



La Tilma Catering Menu

APPETIZERS:

1. Butternut Squash w/Goat Cheese and Caramelized Pecan Crostini
2. Quesadillas de Papas con Chorizo with Chipotle sauce; pineapple with Tajin and side of crema
3. Flautitas de picadillo with mango pico de gallo and cream on side
4. Bruschetta: Atop toasted buttered Sourdough bread, roasted tomatoes and garlic with fresh basil and balsamic vinaigrette and olive oil sprinkled with shaved parmesan cheese
5. Mediterranean Ground Beef Meatballs with Mint and Cumin with a side of Dill Lemon Yogurt
6. Bacon-Wrapped, Seared Beef Tips and Grilled Mango Drizzled with Honey; Sriracha sauce on side
7. Deshebrada w/caramelized onions and roasted garlic with muenster cheese Sliders brushed with Spicy Mustard and topped with Pickles; side of Crispy Vegetable Chips
8. Caprese Bites: Tomato Slices and Buffalo Mozzarella Cheese topped with Pesto Sauce atop toasted split-top potato bread with butter and sprinkled with balsamic vinaigrette
9. Borunda Corn Cups: White Kernel Corn topped with grated cheese, chives and Valentina Hot Sauce
10. Panko-Coated Breast of Chicken Tenders w/Spicy Tamarindo-Pineapple sauce on side
11. Spicy Avocado Carpaccio: Slices of Avocado with mango pico de gallo atop toasted split-top potato bread with butter
12. Jumbo Shrimp atop lemon guacamole in avocado half shell
13. Herbed Cream Cheese and Slices of Avocado Crostini garnished with Mandarin Slices and Raspberries and drizzled with Balsamic Vinaigrette
14. Seared BBQ Pork Cubes/Caramelized Grilled Pineapple Kabobs

SALADS:

1. Chunky Cucumber/Tomato Mixed Green Salad w/Mandarins, Olives, Shaved Parmesan Cheese, Cranberries, Sliced Almonds in a Balsamic Vinaigrette Dressing
2. Iceberg Lettuce w/ Cherry Tomatoes, Walnuts, Shaved Parmesan Cheese, Kalamata Olives, Dried Apricots, and Seared Beef Tips in a Balsamic Vinaigrette
3. Black Bean Salad with Diced Tomatoes/Onions/Jalapeños/Mango, Cilantro, Lemon Juice, and Olive Oil
4. Pasta Primavera with Penne Pasta in Italian Dressing and Black Cracked Pepper with Cherry Tomatoes, Green and Black Whole Olives, Red/Green/Yellow Bell Peppers, Italian Squash, Onion, Carrots, Asparagus and Feta Cheese
5. Slices of Buffalo Steak Tomatoes and Avocado drizzled with balsamic vinegar and oil
6. Wedge Salad w/Crispy Bacon, Diced Tomatoes/Cucumbers/Green Apples, Caramelized Pecans, and Bleu Cheese topped with Vinegar and Caesar Dressing
7. All White Breast Chicken Salad: Pulled Chicken with Diced Tomatoes/Onions/Celery/Jalapeños/Green Olives/Dill Pickles, Cranberries, and Pecans with Mayonnaise and touch of mustard.
8. Crispy Fried Tofu dusted with black pepper, cumin, mint, cayenne pepper in mixed greens with lime halves to taste
9. Two-Olive Red Potato Salad w/Celery, Mayonnaise and Honey Mustard
10. Rotini Pasta with Pesto Sauce, Cherry Tomatoes, and Feta Cheese
11. Lentil Salad: Atop Arugula Lettuce, cooked, firm lentils with diced tomatoes and onions and cilantro with a Lemon/Olive Oil dressing
12. Caesar Salad w/Chunky Iceberg Lettuce and Diced Cucumbers topped with grated Parmesan cheese, grilled chicken, and croutons, topped with a creamy Caesar dressing
13. Caprese Salad: Mixed Greens topped with slices of buffalo steak tomatoes and slices of buffalo mozzarella cheese, fresh basil; topped with a vinaigrette dressing
14. Salpicón: Pulled Flank Steak (Carne Deshebrada) with Diced Tomatoes/Onions/Jalapeños, Cilantro, Lemon Juice, and Olive Oil

ENTREES:

1. Flank Steak Flautas w/Guacamole, Sour Cream, and Mango Pico de Gallo on Side; Mexican Rice; Frijoles de la Olla (Also Flautas de Papas con Queso, Picadillo, and Pollo)
2. Red Chile Munster Cheese & Onion Enchiladas; Green Chile Chicken Enchiladas topped with Muenster Cheese; Chicken Enmoladas with mole sauce; Entomatadas con Carne Molida; Calabazitas w/corn and cheese; Frijoles Charros
3. Chiles Enogados: Roasted Poblanos stuffed with a ground beef/diced tomatoes, onions, garlic, carrots, squash/cranberries/pecans; smothered with a white wine cream sauce with minced walnuts; topped with pomegranate seeds; Herbed White Rice w/Corn; Grilled Pineapple Slices and Grilled Italian Squash
4. Taco Bar: On Corn Tortillas- Shredded Flank Steak, Grilled Chicken, and Spicy Beef Bulgogi; Sides: diced tomatoes and onions, cilantro, lime wedges, shredded cheese, avocado, sour cream; salsas: chile de arbol, mango pico de gallo, chile verde; Black Beans, Mexican Rice
5. CHICKEN OPTIONS: Chicken is a 7 oz all white chicken breast, except for Crispy Skin Thighs
 - a. Chicken Parmesan (Chunky tomato sauce with diced carrots/onions/ garlic/squash), Penne Pasta in Alfredo Sauce; Sauteed Yellow and Green Squash
 - b. Chicken Mole, Mexican Rice; Frijoles de la Olla, In-House Corn Tostadas
 - c. Chicken Santa Fe (Chile California Cream Sauce, topped with muenster cheese and bell peppers), Herbed White Rice w/Cilantro and Roasted Chile California, Calabazitas
 - d. Baked Lemon Chicken w/Crispy Skin, Red Potato Mashed Potatoes, Sauteed Yellow and Green Squash
 - e. Chicken (and/or Beef) Fajitas with grilled onions/garlic/bell peppers/Italian squash/tomatoes, Mexican rice, Frijoles Charros, In-House Corn Tortillas
 - f. Baked Chicken Fricassee with Crispy Skin (White Wine Cream Sauce w/butter, Rosemary, and garlic), Tri-Color Roasted Potatoes, Grilled Portobello Mushrooms
6. Seared Beef Tips w/caramelized onions and garlic; Buttery Red Potato Mashed Potatoes, Corn on the Cob; Toasted Potato Bread w/Butter
7. Menudo, Pozole Rojo, Pozole Blanco

AGUAS FRESCAS AND OTHER BEVERAGES:

1. Fresh-Brewed Jamaica
2. Fresh-squeezed lemons Lemonade
3. Agua de Piña
4. Orchata
5. Agua de Canela with Anis
6. Jamaica/Canela Calientitos with pineapple, oranges, apples, and mangos (Non-Alcoholic)
7. Champurrado

DESSERTS:

1. Tres Leches Pecan Cake with Lemon Topping
2. Corn Bread Muffins; Corn Bread Muffins with Cranberries, Jalapeños, and Orange Zest
3. Chocolate Abuelita Hazelnut Chocolate Cake with Raspberries and topped with Whipped Heavy Cream and Fresh Raspberries
4. Capirotada
5. Berries and Cream
6. Buñuelos
7. Fresh Fruit Cups with Pineapple/Jicama/Watermelon Spears; lime wedge and Tajin
8. Arroz con Leche con Pasas
9. Pistachio Pineapple Ambrosia with Pecans (Whipped Fresh Cream w/Diced Pineapple and Chopped Pecans
10. Lemon Squares

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