

CHILI MENU \$12.00 per person

10 ounce serving, Chili Verde, Red Veg, or Red Hen Chili

6 oz. serving of mixed green salad or 4 oz. of zesty no-mayo slaw

1 ounce hearty Italian dressing

1 piece of Mexican cornbread

1 ounce of shredded Mexican cheese blend

1 ounce of sour cream

<http://www.chilipalace.net>

Minimum Total Order (may be combined with frozen foods): **\$200.00**

Delivery fee of \$20.00 + Applicable Local Sales Tax

OPTIONS (sides) 4 oz. serving of Spanish Rice: \$1.50 4 oz. serving of Seasoned Black Beans: \$1.25

Additional Cornbread: 18 piece pan: \$9.00 48 piece pan: \$24.00

OPTION: Additional side of CHILI, \$8.00 per 10 ounce serving (including accompanying sour cream and cheese) This is for the hungry eater: it's to be an add-on to a meal, not a stand-alone item. eg. If there are 16 employees and 2 want additional chili, 2 side servings could be ordered instead of ordering 2 additional meals.

CHILI TAMALES: often ordered as accompaniment(s) or stand-alone. Available in all 3 chili flavors.

3 Serving Sizes: ½ chafer, serves 10-15. \$45.00 1 full chafer, serves 22-33 \$90.00

Tarts: 3" diameter in tin cup. Serves 1. 5-7 bites \$3.00 (Minimum order of 6 tarts)

Descriptions/Definitions:

Chili Verde: Traditional Southwest style. Lean Berkshire heritage pork, tomatillos, onions, fire-roasted green chilies, cilantro, garlic, chili spices, salt. Preservative, Gluten & Dairy-Free.

Red Hen: Smoky chicken chipotle chili in a red adobo sauce. Dark meat chicken, red jalapeños in adobo, fresh jalapeños, onions, tomatoes, garlic, chocolate, olives and chili spices. Preservative, Gluten & Dairy-Free.

Red Veg: Hearty vegetarian chili. Fresh red and green bell peppers, corn, fresh jalapenos, tomatoes, 5 types of beans (black, peruano, pinto, red, and garbanzo), squash, celery, carrots, Anaheim chilies, onion, olive oil, garlic, oregano, chili spices, pepper and salt. VEGAN. Preservative, Gluten, Soy & Dairy-Free.

Mixed Green Salad: Spring mix, seasonal vegetables, celery, carrots, avocados, tomatoes (seasonal), black olives and cucumbers. VEGAN. Gluten & Dairy-Free.

Zesty Slaw (Curtido): Green cabbage, carrots, green onions, Dijon mustard, apple cider vinegar, garlic, cayenne, black pepper, salt. VEGAN. Gluten & Dairy-free.

Mexican Cornbread: Cornbread with Anaheim peppers, creamed corn, milk, cheddar-jack cheese, onion and roasted red peppers.

Spanish Rice: Himalayan brown Basmati rice with seasoned tomatoes, peppers and onions. VEGAN. Preservative, Gluten & Dairy-Free.

Black Beans: Simmered with cilantro, garlic, onions & spices. VEGAN. Preservative, Gluten & Dairy-Free.

Tamale Pies/Tarts: Traditional Southwest style Chili Verde, hearty Red Veg Chili or smoky Red Hen Chili, additionally seasoned and layered with polenta, Corn and Chile Salsa and Mexican cheese blend.

