

AMERIGO
AN ITALIAN RESTAURANT



Sombra
Mexican Kiteken

ANJOU
RESTAURANT

Saltine

**CATERING
MENU**



CATERING

24-hour advance notice is appreciated, but same-day and last-minute orders are always welcome.

We provide styrofoam plates, utensils, serving utensils and napkins; please request the number needed when placing your order.

15% delivery fee is applied to all orders in Jackson.

We have a minimum delivery fee of \$25.

A \$40 gas fee is applied in addition to the 15% delivery fee for orders going to Crystal Springs, Vicksburg, Forest, Kosciusko, Morton and Carthage.

We offer gluten-sensitive and vegetarian menus for your guests with special diet restrictions.

Full menus are available online.

We accept Visa, MasterCard, American Express, Discover and company checks.

Full service catering options are also available. Contact us for more information!

BEVERAGES

FRESHLY BREWED ICED TEA | \$5/gallon
Sweetened & Unsweetened

LEMONADE | \$5/gallon

Beverages are served with cups, ice and sweetener. Lemons are available upon request.

PRIVATE PARTIES

Private dining rooms are available at four of our restaurants for meetings, receptions and special events. We can accommodate up to 70 guests in our largest private room. Customized menu service, wireless internet and A/V capabilities are available at no extra charge. Call 601-937-3840 for more information about booking your receptions, parties and events with us!

SALADS

SOMBRA SALAD | \$8

Mixed greens with black bean and corn salsa, jicama, grape tomatoes and queso fresco with a chipotle vinaigrette; *available as a side salad for \$2*

GRILLED SALAD | \$8

Mixed greens with chile croutons, mixed cheeses, bacon, grape tomatoes, pickled red onion and your choice of dressing; *available as a side salad for \$2*

FAJITAS

A selection of chicken, steak or a combo of both served over slow-cooked Mexican peppers; served with Mexican rice, pinto beans, sour cream, lettuce, pico de gallo, cheese, guacamole and flour tortillas

CHICKEN | \$9 STEAK | \$10 COMBO | \$9.5



TACOS

CRISPY OR FLOUR TORTILLAS WITH PULLED CHICKEN | \$8

CRISPY OR FLOUR TORTILLAS WITH GROUND BEEF | \$8

COMBINATION OF 1 CHICKEN AND 1 BEEF | \$8

Served with Mexican rice, pinto beans, lettuce, cheese and salsa taqueria

PULLED CHICKEN TACO SALAD | \$8

GROUND BEEF TACO SALAD | \$8

COMBO TACO SALAD | \$8

TACO SALADS: Your choice of pulled chicken or ground beef served over lettuce in a crispy shell topped with pico de gallo, guacamole, sour cream, olives, tortilla strips, cheese and green onion; substitute grilled chicken for \$8 or grilled steak for \$9

ENTRÉES

PULLED PORK SANDWICH | \$8

Served with jalapeño cole slaw and pinto beans

SIDES & SNACKS

GUACAMOLE | \$7/cup, \$14/pint, \$28/quart

CHEESE DIP | \$5/cup, \$10/pint, \$20/quart



DESSERT BITES

PECAN BUTTER CRUNCH CAKE | \$2

BAJA BROWNIE | \$2