

Red Iguana Catering

801.300.4214 (catering office)

Red Iguana uses only quality ingredients in the preparation of our award-winning food. We are known as

“The Home of Killer Mexican food”

Operating in the Salt Lake Valley since 1985!

Our Services

Pick up orders

Delivery

Buffet Set-Ups

Full Service Catering

Our catering menu is great for groups of 15 or more.

Pick up Orders

Orders can be placed to be picked up at either of our full service restaurants at a time that is convenient for you. These can be family style orders from our catering menu or individual orders placed straight from our regular menu. For the quality of the food we do recommend keeping individual orders to groups of 20 or less. A 10% packaging fee will be added to the subtotal on pick up orders.

Delivery

We offer delivery on orders over 150.00. We package food in sturdy aluminum containers that keep food hot and are oven safe. Everything is labeled and we provide all necessary serving utensils. We bring the delicious food to you and you set it up how you would like it. An 18% delivery, packaging and handling fee will be added to the subtotal on all deliveries.

Buffet Set-Ups

Buffet Set-Ups are great for larger parties or for when you want food out and available for longer periods of time. We arrive approximately one hour before you would like to eat and set everything up. This includes dressing the buffet table with colorful Mexican-style tablecloths, setting up chafing dishes and putting all the food out. Once the set up is finished, we leave and let you and your guests enjoy. We will come back afterwards and clean everything up. A 20% delivery, packaging and handling fee is added to all buffet set ups.

Full Service Caterings

We take care of everything that has to do with the buffet table and the food. This includes; chafing dishes, table clothes and serving utensils. We provide the staff to take care of all of the above throughout your event. We are not an all inclusive catering company; we do not handle decorations, tables for guests, chairs, china, glassware, silverware, linens or decorations aside from what is used on your buffet tables. A 20% packaging and handling fee is added to all full service catering plus a 125.00 per staff member fee (minimum of 2 staff members).

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Cancellation Policy

On all full service caterings and buffet set ups we need 48 hours advance notice to cancel your event. Cancellations made within 48 hours will be subject to a cancellation fee. Events canceled on the same day will be charged the full amount.

Delivery Area

*We deliver within a 15-mile radius of Red Iguana. Anything past that radius will be subject to a mileage fee in addition to our packaging and handling fees.
.57/mile (2015 gov't rate)*

Additional Services

During full service caterings we can provide bartending services for your event. We provide the bartender and the tools. Customer must provide the alcohol. Bartender fees are 125.00 per duration of event.



~Appetizers~

Minimum order of 15 for all appetizers

Fresh Guacamole w/ House Totopos

*Avocado blended w/tomatoes, onions, serranos, & cilantro
3.20 per person*

Chile con Queso w/ House Totopos

*Anaheim chiles, fresh jalapeños, onions, & tomatoes blended w/ cheese
2.25 per person*

Hongos al Ajillo

*Mushrooms sautéed w/ garlic, butter, white wine & crushed chile
2.25 per person*

Encurtidos

*Pickled jalapeños filled w/ shrimp & queso ranchero, dipped in egg batter, fried & topped w/
salsa española
3.00 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
2.50 per person*

Rajas de Chile Poblano

Roasted Poblano chile strips with sautéed sliced tomatoes and onions, topped with melted jack cheese.

2.25 per person

Camarones en Mole Amarillo

Tiger prawns in our sweet, savory & spicy mole sauce

6.00 per person

Chips & Salsa

1.50 per person

Hand Tossed Salad with house made seasonal vinaigrette

3.00 per person

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~Entrees~

All our entrees include made for Red Iguana Chips, house made salsa, Spanish rice, refried beans and warm corn and flour tortillas.

Minimum order of 15 for all entrees

Numero Uno

Fajitas

Tender chicken, seasoned vegetable, 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, and queso cotija,

12.60 per person for chicken or vegetable,

14.60 per person for steak or tiger prawns

Numero Dos

Puntas a la nortena

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

14.25 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 a top the almond mole

16.50 per person

Numero Cuatro

Moles

Choose one of our 6 homemade and 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 mole's

Red Pipian~ pumpkin seeds, dried chile guajillo, peanuts, pepitas, onions, & tomatoes, Lucy's favorite

Coloradito~ pine nuts, almonds, peanuts, dried chile chihuacle and guajillo chiles, blended with fresh chile Poblano and Mexican chocolate.

Moles w/ chicken, turkey, or vegetables 14.25 per person

Moles w/ prawns 16.25 per person

Numero Cinco

Chile Verde

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

Chicken Chile Verde

(we need at least 24 hours advance notice when ordering)
9.50 per person

Numero Seis

Chile Colorado

Diced beef seasoned & simmered in a dried New Mexico chile & tomato puree sauce. 9.50 per person

Numero Siete

Succulent Carnitas

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

Numero Ocho

Pescado a la Veracruzana

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

Numero Nueve

Cochinita Pibil

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

Numero Diez

Specialty Chile Rellenos

*(we need at least 48 hours advance notice when ordering specialty rellenos)
A fresh roasted chile poblano filled with one of our delicious fillings, egg battered and lightly fried, topped with salsa espanola and crema mexicana. Choose from one of the following*

Chile Relleno Picadillo- *seasoned ground beef, golden raisins and pinenuts
12.99 per person*

Chile Relleno de Camaron- *diced shrimp, tomato, onion, queso oaxaca
15.99*

Chile Relleno Tres Quesos- *monterary jack, cotija and ranchero cheeses.
12.99 per person*

Chile Relleno Oaxaca-*corn kernals and queso oaxaca
12.99 per person*

Chile Relleno con Calabaza- *mushrooms, zucchini, yellow squash, corn and jack cheese
12.99 per person*



A la Carte choices

A minimum order of 15 servings for a la carte choices

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

Enchiladas

For quality purposes we recommend enchiladas for groups of 40 or less. We do not recommend enchiladas for buffet lines. If you plan on eating them straight away they will be just perfect.

Traditional Enchiladas

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

4.00 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/ sour cream chicken and mashed avocado, topped w/ mole poblano;

Enmoladas~ filled w/ refried beans & topped w/ mole negro and pickled red onions

All enchiladas topped w/melted cheese

5.60 per enchiladas

Homemade Tamales

(we need at least 48 hours advance notice when ordering tamales)

Tamales must be ordered in minimum of one dozen

Chicken, pork, or cheese

with your choice of chile verde or one of moles on the side

5.60 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



Desserts

(we need at least 24 hours advance notice)

Caramel Flan

32.00 per whole flan

Chocolate Flan

32.00 per whole flan

Pan de Tres Leches

32.00 per whole cake

Mexican Style Cookies

7.50 per dozen

An assortment of individual desserts (caramel flan, tres leches and chocolate flan)

4.25 per person

On groups of 50 or more desserts are available on a per person price of 2.25

Margarita Service

We provide our fresh home-made margarita mix, limes, salt and ice

3.25 per person

Non-Alcoholic Beverages

(assorted pepsi products, and bottled waters)

1.65 per person

Housemade Agua Frescas

3.25 per person

Quality Disposable Plates, Napkins and Utensils are available upon request.

¡GRACIAS, PROVECHO!

EAT RED IGUANA