



PONCHO'S

TEX-MEX & BARBECUES





All-American BBQ, USA BBQ Bash and Build Your Own Barbecue Packages include Rolls, Appropriate Fixings and your Choice of three sides: (each additional side only 1.50 per person)

ALL AMERICAN BBQ

Barbecue Chicken Pieces
All-Beef Hamburgers
Black Angus Hot Dogs
Fixings: Lettuce, Tomato, Onions, Relish,
Pickles, Ketchup, Mayo, Mustard
Fresh Baked Rolls
Ruffled Potato Chips

75 – 199 Guests11.95 per guest

200 or More Guests10.95 per guest

USA BBQ BASH

Barbecue Chicken Pieces
Pulled Pork Barbecue
All-Beef Hamburgers
Black Angus Hot Dogs
Fixings: Lettuce, Tomato, Onions, Relish,
Pickles, Ketchup, Mayo, Mustard
Fresh Baked Rolls
Ruffled Potato Chips

75 – 199 Guests.....14.95 per guest

200 or More Guests12.95 per guest

BUILD YOUR OWN BBQ

**(Add 3.00 per person for Ribs)*

One Entree9.95 per person

Two Entrée's11.95 per person

Three Entrée's13.95 per person

Four Entrée's16.95 per person

BBQ ENTRÉE'S

Pulled Pork Barbecue
Italian Sausages
*Baby Back Ribs
BBQ Chicken Pieces
Pulled Chicken Barbecue
Sliced Barbecue Beef Brisket
Barbacoa Beef Barbecue
Black Bean Burgers
Angus Burger
Angus Hot Dog
Southern Fried Chicken

SALADS

Red Bliss Potato Salad
Loaded Baked Potato Salad
Bow Tie Pesto Pasta Salad
Cucumber-Tomato Salad
Mixed Greens with
Dressings
Classic Caesar Salad

SIDES

North Carolina Coleslaw
Classic Creamy Coleslaw
Fresh Corn on the Cob (add .50)
Green Beans with Bacon
Baked Beans with Pork
Vegetarian Baked Beans
Mamma's Macaroni and
Cheese
Garlic Mashed Potatoes



GOURMET BARBECUE BUFFET OPTIONS

Gourmet buffets include your choice of Four Salads/Sides, Cornbread and Rustic Rolls

Two Entrees.....23.95 per person Three Entrees26.95 per person

GOURMET BARBECUE ENTRÉE'S

BEEF

Beef Fajitas
Carne Asada
Flank Steak with Chile Lime Sauce
Grilled Ginger Flank Steak
Grilled Sirloin Skewers with Peaches and Peppers
Beef Medallions with Charred Tomato Salsa
Tenderloin of Beef with Rum-Lime Butter
(add 6.95 per person)

PORK

Carnitas
Southern Fried
Centercut Pork Chops
Tropical Pork Tenderloin with Sweet Potato Ribbons

CHICKEN

Chicken Fajitas
Chicken with Poblano Chile Cream
Jalapeno-Cilantro Grilled Chicken
Oven Fried Buttermilk Chicken
BBQ Lime Grilled Chicken Breast

Grilled Chicken Breast with Peach, Tomato and Sweet Onion Salsa

VEGETARIAN

Vegetable Fajitas
Chile Rellenos
Cheese Enchilada Casserole
Grilled Vegetable Kabobs
Zucchini, Squash, Carrots and Parmesan Stuffed Portobello
Quinoa Stuffed Pepper

SEAFOOD

Red Snapper Veracruz
Salmon with Chili-Mango Salsa
Firecracker Grilled Salmon
Cornmeal Fried Catfish with Cajun Remoulade
Maryland Lump Crabcakes with Pink Remoulade
(add 6.00 per person)
Pan Fried Flounder with Tomato Caper Relish

GOURMET SALADS

Southwest Caesar Salad
Chopped Antipasto Salad
Southwest Pasta Salad

Watermelon Salad with Balsamic Reduction
Oven Roasted Tri-color Baby Potato Salad
Spinach Artichoke Tortellini Salad
Cucumber & Cherry Pepper Salad

GOURMET SIDES

Spanish Rice
Refried Beans
Mexican Zucchini
Twice Baked Potatoes
Grilled Sweet Potatoes with Molasses Glaze
White Cheddar Parsley & Chive Mashed Red Potatoes
Baked Cheese and Garlic Grits
Baked Shrimp and Grits
Sesame Roasted Asparagus
Southern Style Collard Greens
Southern Green Beans with Bacon & Shallots



THEMED PACKAGES

TASTE OF THE CARIBBEAN

17.95 PER PERSON

Avocado, Hearts of Palm, and Red Onion
Salad with Coriander Vinaigrette
Jicama Salad
Reef Chicken
*Chicken Glazed with a Delectable Sauce of Dark
Rum, Lime Juice, Ginger, Cloves, Cinnamon, Garlic
and Hot Pepper Sauce. Topped with Mango Chutney*
Fried Plantains
Jamaican Rice and Peas
Corn Bread
Coconut Cake

HAWAIIAN LUAU

17.95 PER PERSON

Spicy Cabbage Salad
Kahlua Shredded Pig
Aloha Sweet Potatoes
Pineapple Fried Rice
Hawaiian Sweet Bread
Pineapple Upside Down Cake

OKTOBERFEST

16.95 PER PERSON

Bratwurst, Knockwurst
Bratkartoffeln
*Sliced Potatoes Pan Fried with Bacon,
Onions and Parsley*
Sauerkraut
Rotkohl
Redcabbage with Apples
Apfelstrudel
Apple Strudel German Style

CAJUN GATHERING

16.95 PER PERSON

Dijon Artichoke Salad
Jambalaya
*Cajun Rice with Sausage, Shrimp and Chicken
in a Lobster Based Cream Sauce*
Blackened Catfish
Bacon Collard Greens
Cornbread
New Orleans Bread Pudding with
Bourbon Sauce

TEX MEX

15.95 PER PERSON

Chicken OR Beef Fajitas
*Seasoned Chicken Breast or Steak Strips Sautéed
with Green Peppers and Onions. Presented with
all the Fixings to Include Sour Cream, Cheddar-Jack
Cheese, Lettuce, Tomatoes, Chopped Onions,
Jalapenos, Guacamole and Poncho's Salsa*
Southwest Caesar Salad
Cheese Enchilada Casserole
Spanish Rice
Tortilla Chips and Poncho's Salsa
Xangos



STATIONED APPETIZERS

Texas Barbecue Meatballs	2.25 pp
Jalapeno Popper Dip with Tortilla Chips	2.25 pp
Fruit Salsa and Cinnamon Chips	2.75 pp
Shrimp and Avocado Cocktail with Tortilla Chips in Martini	4.75 pp
Wings of Fire with Bleu Cheese Dip	2.75 pp
Texas Caviar	3.50 pp
<i>A mixture of Black Beans, White Shoepeg Corn, Black-eyed Peas, Pinto Beans, Pimentos, Minced Onion, Chopped Green Pepper, Celery and Red Wine Vinegar. Presented with Tortillas Chips</i>	
Nine Layer Dip	4.25 pp
<i>Refried Beans, Tomatoes, Onions, Cheddar, Sour Cream, Guacamole, Black Olives, Salsa and Jalapenos. Served with Tortilla Chips</i>	
Triple Dipper	4.50 pp
<i>Chile con Queso, Guacamole And Spicy Bean Dip. Presented with Tortilla Chips</i>	
Tomato and Basil Bruschetta.	2.75 per person
Garden Vegetable Display with French Bread	4.25 per person
Buffalo Chicken Cheese Dip with Tortilla Chips.....	3.50 per person

HORS D'OEUVRES

Beef Taquitos	2.25 ea.
Chicken Flautas	2.25 ea.
Southwestern Egg Rolls	2.50 ea.
Beef Empanadas	2.25 ea.
Chipotle Glazed Vegetable Kabobs	2.25 ea.
Arizona Beef Brochettes.....	2.50 ea.
Tequila Shrimp.....	2.75 ea.
Tarragon Deviled Eggs	1.95 ea.
Panko Chicken Tenders	2.50 ea.
Tandoori Chicken Skewers.....	2.50 ea.
Watermelon-Mint Soup Shooters	2.50 ea.
Gazpacho Soup Shooters	2.75 ea.
Sweet Corn Cakes with Avocado Salsa	2.50 per person
BBQ Pork on Sweet Potato Biscuit	3.25
Red Snapper Ceviche	3.25



FESTIVE STATIONS (Priced as add-ons to any buffet)

GRILLED QUESADILLA STATION

6.95 PER PERSON

Flour Tortillas Grilled with Guests' Choice of fillings: Tequila Lime Steak and Chicken, Fire Roasted Peppers, Mushrooms, Caramelized Spanish Onions, Avacado, Cheddar or Jack Cheeses. Accompanied by Tomato Salsa, Mango Salsa, Guacamole, Chile Laced Sour Cream and Freshly made Tortilla Chips.

AZTEC GRILLED CORN STATION

3.95 PER PERSON

Fresh Husked Corn (seasonal) Grilled, then Rolled in a Garlic-Cayenne Aioli, Mexican Cotija Cheese and Served with a Lime Wedge.

BEEF TACOS AL CARBON

6.95 PER PERSON

Garlic-Lime Marinated and Grilled Flank Steak Sliced and Made to Guest Order with Corn Tortillas, Guacamole, Pico de Gallo and Grilled Green Onion

NEW ENGLAND RAW BAR

MARKET PRICE

An incredible display of Oysters and Clams on the Half Shell, Jumbo Iced Spiced Shrimp, Red Snapper Ceviche, Hot Sauce, Cocktail Sauce and Lemon presented in a beautiful lighted ice bath tended by one of our fabulous chefs.

PAELLA STATION

8.95 PER PERSON

A selection of Clams, Mussels, Chorizo, Scallops, Shrimp or Chicken sautéed to your guest's order with Saffron Rice.

GINO'S PHILADELPHIA STEAK AND CHEESE STATION

6.95 PER PERSON

Thin, lean Rib-eye sautéed and presented with Guests Choice of Onions, Lettuce, Tomatoes, Rainbow Peppers, Hot Peppers, Sauteed Mushrooms, American Cheese, Provolone Cheese or Cheese Wiz on Fresh Baked Mini Sub Roll.



TEXAS CARVING STATION

6.95 PER PERSON

Smoked Beef Brisket, Cleaver Chopped in Front of your Guests, Presented with Toppings to Include Barbecue Sauce Bar, Worcestershire Sauce, Pickled Onions, Whole Grain Mustard and Fresh Baked Rolls

SMASHED POTATO STATION

5.95 PER PERSON

Garlic Smashed Yukon Gold Potatoes with a variety of toppings: Red Onion Confit, Sautéed Mushrooms, Scallions, Cheddar Cheese, Applewood Smoked Bacon, Sour Cream, Broccoli

UPSCALE MACARONI & CHEESE BAR

5.95 PER PERSON

Rich and Cheesy Macaroni presented with the following toppings: Applewood Smoked Bacon, French Fried Onion Rings, Sundried Tomato Pesto, Scallions, Broccoli.

BUSHEL OF CRABS MARKET

Males or Females with Butter, Cocktail Sauce, Lemon, Crabcrackers, Shell Baskets, Newspaper

WHOLE PIG MARKET

Slow Roasted Pig Decorated and Presented with Spicy Thai, Smoked Barbecue and Chile Lime Sauce

SWEET TREATS

ICE CREAM SUNDAE BAR

5.95 PER PERSON

Your Choice of Three Flavors of Ice Cream or Sherbet presented with Make Your own Sundae Toppings including Chocolate Syrup, Strawberry Topping, Peanuts, Whipped Cream, Caramel, Heath Bar Crunch, M&M Topping, Oreo Cookie Crumbles and Rainbow Sprinkles

Add on Cone: .50 each Add on Waffle Bowl: 1.50 each

AMERICAN COBBLER AND PIE STATION

4.95 PER PERSON

Cherry & Key Lime Pie and Peach & Apple Cobbler Topped with Vanilla Bean Ice Cream and Whipped Cream



UPSCALE SODA FLOAT BAR
5.95 PER PERSON

*Featuring Bottled Classic Sodas to include Root Beer, Cream Soda, Grape and Orange.
Presented with French Vanilla Ice Cream in Tall Acrylic Fountain Cups.*

Fresh Summer Fruit Salad	3.25 per person
Whole Watermelon Sliced	16.95 each
Fresh Baked Jumbo Cookies	1.50 each
Double Fudge Brownies	1.95 each
Blondies	1.95 each
Premium Dessert Bars	2.95 each
Cake Pops	2.75 each
Peach or Apple Cobblers (Serve 12 – 15)	20.00 each
Blue Bunny Ice Cream Bars	1.95 each
Ben & Jerry's Ice Cream Bars	3.25 each
Xangos	3.25 each
Apple Pie	20.00 each
Key Lime Pie	36.00 each
Cherry Pie	20.00 each
Southern Pecan Pie	22.00 each
Strawberry Shortcake: ½ Sheet	95.00 each
Smith Island Cakes	80.00 each
Mini Tarts and Pies	4.75 per person



BEVERAGE SERVICE

Freshly Brewed Unsweetened Tea	1.00 per person
Sweet Tea	\$6.00 per ½ gallon
Peach Tea	\$6.00 per ½ gallon
Green Tea Pomegranate	\$6.00 per ½ gallon
Lemonade	1.00 per person
Fresh Strawberry Lemonade	14.00 per gallon
Bottled Water/case	24.00 per case
Assorted Juice Boxes	1.00 each
Canned Sodas/case	24.00 per case
1/3 Keg Root Beer	45.00 each
½ Keg Domestic Beer	195.00 each
½ Keg Premium Beer	275.00 each
Domestic Beer Case	72.00
Premium Beer Case	96.00
House Wine .75 Liter	16.00 per bottle
Rope Handled Buckets	15.00 each
Ice	7.95 per 16lb Bag

**Add Country Mason Jars to serve the above drinks for just 1.50 per person – cute touch!*



ADDITIONAL SERVICES

Your Event Designer will be happy to assist with additional services to make your event memorable:

- Tent, Tables & Chairs
- Frozen Drink Machine (Liquor not included)
- Smoothie Bar
- DJ
- Moon Bounce

DETAILS

BBQ Grill & Wait Staff..... 175.00 each
(Above Service Rate for Set-Up 2 hour serve time and clean up)

Under 100 Guest Grill Surcharge..... 125.00

Extra Staff Hour..... 30.00 per staff

TERMS OF SERVICE

- Children 4 and under are free. Children 5 and over are full price
- VA Sales Tax of 6% will be assessed to your final invoice.
- Final count is due 72 hours prior to your event. This is a minimum number for which you will be billed. Count may increase but not decrease.
- Staff charges are 175.00 per staff member for up to a 120 minute buffet and to include set-up and break-down. Serving for a longer period of time is available. There will be an additional charge.
- All barbecue buffets include high-quality black disposable goods. Upgraded disposable goods are available at the following charges:
Clear Plates, Forks, Knives: 1.25 per person
Earth Friendly Plates, Forks, Knives: 1.75 per person
- Final payment is due prior to your event via VISA, Mastercard, American Express, Corporate or certified check. NO personal checks.
- Cancellation due to weather conditions must be received no later than the day before. Your sales representative will assist in the re-scheduling of your event on a Sunny day!
- We can be reached at www.ponchostexmexbbq.com or by calling 703.451.2797.