



MIXCO CATERING MENU

Sliders

"Dad Burger" Slider \$3

*the shrooms, muenster cheese,
greens, brioche bun*

Citrus & Chile Marinated Steak Slider \$4

Achiote Roasted Pork Slider \$3

avocado

Chicken, Bacon, Apple and Brie Slider \$4

Green Chile Black Bean Sliders \$3

Spicy Slaw

Taco Bar

Your choice of protein(s) comes with the following accoutrements:

Queso Fresco, Fresh Cilantro, Mexican Style pickled Onion, Fire Roasted Tomato Salsa

Achiote Roasted Pork \$3

Green Chile Chicken \$3

Sautéed Wild Mushroom & Peppers \$3

House Made Chorizo \$4

Chile Braised Beef \$4

Canapés \$2

Served on house made crostini

Whipped Goat Cheese with Sherry Glazed Seasonal Berries

Classic Tomato Bruschetta

Pimiento Cheese with Crispy Peppered Bacon

Thai Green Curried Egg Salad with Fresh Herbs

Crowd Pleasers

priced per person

Beer Battered Onion Rings \$2

MixCo Fries \$2

With your choice of two sauces- scallion aioli, caramelized onion bacon aioli, harissa catsup, green goddess

Fire Roasted Tomato Salsa \$1.50

Tortilla chips

Sweet Garlic Greens Dip \$3

Crusty bread

Green Chile Queso Blanco \$3

Tortilla chips

priced per piece

Fried Green Chile Mac & Cheese \$3

BBQ Chicken Meatballs \$2

Spicy smoked peach glaze

Harissa Lamb Meatballs \$3

Swedish Meatballs \$2

spiced pork and beef meatballs in creamy beef gravy

Harissa Chicken Wings \$2

Carolina Reaper Chicken Wings \$2

Smoked Peach BBQ Baby Back Ribs \$4

Shrimp Cocktail \$3.50

house made cocktail sauce with fresh herbs

*We can also design custom plated menus or quote items not listed above at your request!
To book your party call Heather 918-779-6333 Heather@624catering.com*

Desserts

priced per piece	\$2
Calas with Chile Cherry Sauce	
<i>Creole style rice fritters served warm with dark cherry dipping sauce on the side</i>	
Lemon Cheesecake	
White Chocolate Pistachio Brittle	
Dark Chocolate Hazelnut Brittle	
Black Walnut Brownies	
Buttermilk Biscuit Bread Pudding with Port Wine Strawberries	
<i>Creamy bread pudding served warm with port wine glazed strawberries on the side</i>	

Platters

Priced per platter- each platter serves 25 people	
Moroccan spiced Carrot Dip	\$25
<i>Pita chips</i>	
Crudités Platter	\$25
Fresh veggies, roasted red pepper hummus	
Domestic Cheese Board	\$50
<i>house made fruit compote, chile-lime roasted nuts, fresh bread, crostini, three domestic cheeses</i>	
Imported Cheese Board	\$75
<i>house made fruit compote, chile-lime roasted nuts, fresh bread, crostini, three imported cheeses</i>	
Charcuterie Board	\$100
<i>marinated castlevetrano olives, chile-lime roasted nuts, fresh bread, crostini, house made pâté, prosciutto, Italian dry salami</i>	
Mexican Shrimp Cocktail	\$75
<i>chili and lime poached shrimp in spicy Mexican style cocktail sauce with jicama, avocado, onion and cilantro, served with tortilla chips</i>	

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