

PRICING GUIDELINES FOR ON SITE CATERING

Price Per Person

All menus are customized and priced per person. The per person price includes food, service fee and staffing. Sales tax is not included.

Gratuities

Gratuities are at the discretion of the customer, but are appreciated by the staff.

Guest Counts

An estimate guest count is required at the time of booking. A final count is due 10 days prior to the event.

Menu Changes

Any menu changes and children's needs must be made 10 days prior to the event.

Deposit

A 50% non-refundable deposit is required at the time of booking to secure your event date. This deposit will be credited towards your final invoice.

Final Payment

Payment in full is due at the time of the event. We accept cash, checks, Discover, MasterCard and Visa.



*Catering
Menú*

Catering Menú

Villa Corona St. Helena is pleased to offer catering services. Our menu is great for all occasions. We offer two levels of service to meet your event needs:
On Site Catering or Serve Your Own Party.

On Site Catering is fully staffed for food service and clean up.

(Please see our Pricing Guidelines for On Site Catering, on the inside flap of this menu, for additional information on this service.)

With Serve Your Own Party, we prepare the food for pickup or delivery*.

** Delivery fees vary according to address and complexity of the delivery.*



HORARIO

Monday - Saturday..... 9 am to 9 pm

Sunday Closed

VISIT US IN

Napa

3614 Bel Aire Plaza • 707.257.8685

Nut Tree

1661B 101 E. Monte Vista Ave. • 707.451.1230

Vacaville

1989 Peabody Road • 707.447.7683

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VILLA CORONA
COCINA MEXICANA
★ ★ ★ ★ ★ ★ ★ ★

*Catering
Menú*

store: 707.963.7812
cell: 707.592.7306
www.villacoronash.com

1138 Main Street
St. Helena, California



The following price list is provided as a guide for you in planning your menu for either level of service.

ON SITE CATERING

(25 person minimum)

All entrees include rice, beans, tortillas, chips, salsa and guacamole. Service includes a buffet line, food service, and clean up. We do not supply tables, dishes or utensils.

One entree	\$30.00 per person
Two entrees	\$35.00 per person
Three entrees	\$40.00 per person
Appetizer	\$5.00 per person
Dessert	\$5.25 per person

SERVE YOUR OWN PARTY

(20-person minimum/pickup or delivery*)

All entrees include rice, beans, tortillas, chips, salsa and guacamole. We supply paper plates, utensils and disposable trays.

One entree	\$19.00 per person
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(each additional entree add \$4.00 per person)

Please call us with any questions on our menu or for help on planning food for your event: 707.963.7812

Catering
Menú

★ ★ ★ ENTRADAS ★ ★ ★

(appetizers)

Burritas

Crispy flour tortillas filled with peppers, mushrooms, onions and cheese.

Mini Spinach & Mushroom Tamales

Commeal filled with spinach and mushroom, topped with a tangy green tomatillo sauce, sour cream and cheese.

Tostadas de Ceviche

Fish tostadas with chopped onions, cilantro, tomatoes, and lime juice.

★ ★ ★ PLATILLOS ★ ★ ★

(entrees)

Chiles Rellenos

Cheese filled peppers wrapped in a light egg batter and cooked in a red sauce.

Tamales

Cornmeal filled with your choice of pork, chicken, or spinach and mushroom.

Carnitas

Roasted pork.

Fajitas

Steak or chicken.

Enchiladas

Pork, chicken, beef or cheese enchiladas, in a red or green sauce, and topped with cheese.

Chile Verde

Pork cooked in a tangy tomatillo green sauce.

Pollo Verde

Chicken cooked in a tangy tomatillo green sauce.

★ ★ ★ MARISCOS ★ ★ ★

(seafood entrees)

(please ask for pricing on our seafood entrees)

Gaviotas

Flour tortilla enchiladas filled with prawns sautéed in garlic, tomatoes and onions, topped with a tangy green tomatillo sauce and cheese.

Camarones al Mojo de Ajo

Whole prawns sautéed in garlic butter.

Camarones a la Diabla

Whole prawns sautéed in a devil of a hot sauce — very spicy dish!

Tacos de Pescado

Fish tacos filled with grilled Tilapia, cilantro, onions, lettuce, tomato and a tangy salsa served on a corn tortilla.

Tacos de Camarón

Tacos filled with grilled prawns, melted jack cheese, a tangy chipotle salsa and guacamole.

★ ★ ★ ENSALADA ★ ★ ★

(salad)

Mixed Green Salad

Mixed greens, tomatoes, avocado and lemon juice.

★ ★ ★ POSTRES ★ ★ ★

(desserts)

Flan

Rich creamy custard topped with a caramel sauce.

Churros

Crispy dough twists coated in cinnamon and sugar.

★ ★ ★ BEBIDAS ★ ★ ★

(liquid refreshment)

Jamaica

Refreshing hibiscus cooler.

Horchata

Refreshing rice, milk, and cinnamon cooler.

★ ★ ★ TAQUIZA ★ ★ ★

(50 person minimum)

Quesadilla and Taco feast, served on corn tortillas, and prepared on site. Tacos are filled with your choice of grilled meats: Carnitas, Carne Asada or Pollo Adobado.

Please ask for pricing.