

Red Iguana catering

801-322-1489

*The Red Iguana only uses 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 City valley since 1985!*

Our services

Many of our customers like to order right from the menu. We gladly deliver orders over a hundred dollars when we are available. Ordering from the menu works great for office lunches & groups under 30. We label individual orders with the name of the dish and the persons name if that information is given to us. We include chips & salsa family style with individual orders to go. A 15% service & handling fee will be added to the subtotal. Individual orders are always available for pick up.

Visit www.rediguana.com to view our menu

Family style orders work great for groups of 10 or more. We package food in aluminum containers that keep food hot. These types of orders are always available for pick up or delivery when available. A 15% service & handling fee will be added to the subtotal.

*We provide at an additional cost disposable quality plates, napkins, silverware, & serving utensils, if requested.
.50 cents per person*

Full service catering

We handle everything that has to do with the buffet table.

***We do not** handle tables, chairs, china, glassware, silverware, linens, or decorations aside from what we use on the buffet table.*

We deliver family style meals in aluminum containers, which keep food hot, or we deliver and set up buffets leaving our equipment to be picked up at an arranged time after the event, or we stay and provide full service during the event with the required staff.

Server services \$80.00 per server for 3 hours of service

Preparing for a catering event takes us any where from 5 to 10 hours of prep work at our restaurant depending on the size and menu. We add to the total amount of food & beverage an 18% handling fee.

Non-alcoholic beverages available

\$1.25 per person

Bartending service & signature Red Iguana made from scratch margarita mix available

\$80.00 bartender for 3 hours of service

\$2.00 mix, w/ ice, limes, & salt, per person

Customer must provide liquor

~Appetizers~

Fresh guacamole

Avocado blended w/ tomato, onions, serranos, & cilantro
\$3.25 per person

Chile con queso

Anaheim chile, fresh jalapeño, onions, & tomato blended w/ cheese
\$1.50 per person

Hongos al ajillo

Mushrooms sautéed w/ garlic, butter, white wine & crushed chile
\$1.50 per person

Encurtidos

Pickled jalapeños filled w/ shrimp & queso rancher, dipped in egg batter, fried & topped w/ salsa española
\$2.00 per relleno

Quesadillas

Made on site only to ensure quality & freshness
Your choice of
Cheese, rajas de chile poblano, sautéed mushrooms, potato & chorizo, or chicken
\$1.75 per person

Flautitas

A corn flour tortilla blend filled w/ chicken or shredded beef deep fried then garnished w/ crema Mexicana, salsa de aguacate, & queso cotija
\$1.75 per person

Chips & salsa

Quality chips w/ Red iguana's wonderful home made salsa
\$1.05 per person

Minimum order of 10 for all appetizers

~Entrees~

Numero uno

Fajitas

Tender chicken, seasoned 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, & tortillas
\$9.95 for chicken, per person \$10.95 for steak or tiger prawns per person

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).

Served w/ tortillas

10.95 per person

Or

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

12.95 per person

A minimum of 15 orders for the Lomo de Puerco

Please order 48 hours in advance

Numero tres

Moles

Your choice of 5 home made 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

Moles w/ prawns \$12.95 per person

Moles w/ chicken, turkey, or vegetables \$10.95 per person

Numero cuatro

Chile verde

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

\$6.95 per person

Or

Chile Colorado

Cubed beef seasoned & simmered in a dried New Mexico chile & tomato puree sauce.

Both served w/ Spanish rice, refried beans, & tortillas

\$6.95 per person

Numero cinco

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, & tortillas

\$8.95 per person

Numero seis

Pescado a la veracruzana

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

\$8.95 per person

Numero siete

Pollo a la moreliana

Chicken marinated in white wine & spices, lightly browned then simmered w/ tomatoes, onions, chile serranos, chile guero, potatoes, carrots & zucchini.

\$9.95 per person

Please order 48 hours in advance

Numero ocho

Cochinita pibil

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

\$8.95 per person

*Above choices come w/ Spanish rice or a Mexican style white rice, refried beans, or black beans, hot flour & corn tortillas, chips & salsa
A minimum order of 10 for all entrees*

A la Carte choices

A minimum order of 10 for all a la carte choices

The taco bar

We provide shredded beef or shredded chicken, which have been prepared w/ seasonings, onions, & diced, crushed, & tomato sauce, hard corn taco shells, shredded lettuce, taco sauce, and grated jack cheese.

\$3.85 per taco

Chile relleno

A fresh roasted poblano pepper filled w/ queso Oaxaca, dipped in egg batter, lightly fried, & served w/ our mild, flavorful salsa Espanola.

\$4.25 per relleno

Traditional 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.

*Shredded chicken, shredded beef, or cheese, topped w/ a dried New Mexico red chile sauce & melted jack cheese
\$3.00 per enchilada*

Specialty enchiladas topped w/ a mole sauce

Verdes, sour cream chicken topped w/ mole verde; mango, filled w/ carnitas & topped w/ mango mole; amarillas, filled w/ carnitas & topped w/ mole Amarillo; suizas, sour cream chicken topped w/ mole poblano; or enmoladas, filled w/ refried beans & topped w/ mole negro

\$4.35 per enchiladas

All enchiladas topped w/ melted cheese

Original chimichangas

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

Chicken or beef chimi wrapped in a flour tortilla, deep-fried, then topped w/ our mild & flavorful salsa Espanola & melted jack cheese. Served w/ guacamole & sour cream on the side.

Chile verde chimi prepared the same way only topped w/ more chile verde .

\$8.15 per chimichanga

Homemade tamales (when available)

Chicken, pork, or cheese

We suggest one of our famous mole sauces on the side or pork chile verde to top your tamales.

\$3.25 per tamale w/ sauce

Rice and beans ala Carte

\$2.05 per person