

# ATLAS CATERING COOKOUT MENU

## BREAKFAST RIDE | \$25.00 PER PERSON

Nogales Chile Eggs with Assorted Muffins & Fresh Fruit

## ARTISAN TACO STATION | \$28.00 PER PERSON

Alejandro's Grilled Corn & Flour Tortillas

fillings: Carne Asada & Roasted Chicken

*(Can substitute poblano peppers & portobello mushrooms for either protein)* 

toppings: Cabbage Slaw, Pickled Red Onion, Avocado Crema, Salsa, Cotija

sides: Refried Beans & Mexican Rice

## ALL AMERICAN | \$33 PER PERSON

Hamburgers, Cheeseburgers & Veggie Burgers (upon request)

Sonoran Dogs: Bacon Wrapped All-Beef Hot Dogs, Grilled Onions, Pinto Beans, Chopped Tomatoes, Jalapeño Relish, Mayonnaise, Avocado Crema & Grilled Peppers

Assorted Chips & Cookies

## CHUCKWAGON | \$37.00 PER PERSON

House Salad with Buttermilk Herb Dressing

Papa's Potato Salad & Wild Bill's Baked Beans

Roasted Chicken and BBQ Ribs

Rolls & our famous Brookie (half Brownie, half Chocolate Chip Cookie)

## THE COWBOY GRILL | \$44.00 PER PERSON

*choose two*

Arizona Spiced Sirloin

Bourbon Brined BBQ Chicken

Cowboy Carnitas (Pulled Pork)

Portobello & Poblano Skewers 

*or choose*

Ribeye Steaks with Jumbo Chile Spiced Shrimp (Market Price)

sides: Rolls *or* Mexican Spoonbread,

Elote Salad, Cabbage Slaw & Hashbrown Casserole

dessert *(choice of):*

Seasonal Fruit Cobbler, Margarita Bars or Texas Bar Cake

**ALL MENUS INCLUDE  
PRICKLY PEAR LEMONADE & ARIZONA SUN TEA**

*parties of less than thirty subject to \$5 additional per person*