

# WILLY'S CATERING

10 PERSON MINIMUM ON CATERING ORDERS

## WILLY'S FAVORITES

### FAJITA BAR

\$9.99 per person

Choice of two meats  
Black or Pinto Beans, Rice  
Sauteed Peppers and Onions  
Willy's Homemade Guacamole  
Monterey Jack Cheese  
Sour cream and Lettuce  
Grilled Flour Tortillas  
Salsa Bar & White Corn Tortilla Chips

### TACO BAR

\$8.39 per person

Choice of two meats  
Black or Pinto Beans  
Willy's Homemade Guacamole  
Monterey Jack Cheese  
Sour Cream and Lettuce  
Hard and/or Soft Taco Shells  
Salsa Bar & White Corn Tortilla Chips

For steak orders add .99 per person

## BAR AND PLATTERS

### NACHO BAR

\$5.99 per person

\$7.99 per person with  
choice of two meats

Willy's Cheese Dip  
Black Beans or Pinto Beans  
Homemade Guacamole  
Sour Cream and Pickled Jalapenos  
Salsa Bar & White Corn Tortilla Chips

### BURRITO PLATTER

\$7.99 per burrito

Pre-rolled burritos with choice of meat,  
black beans, rice and Monterey Jack cheese  
Sour Cream and Guacamole on the side  
Salsa Bar & White Corn Tortilla Chips

### QUESADILLA PLATTER

\$7.29 per quesadilla

Any combination of pre-made cheese,  
chicken, steak or veggie quesadillas  
Sour Cream and Guacamole on the side  
Salsa Bar & White Corn Tortilla Chips

### SALAD BAR

\$9.49 per person

Choice of two meats. Served with your choice of fried or  
baked taco bowl shell, black or pinto beans, lettuce,  
Willy's homemade guacamole, jack cheese, corn salsa, cucumbers,  
roasted red peppers and black olives. All three dressings included  
(southwest vinaigrette, chipotle ranch and lite tomatillo ranch).  
Includes salsa bar & white corn tortilla chips.

For steak orders add .99 per person

## EXTRAS BY THE PERSON

Cheese Dip	\$1.49
Guacamole	\$1.29
Rice	\$.99
Peppers & Onions	\$.99
Sinaloa or Adobe Chicken	\$2.79
Cilantro-Garlic Steak	\$3.29
Chipotle BBQ Pork	\$2.79
Marinated Tofu	\$2.79
Black Beans or Pinto Beans	\$.79
Sour Cream	\$.79
Lettuce	\$.79

### Side Salad with Choice of Dressing \$2.99 per person

Served with chopped tomatoes, cucumbers and a choice of 2 salad dressings.  
Southwest Vinaigrette, Chipotle Ranch or Lite Tomatillo Ranch

## BEVERAGES

A gallon serves 10 people

Sweet or Unsweet Tea	\$6.00/gallon
Willy's Homemade Lemonade	\$9.00/gallon
Arnold Palmer	\$8.00/gallon
Bottled Water	\$1.79 each
Canned Sodas (Coke, Diet Coke, Coke Zero, and Sprite)	\$1.79 each
Willy's Margarita Mix (you add the tequila and triple sec! Serves 25 10 oz. servings)	\$15.00/gallon

## ICE & CUPS

Ice and Cups	\$4.00 for 10 people
Disposable cooler of ice (serves 50)	\$19.00

## DESSERTS

**Cookies**  
**\$1.00 per cookie**  
Chocolate Chip  
White Chocolate Macadamia Nut

**Sopapillas with Chocolate Sauce**  
**Small Tray for 10 people \$12.00**  
**Large Tray for 20 people \$24.00**  
Lightly fried tortillas sprinkled with sugar & cinnamon.

**King of Pops Popsicles**  
**\$3.00 each**  
Assorted flavors available

## BREAKFAST BAR

**\$4.29 per person**

**\$5.39 per person with sausage, chicken or bacon**

Freshly Scrambled Eggs  
Shredded Jalapeno Hash Browns  
Monterey Jack Cheese  
Pico de Gallo and Chipotle Salsa on the side  
Flour Tortillas

## BREAKFAST BURRITO

**\$4.99 per burrito**

Pre-rolled burritos with choice of meat, eggs, jalapeno hash browns and Monterey Jack cheese in a flour tortilla.  
Pico de Gallo and Chipotle Salsa on the side

Bottled Juice (Orange, Apple or Cranberry)	\$1.99
Fruit Salad	\$1.99 per person

# IT'S ALL ABOUT CHOICES...

Our selection of meats arrive fresh, never frozen. We've listed them below to help you make the best choice for your bar or platter!

## MEAT SELECTIONS

### Adobe Chicken

Our all-natural Adobe chicken is chargrilled to sear in the juicy flavor and smothered with an Adobe sauce crafted from roasted Ancho chillies and smoked chipotle peppers.

### Sinaloa Chicken

Great tasting all-natural and chargrilled chicken marinated in orange juice, roasted garlic and a few spices.

### Cilantro-Garlic Steak

Choice lean sirloin smothered in roasted garlic, fresh cilantro and lime juice and seared over flames on our chargrill.

### Chipotle Pork

We slow cook lean cuts of pork until it is "fall off the bone" tender. Then we simmer it in our homemade chipotle sauce made from smoked jalapenos, cinnamon, cloves and a few other secret spices.

### Sinaloa Tofu (Veggie)

Grilled tofu marinated in orange juice, roasted garlic and spices.

## WHAT'S IN THE SALSA BAR:

So many salsas... freshly chopped and prepared each day.  
No need to make a choice since they are all included!

## SALSA BAR

### Pico de Gallo

Classic Mexican-style, simple and delicious.

### Tomatillo Sauce

Our beloved green sauce made with fresh, tart tomatillos smoothed out with fresh jalapenos, onions and a hefty helping of cilantro. Goes great with steak!

### Chipotle Salsa

We blend charred tomatoes with chipotle peppers for a rich, smoky flavor that's a true Willy's original. You can spot the chipotle salsa by its deep red coloring and signature black bits of charred tomato skin.

### Chili d'Arbol

Truly unique sauce made from small dried chilies called Chili d'Arbol mixed with a delicate blend of pumpkin seeds, sesame seeds, cumin, clove and a few particular ingredients we'd like to keep secret.

**DON'T FORGET!**

**THE CHEESE DIP,  
BEVERAGES AND DESSERT**

## FEES

\$25.00 for delivery and set up at locations.

(May vary depending on location)

All prices and fees are exclusive of taxes.

Gratuity is always appreciated - muchas gracias!

Gratuity will be automatically added for Willy's Full Service Bars.

## HARDWARE

Plates, napkins, forks, serving utensils and chafing stands are included on all orders.

## ORDERING PROCESS

Order online at [www.willys.com](http://www.willys.com) or

call the Catering Department directly at 404-422-7107.

## CANCELLATION POLICY

There is no charge for cancellations made by

5 pm the day prior to the event.

Same day cancellations are subject to a 25% charge.

## PAYMENT

We require a Visa, MasterCard, American Express to confirm all orders. Your account will be charged on the day of service.

## EXTRAS

Six-foot table rentals \$25.00

(We will pick up for an extra \$25.00)

Server \$35.00 per server per hour

# EXTRAS

## by the pint

### Salsas Pint

Chipotle Salsa	\$4.00
Tomatillo Salsa	4.00
Pico de Gallo	4.00
Habanero Salsa	4.00
Corn Salsa	4.00

### Tortilla Shells (by the dozen)

6" Flour Tortillas	\$3.00
10" Flour Tortillas	4.00
12" Flour Tortillas	5.00
Hard Taco Shells	3.00
Tortilla Chips for 20	8.00

### Cold Fixings Pint

Monterey Jack Cheese	\$4.00
Chopped Tomatoes	2.00
Pickled Jalapenos	2.00
Fresh Jalapenos	2.00
Cilantro	3.00
Cut Lemons	4.00
Cut Limes	4.00

### Salad Dressings Pint

Southwest Vinaigrette	\$4.00
Chipotle Ranch	4.00
Lite Tomatillo Ranch	4.00