rice
<i>Shrimp empanadas with pico de gallo</i>	2 pc fried empanadas filled with shrimp and pico de gallo	mixed green salad
<i>*Pastor tenderloin tips</i>	200 g seasoned tenderloin with Mexican spices served with roasted pineapple, toppings of cilantro, onion and salsa	guacamole and tortillas
<i>Rodrigo style bass</i>	200 g bass cooked with olive oil, onion, garlic and serrano pepper served with special *arriera sauce	white rice



#### SALADS

<i>Avocado filled with amaranth tabule</i>	3 avocado halves filled with a mix of amaranth, lemon, tomato and spices	Traditional white toasted bread
<i>Salmon salad</i>	200 g pan seared salmon served on a bed of mixed greens and tamarind dressing	Traditional white toasted bread
<i>Beet, chicken salad with goat cheese sprinkled with pumpkin seeds</i>	200 g seasoned chicken breast mixed with roasted beet, goat cheese and pumpkin seeds	Traditional white toasted bread
<i>Ixtapan salad</i>	200 g spinach, strawberries with caramelized pecan and goat cheese	2 oz of berries dressing



#### MEXICAN SANDWICH

<i>Breaded thin steak torta</i>	1 pc Mexican bread (telera) filled with breaded steak, avocado, beans, tomato, cheese and lettuce	chips
<i>Pork loin torta</i>	1 pc Mexican bread (telera) filled with pork loin, avocado, beans, tomato, cheese and lettuce	chips
<i>Pork loin with adobo torta</i>	1 pc Mexican bread (telera) filled with spicy pork, avocado, beans, tomato, cheese and lettuce	chips
<i>Cochinita Pibil torta</i>	1 pc Mexican bread (telera) filled with cochinita pibil, avocado, beans, tomato, cheese and lettuce	chips



#### SOUPS

<i>Mushroom soup with epazote</i>	15 oz Mexican seta mushroom, onion, garlic, consome and epazote	tortillas
<i>Cilantro soup</i>	15 oz creamy cilantro soup served with cheese	croutons
<i>Tortilla soup</i>	15 oz Mexican traditional soup cooked with tomato, onion, garlic, garnished with fried tortilla, avocado, panela cheese and slices of fried guajillo pepper	
<i>Cactus and morita pepper soup</i>	15 oz Mexican cactus soup cooked with morita pepper and onion	tortillas



#### DESSERTS

<i>Dulce de leche rice pudding (cajeta)</i>	180 g rice cooked with milk, cajeta, raisin and cinnamon.	
<i>Guava paste and cheese skewer</i>	2 pc skewer with traditional paste and cheese, fried with pancake mix	strawberry coulis
<i>Mole brownies</i>	200 g brownie baked with Mexican sweet mole	
<i>Mexican style funnel cake with piloncillo honey</i>	3 pc funnel cake with cinnamon and sugar	piloncillo honey





MANNY'S CATERING

## REGIONAL MENU



It will be a pleasure to serve you 24/7, 365 days a year, having for your convenience the following telephone numbers and e-mail addresses:  
+52 722 235 8555 • [orders24@mannycatering.com](mailto:orders24@mannycatering.com)



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### ADDITIONAL RECOMMENDATIONS

*Every item is susceptible to any changes you may like including ingredients and quantities*

*We will be able to adjust any recipe according to allergies or diet restrictions*

### GLOSSARY

*Piloncillo: unrefined brown sugar, made from sugar cane by boiling and evaporating cane juice*

*Masa: traditional dough made of treated corn*

*Cochinita: shredded pork cooked with spices, orange juice, black pepper and onion*

*Jamaica: Mexican name for Hibiscus sabdariffa*

*Epazote: Mexican herb reminiscent of oregano and fennel with minty, pine notes*

*Huitlacoche: corn mushroom sautéed with onion and flavored with epazote*

*Jicama: juicy, sweet and crunchy tuber*

*Pastor: marinated meat with spices, guajillo and ancho pepper, white vinegar and orange juice*

*Salsa arriera: Mexican sauce made with 3 different peppers, onion, tomatoes, garlic and cilantro*

### SERVICE POLICIES

#### Delivery fee

\$50.00 USD applicable to all locations excluding MMQT (Queretaro), MMCB (Cuernavaca) and MMMX (Mexico City) where the fee will vary between \$200.00 to \$300.00 USD.

#### Rush fee

Applies when catering delivery time has been changed two hours (02) from the original delivery time; therefore, an additional percentage of 5% will be added to the subtotal of your catering bill.

#### Immediate order

Any request with less than two (02) hours of anticipation is considered urgent. Therefore, there is no cancellation.

#### Special catering

It is considered a special order when a specific product not listed in our Menu is required, driving in search of a product is required, or requesting the supplier to make a special delivery of this product. For this reason, we request at least twenty-four (24) hours advance notice in case of cancellation.

#### Cooked meals

Any dish that involves cooking, preparation or cooling must be canceled at least four (04) hours in advance. Our dishes are prepared at the moment, guaranteeing their freshness, quality and taste.

#### Airport Fee (3.5%)

Manny's catering has secured a Contract Agreement with Toluca International Airport that grants us the right to deliver in-flight catering at the General Aviation area of the airport. In order to recover the fixed monthly amount that we pay to the Airport Management Office we must charge this minimal fee.

