



# Flying Fajita Sistas



## CHRISTMAS BANQUET MENU

### 1ST COURSE PLATTER OF DIPS

All six of our delicious dips to share - guacamole, charred tomato salsa, crema, pipian verde, queso fundido, & frijoles, served with our fresh cooked corn totopos

### 2ND COURSE

Choose two of the following appetisers for your group to share:

- ALITAS** chicken wings dredged in corn masa with ancho & guajillo chilies, fried crisp, served on mole rojo with grilled zucchini, roast tomatoes, & sesame seeds
- BOCADILLOS** "little mouthfuls" of potato, chorizo, & cheese rolled into little balls, dredged in a spiced corn masa & fried crispy. served with mole rojo
- FLAUTAS** flour tortillas wrapped around a selection of fillings, lightly fried and topped with guacamole, crema, & a cherry tomato salsa
- QUESADILLA** flour tortillas stuffed with cheese & a selection of fillings & grilled. finished with a cherry tomato salsa
- CEVICHE** citrus cured snapper with fresh mango, grapefruit, chiles, coriander, & garnished with guacamole - served with crispy corn totopos
- EMPANADAS** little turnovers filled with grilled bullshorn chilies (mild) & 2 cheeses
- OSTINOS** fresh sydney oysters with a tomatillo and habanero mineonta

### 3RD COURSE

Choose from either:

- FAJITAS** A selection of marinated and grilled meats, salad, cheese, guacamole, crema, salsa, olives, jalapenos, pineapple, frijoles, Mexican rice and steaming tortillas

or choose two of the following items for your group to share, all served with Spiced Fingerling Potatoes, Grilled corn & Salad

- BEEF** Shortribs en salsa cascabel
- GOAT** Chivo Barbacoa in a dark chili pasilla mole (tender barbequed goat shoulder)
- FISH** Salmon Asado en mole de cacahuete (peanut mole)
- PORK** Pork Tenderloin with a chipotle-mustard glaze

### 4TH COURSE

Choose two of the following desserts for your group (alternate drop):

- FLAN TRADITIONAL Y SALSA de VERANO**  
a rich baked custard with a caramel top, finished with a salsa of grilled peaches & fresh blueberries
- EMPANADA de CEREZA Y CHOCOLATE**  
a flaky pastry filled with requeson (ricotta), sour cherries, & Mexican chocolate
- BANANA CHIMICHANGA**  
a flour tortilla wrapped around banana & chocolate & fried crispy. Finished with cinnamon anglaise, caramel, & a coconut cream
- MEXICAN BREAD PUDDING**  
Mexican Bread Pudding - brioche, spiced nuts, & chunks of Mexican chocolate baked in a rich custard, finished with cinnamon anglaise



# Flying Fajita Sistas



## BOOKING REQUEST SHEET

Please complete the following details and return to Flying Fajita Sistas by fax on 02 8572 9943

Booking/Company Name: \_\_\_\_\_

Booking Date: \_\_\_\_\_

Guest Numbers: \_\_\_\_\_

Special Requirements: \_\_\_\_\_

### Banquet Options

4 COURSE "All Evening Banquet" \$70p.p. (incl. glass of sparkling wine on arrival)

Select start time between 6:00 PM and 8:30 PM \_\_\_\_\_

or

3 COURSE BANQUET \$50p.p

Select start time of either:

6:00 PM finishing at 8:00 PM  or 8:30 PM onwards

### Booking Deposit

Card Number: \_\_\_\_\_

Expiry Date: \_\_\_\_\_

CVN: \_\_\_\_\_

Cardholder Name: \_\_\_\_\_

By signing below I agree that I am an authorised agent for the above credit card and that a deposit of \$10 per guest of the above booking will be charged to the above credit card prior to the booking date. I understand that this deposit is forfeit should the booking be cancelled with less than 14 days' written notice in advance of the stated booking date. Should the booking go ahead as arranged then this deposit is redeemable against the final account.

Signed: \_\_\_\_\_

Date: \_\_\_\_\_

Name: \_\_\_\_\_

