

## PORK SPECIALTIES

Half Tray (serves 8-10) or Full Tray (serves 18 - 20)  
Rice and beans, guacamole, sour cream, flour or corn tortillas, chips and salsa are included

**\$188 half \$375 full**

### Carnitas Fajitas

Pork carnitas with stir-fried green, yellow peppers, red peppers, onions, cilantro, tomatoes and spices

### Carnitas

Lean pork marinated and slowly cooked with oranges, garlic, and spices until tender

### Cochinita Revolcada

Our tender carnitas sautéed with three of our sauces including chipotle

### Chile Verde

Our tender carnitas simmered in our delicious salsa verde with tomatillos

### Carnitas A La Mexicana

Jalapeños and cilantro

### Carnitas Coca-Cola

Carnitas in Coca-Cola sauce made with dry pasilla chiles, garlic, pepper, cloves and secret spices



## GOURMET TAMALES

Choice of beef, pork, chicken tinga, chile rajas, spinach and feta, black bean and feta, spicy black bean, chicken with corn, cheese, chile relleno, garbanzo, green beans, mushrooms, garlic and red or green sauce

**\$4.34 each \$52 a dozen**

Order of 12 or more requires a 24 hour notice

## ENCHILADAS & CHILE RELLENOS

Shredded Chicken or Beef Enchiladas

**\$70 a dozen**

Shrimp Enchiladas with Red or Green Sauce

**\$110 a dozen**

Our Famous Chile Rellenos

Grilled or fried

**\$82 a dozen**



## SIDES

Half Tray (serves 8-10) or Full Tray (serves 18 - 20)

**\$30 half \$60 full**

Michoacán Rice

Refried Beans

Beans

Sautéed Fresh Vegetables

Squash, carrots, tomatoes, mushrooms and garlic

Guacamole **\$15 16oz \$30 quart**

Lime juice, tomatoes, onion, cilantro and jalapeños

Sour Cream **\$10 16oz \$20 quart**

Pico De Gallo **\$12 16oz \$22 quart**

Michoacán Corn Tortilla Chips **\$13 half \$25 full**

Michoacán Flour Tortilla Chips **\$17 half \$30 full**

Michoacán Chip Salsa **\$5 8oz \$10 16oz**

Has a four day shelf life

Deep Fried Jalapeños & Onions **\$30 half \$60 full**

Tortillas, Flour or Corn **\$6 dozen**

Made from scratch

Fideo Soup **\$7 16oz \$12 quart**



## CATERING

At Michoacán Mexican Restaurant we believe in customizing your catering needs to fit your special event. Our extensive catering menu was designed to provide you the best selection of our favorite Mexican dishes.

Whether you are looking for a dining experience for a few, fifty or more. Michoacán is ready to provide friendly and attentive service while you and your guests enjoy the best Mexican food in Las Vegas.

- Customized trays and menus are available upon request.
- Please allow 48 hours for preparation.
- Please allow 48 hours notice for orders to be delivered.
- Paper plates, napkins, and plastic-ware are included.
- Complimentary delivery on catering order of \$350 or more, within a 5 mile radius of the restaurant. Orders under \$350 or outside the 5 mile radius will be assessed per order.

**SERVICE - There is a minimum of 4 hours for service**

Server \$35 Per Hour

Bus Person \$25 Per Hour

Chafing dishes are available on request, with deposit.

*\*Catering pricing cannot be combined with any other offers*

**Call 702.385.4636**

To place your order, and we'll take care of the rest



**Michoacán**  
gourmet mexican restaurant

Located in Centennial Center  
7870 West Tropical Parkway  
702.385.4636



**Michoacán**  
gourmet mexican restaurant

**LET US BRING  
THE  
PARTY TO YOU**

**CATERING MENU**

Place your order and we'll take care of the rest  
The Best Mexican Catering in Las Vegas

**702.385.4636**

**AUTHENTICALLY MEXICAN**  **SERIOUSLY GOOD**



**USING ONLY THE FRESHEST INGREDIENTS**

## SALADS

Half Tray (serves 8-10) or Full Tray (serves 18-20)

### Mixed Green Salad

Iceberg, romaine, tomatoes and mushrooms. Served with a variety of dressings

\$25 *half* \$50 *full*

### Fresh Fruit Tray

Assorted seasonal fresh fruits

\$55

### Ensalada Marinera

Avocado, diced shrimp, pico de gallo and lime juice

\$115 *half* \$230 *full*

### Chipotle Caesar

Crisp romaine, grilled corn, queso fresco, cilantro, tomatoes, topped with croutons. Michoacán chipotle dressing

\$28 *half* \$55 *full*

add chicken \$46 add chicken \$92

add shrimp \$58 add shrimp \$116



## TACOS

### Taco Bar - Build Your Own Tacos

Includes flour or corn tortillas, lettuce, tomatoes, cheddar, jack cheese and salsa

#### Shredded Chicken, Beef, or Pork

\$52 *a dozen*

#### Tacos Carne Asada, Lengua, or Al Pastor

\$68 *a dozen*

#### Tacos Pescado (Fish) or Camarones (Shrimp)

Grilled or fried

\$78 *a dozen*



For your health, meals are prepared in canola and olive oil



## CHICKEN SPECIALTIES

Half Tray (serves 8-10) or Full Tray (serves 18-20)

Rice and beans, guacamole, sour cream, flour or corn tortillas, chips and salsa are included

\$163 *half* \$325 *full*

### Chicken Fajitas

Pork chicken with stir-fried green, yellow peppers, red peppers, onions, cilantro, tomatoes and spices

### Gallo Al Mojo De Ajo

Grilled chicken breast finished with a little olive oil, then simmered in a garlic sauce

### Pollo Con Rajas Y Crema

Grilled chicken breast finished sautéed with onions, fresh roasted pasilla strips and a white cream sauce

### Pollo Zirahuen

Grilled chicken breast with olive oil, sautéed tomatoes, onions, paprika, spice and a touch of sour cream

### Pollo Amador Castillo

Grilled chicken breast marinated in sauce with achiote, garlic, onions, red chilies and vinegar

### Gallo Al Chipotle

Grilled chicken breast made with our chipotle sauce, tomatoes, onions, peppers, green olives, garlic and red chiles

*\*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, poultry, or shellstock reduces the risk of food borne illnesses. Young children, the elderly and individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.*

## BEEF SPECIALTIES

Half Tray (serves 8-10) or Full Tray (serves 18-20)

Rice and beans, guacamole, sour cream, flour or corn tortillas, chips and salsa are included

\$220 *half* \$440 *full*

### Beef Fajitas

Grilled beef strips with stir-fried green, yellow peppers, red peppers, onions, cilantro, tomatoes and spices

### Carne Asada Steak

Thin New York steak broiled with lemon juice, and spices. Topped with fried pico de gallo and jalapeño

### Buey Al Cilantro

Grilled bone in New York steak with blend of onions, cilantro and salsa verde

### Steak Ranchero

Grilled New York steak smothered with our ranchero, verde sauces (1/2 each) and melted cheese

### Chile Colorado

Small chunks of New York steak sautéed in our rich red sauce and served with raw onions on top

### Novillo Al Cognac

Grilled New York steak with a delicious sauce of mushrooms, onions, spices, heavy cream and cognac

### Beef & Pico De Gallo

Tender strips of beef grilled with a touch of olive oil, onions, cilantro, tomatoes and lime juice



## SHRIMP SPECIALTIES

Half Tray (serves 8-10) or Full Tray (serves 18-20)

Rice and beans, guacamole, sour cream, flour or corn tortillas, chips and salsa are included

\$240 *half* \$480 *full*

### Shrimp Fajitas

Grilled Gulf shrimp, stir-fried green, yellow peppers, red peppers, onions, cilantro, tomatoes and spices

### Camarones Rajas Y Crema

Grilled Gulf shrimp sautéed with onions, fresh roasted pasilla strips and a white cream sauce

### Camarones Mojo De Ajo

Grilled Gulf shrimp finished with olive oil, then simmered in our special garlic sauce

### Camarones Al Cognac

Grilled Gulf shrimp with a delicious sauce of mushrooms, onions, spices, heavy cream and cognac

### Camarones A La Mexicana

Grilled Gulf shrimp sautéed with onions, tomatoes jalapeños and cilantro

### Camarones Envueltos Con Tocino

Large Mexican Gulf shrimp filled with cheese, red bell peppers, wrapped in bacon and deep fried. Served with our signature Sarandead side sauce

**We LOVE Our LOYAL Customers!**