



CATERING MENU

APPETIZERS

Minimum order of 20 for all entrees & appetizers

Fresh Guacamole w/House Totopos

Avocado blended w/tomatoes, onions, serranos & cilantro

\$3.50 per person

Chile con Queso w/House Totopos

Anaheim chiles, fresh jalapeños, onions & tomatoes blended w/cheese

\$2.50 per person

Hongos al Ajillo

Mushrooms sautéed w/garlic, butter, white wine & crushed chile

\$2.50 per person

Encurtidos

Pickled jalapeños filled w/shrimp & queso ranchero, dipped in egg batter, fried & topped w/salsa Española

\$3.25 per person

Flautitas

A corn/flour blend tortilla filled w/shredded chicken, shredded beef or refried beans, deep fried then garnished w/crema Mexicana, salsa de aguacate & queso cotija

\$2.75 per person

Rajas de Chile Poblano

Roasted poblano chile strips w/sautéed sliced tomatoes and onions, topped w/melted jack cheese

\$2.50 per person

Camarones en Mole Amarillo

Tiger prawns in our sweet, savory & spicy mole sauce

\$7.00 per person

Chips & Salsa

\$1.75 per person

Hand Tossed Salad

With house made seasonal vinaigrette

\$3.50 per person

All of our entrees include Red Iguana chips, housemade salsa, Spanish rice, refried beans, and warm corn/flour tortillas.

ENTREES

Minimum order of 20 for all entrees

NUMERO UNO

Fajitas

Tender chicken, seasoned vegetables, tasty top sirloin or tiger prawns grilled w/sliced tomatoes, onions, red, yellow & green bell peppers accompanied by fresh guacamole, sour cream, pico de gallo & queso cotija

\$13.25 per person for chicken or vegetables

\$15.25 per person for steak or tiger prawns

NUMERO DOS

Puntas a la Nortena

Top sirloin tips sautéed w/bacon, fresh jalapeño strips, onions & fresh tomatoes, served atop our almond mole (almonds, chile guajillo, chile guero, yellow zucchini, milk & peanut butter all blended together w/herbs & spices)

\$15.50 per person

NUMERO TRES

Lomo de Puerco en Mole de Almendras

A roasted pork loin stuffed w/dried fruit, sun dried tomatoes, swiss chard & pine nuts served atop the almond mole

\$16.50 per person

NUMERO CUATRO

Moles

Choose one of our 6 homemade & unique mole sauces tossed w/chicken, turkey, tiger prawns or sautéed vegetables.

AMARILLO

Golden raisins, yellow zucchini, chile guajillo & dried seasonal yellow chiles; a fiery favorite

POBLANO

Chile guajillo & ancho, peanuts, sesame seeds, walnuts, oiled raisins, bananas & Mexican chocolate; a beloved mole

VERDE

Fresh chile poblano, chile guero & jalapeño blended w/pepitas, sesame seeds, basil, onions, zucchini, avocados & fresh greens; a Red Iguana favorite

NEGRO

Dried chile mulato & pasilla w/Mexican chocolate, raisins, peanuts, walnuts & bananas; the king of moles

RED PIPIAN

Pumpkin seeds, dried chile guajillo, peanuts, pepitas, onions & tomatoes; Lucy's favorite

COLORADITO

Pine nuts, almonds, peanuts, dried chile chihuacle & guajillo chiles blended with fresh chile poblano & Mexican chocolate

Moles w/chicken, turkey or vegetables, \$15.00 per person

Moles w/prawns, \$16.50 per person

NUMERO CINCO

Chile Verde

Tender select cubed pork cooked in our green chile & tomatillo sauce

\$9.95 per person

Chicken Chile Verde

(Minimum 24-hour advance notice appreciated)

\$9.95 per person

NUMERO SEIS

Succulent Carnitas

Seasoned pork cooked in its own juices w/spices & orange pulp, then fried w/beer & a hint of milk, accompanied by fresh avocado salsa, pico de gallo & jalapeños

\$12.35 per person

NUMERO OCHO

Pescado a la Veracruzana

A delicious seasonal white fish dusted w/flour, paprika & sesame seeds, then pan fried & simmered in a flavorful tomato sauce w/chile strips, garlic, onions, oregano, capers & green olives

\$12.35 per person

NUMERO NUEVE

Cochinita Pibil

Pork loin rubbed with achiote, vinegar, lime juice, orange juice, paprika & salt. Slow roasted, then shredded & simmered in the roasting juices. Served w/pickled red onions

\$12.35 per person

NUMERO DIEZ

Specialty Chile Rellenos

(Minimum 48-hour advance notice appreciated)

A fresh roasted chile poblano filled with one of our delicious fillings, egg battered, lightly fried, topped with salsa Española & crema Mexicana. Choose from one of the following:

CHILE RELLENO PICADILLO

Seasoned ground beef, golden raisins & pinenuts

\$12.99 per person

CHILE RELLENO DE CAMARON

Diced shrimp, tomato, onion & queso oaxaca

\$15.99 per person

CHILE RELLENO TRES QUESOS

Monterey jack, cotija & ranchero cheeses

\$12.99 per person

CHILE RELLENO OAXACA

Corn kernels & queso oaxaca

\$12.99 per person

CHILE RELLENO CON CALABAZA

Mushrooms, zucchini, yellow squash, corn & jack cheese

\$12.99 per person

A LA CARTE

Minimum order of 20 for all entrees

ENCHILADAS

For quality purposes, we recommend enchiladas for groups of 40 or less, and we do not recommend enchiladas for buffet lines.

Traditional Enchiladas

Shredded chicken, shredded beef or cheese enchilada, topped w/dried New Mexico red chile sauce & melted jack cheese

\$4.20 per enchilada

Specialty Enchiladas

ENCHILADAS VERDES

Sour cream chicken topped w/mole verde

ENCHILADAS MANGO

Filled w/carnitas & topped w/mango mole

ENCHILADAS AMARILLAS

filled w/ carnitas & topped w/mole amarillo

ENCHILADAS SUIZAS

Filled w/our cream chicken & mashed avocado, topped w/mole poblano

ENMOLADAS

Filled w/refried beans & topped w/mole negro. Served with pickled red onions

\$5.60 per enchilada

All enchiladas topped w/melted cheese

HOMEMADE TAMALES

(Minimum 48-hour advance notice appreciated)

Order minimum: one dozen

Chicken, Pork or Cheese

With your choice of chile verde or one of our moles on the side

\$5.60 per per tamale w/sauce

Rice and Beans

Your choice of Spanish rice or Mexican style white rice & refried beans or black beans

\$2.60 per person

RED IGUANA HOUSE CHILE RELLENO

A fresh roasted anaheim pepper filled w/queso monterrey, dipped in egg batter, lightly fried & served w/our mild, flavorful salsa Española

\$5.50 per relleno

DESSERTS

(Minimum 24-hour advance notice required)

Caramel Flan

\$32.00 per whole flan

Pan de Tres Leches

\$32.00 per whole cake

Chocolate Flan

\$32.00 per whole flan

Mexican Style Cookies

\$7.50 per dozen

DRINKS

Margarita Service

We provide our fresh housemade margarita mix, limes, salt & ice

\$3.25 per person

Non-Alcoholic Beverages

(Assorted pepsi products and bottled waters)

\$1.65 per person

Housemade Aguas Frescas

\$3.25 per person

Quality disposable plates, napkins & utensils
are available upon request.

**¡GRACIAS, PROVECHO!
EAT RED IGUANA**