



**Sierra Bonita Family-Style Catering
Delivered Free of Charge!**

Sierra Bonita is now offering family-style catering, with portions designed to feed four to five people. Whether you're working extra hours or having trouble finding nutritious ingredients, it's now possible to continue enjoying a hearty and healthy meal cooked with love.

\$100 minimum order and 48-hour notice required.

Free delivery within a 10-mile radius of Sierra Bonita Catering. Delivery available Valley-wide available for an additional fee.

All meals can be dropped off hot and ready to serve or as take-and-bake.

Can accommodate most dietary restrictions.

Zero contact delivery and online payment available.

Phone orders, please call Kim seven days a week 9 am to 5 pm at 602-573-2367 or email 24/7 at kim@sbgcatering.com. Email orders will be processed during normal business hours.

Delivery Cut-Off:

Tuesday delivery - order by noon Sunday

Thursday delivery - order by noon Tuesday

Saturday delivery - order by noon Thursday

Deliveries are made between 2:00 and 4:00 pm.

ITALIAN DINNER

\$75 + tax

Choice of Salad:

Garden kale with Spanish sherry vinaigrette, shaved carrots,
almonds, dried cranberries

Garden salad with balsamic vinaigrette

Choice of Pasta:

Traditional mac 'n' cheese or green chile mac 'n' cheese

Pasta Bonita with roasted garlic and white wine cream sauce, broccoli,
sun-dried tomatoes, and chicken

Savory mushroom pasta with mushrooms, asparagus, leeks, sherry cream sauce

Grilled vegetable pasta with kale pesto, grilled vegetables

Traditional marinara and meatballs

FIESTA TIME

\$100 + tax

Choice of Salad:

Garden kale with Spanish sherry vinaigrette, shaved carrots, almonds,
dried cranberries

Garden salad with balsamic vinaigrette

Choice of Entree:

Carne asada, grilled chicken, or veggie tacos

Chicken tinga enchiladas with chipotle-tomato sauce and sour cream

Roasted vegetable enchiladas with guajillo chile sauce and sour cream

Side Dishes:

Charred tomato rice and charro beans (or if you prefer, sub veggies)

THE CARNIVORE

\$140 + tax

Choice of Salad:

Garden kale with Spanish sherry vinaigrette, shaved carrots,
almonds, dried cranberries

Garden salad with balsamic vinaigrette

Choice of Protein:

Red chile and honey glazed salmon

Lemon-herb salmon with blackberry-port wine reduction

Pollo asado with tomatillo sauce and pickled red onions

Roasted chicken with smoked bacon cabernet sauce

Lemon-herb chicken with artichoke-sundried tomato ragout and lemon gastrique

Braised short ribs with wild mushroom pan sauce

Side Dishes:

Sautéed seasonal vegetables, plus a choice of mashed potatoes or
parmesan and herb risotto

ALA CARTE

Soup for You:

Award-winning green chile pork posole, served with fresh
cilantro, onions, cabbage, and flour tortillas

8-10 servings

\$40 + tax

The Essentials:

1 pound of butter \$5

1 dozen eggs \$6

1 gallon of Vitamin D Milk \$5

1 Loaf of Multigrain Bread \$6
