

PARTY PACKAGE



GUACO JOE'S

A
METROTAINTMENT CAFES
CONCEPT

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www.guacojoes.com



HOLA!

Welcome to Guaco Joe's, a Mexican grill and tequila bar located in the heart of Vinings. We offer delicious tacos, burritos, enchiladas, dozens of tequilas, weekend brunch, catering, private party rooms and much more.

Guaco Joe's features some of the best party options in Atlanta. Our private dining space, Guaco Joe's Underground, features a buffet, bars inside and on the patio, and communal tables to create the perfect setting for your next party or business function!



Vinings First Baptist Church is now relocated, but at one time it served the community from its location on New Paces Ferry Road. It was constituted and organized in 1948 and was relocated in the 1980's to South Cobb Drive in Smyrna. The building is now Guaco Joe's, serving the Vinings area.

(Courtesy of Mandy Ford Bubel and Robert and Peggy Ahlstrand.)

CATERING

This package contains our buffet options, available in the Sun Room and Guaco Joe's Underground. Please contact us for set menus and à la carte dining.

Minimum 48 hours notice prior to the party in order to ensure all product will be in-house and properly prepared. Other bookings requested inside this time may not be a problem, but please contact us to ensure we can accommodate your needs.

Metrotainment Bakery will need 48 hours notice to prepare most desserts in time for your party.

PARTY FACTS

EASY BOOKING & OFF-PREMISE EVENTS AVAILABLE!

\$200 DELIVERY MINIMUM.

CONFIRMATION

A signed reservation agreement and a major credit card are required to confirm a party reservation or private function. The event may be paid for with that card or another credit card. You may cancel up until 48 hours of event, or cancellation fees may apply.

GRATUITY & TAXES

A 20% gratuity is suggested for all events. Local tax is added to all food and beverage prices.

SPACES

UNDERGROUND

Buffet service only. \$800 minimum sunday-thursday, \$1,200 friday & saturday.

SUN ROOM

Buffet, set menu and à la carte dining. \$1,000 minimum sunday-thursday, \$1,500 friday & saturday.

MAIN DINING ROOM

Set menu and à la carte dining. \$2,500 minimum sunday-thursday, \$4,000 friday & saturday.





DIPS *and* APPETIZERS

JALAPEÑO CHEESE DIP traditional chili con queso	32oz.	(feeds up to 12)	24
MILD CHEESE DIP milky cheese dip without all of the spice	32oz.	(feeds up to 12)	24
HAND MADE FRESH GUACAMOLE	32oz.	(feeds up to 12)	24
SPINACH & PICO DE GALLO QUESO	32oz.	(feeds up to 12)	24
QUESO FUNDIDO (CHORIZO)	32oz.	(feeds up to 12)	25
BUFFALO CHICKEN CHEESE DIP	32oz.	(feeds up to 12)	25
BLACK BEAN QUESO	32oz.	(feeds up to 12)	25
GUACO HABANERO	32oz.	(feeds up to 12)	25
GUACO SANTA CRUZ black beans, roasted corn, roasted red peppers, green onions	32oz.	(feeds up to 12)	25
SHRIMP & BLUE CRAB CEVICHE served with fried flour tortillas and blue corn chips	32oz.	(feeds up to 12)	40
MADUROS fried sweet plantains, served with cilantro sour cream sauce		(feeds up to 12)	20
7 LAYER MEXICAN DIP: black beans, jack and cheddar cheese, sour cream, guacamole, pico de gallo, black olives, green onions	Half Order Full Order	(feeds up to 12) (feeds up to 24)	22 40
QUESADILLAS (10") CHOICE OF: grilled chicken buffalo chicken bbq chicken chorizo and potato grilled steak chicken and spinach steak and blue cheese tequila-lime shrimp pork veggie "california" bbq pork		(1 each = 8 pieces)	13
CHICKEN TAQUITOS		(sold per dozen)	15
JALAPEÑO POPPERS cream cheese, orange-cilantro dip		(sold per dozen)	15





GARDEN FRESH SALADS

HOUSE SALAD

mixed greens, grilled corn, black beans, roasted red peppers and poblano peppers, green onions, baby heirloom tomatoes, grilled red onions, fresh cilantro

per person

3

CAESAR SALAD

crisp romaine lettuce, house-made caesar dressing (with anchovy), sun-dried tomatoes, flour-tortilla croutons

3

HEARTS OF PALM SALAD

mixed greens, marinated hearts of palm, spanish olives, five pepper medley, cherry tomatoes, green onions

4

CRAB AND SHRIMP CEVICHE SALAD

mixed greens, grilled pineapple, five pepper medley, shaved red onions, cilantro, avocado, oranges (ceviche will be served on the side)

5

BAJA SALMON SALAD

mixed greens, five pepper medley, avocado, black bean and mango salsa (salmon will be served on the side)

5

Dressings:

pico vinaigrette, chipotle vinaigrette, cilantro vinaigrette, ranch, chipotle ranch, balsamic vinaigrette

VEGETABLES *and* SIDES

corn on the cob

3

jicama slaw

2

roasted cauliflower with corn and peppers

3

chayote with cherry tomatoes, onions and garlic

3

black bean-mango salsa

3

spicy mac and cheese with chorizo

3

beans and rice

2





TACO *and* FAJITA BUFFETS

TACO BAR BUFFET

11 lunch 13 dinner (priced per person)

served with soft flour and crispy corn tortillas (60/40 split)

CHOOSE 1 FILLING:

- spiced ground beef
- buffalo chicken
- pulled pork
- grilled chicken
- chicken tinga
- pulled chicken

FAJITA BAR BUFFET #1

14 lunch 16 dinner (priced per person)

served with soft flour tortillas, five pepper medley, onions, squash, zucchini, red potatoes, cherry tomatoes

CHOOSE 1 FILLING:

- grilled chicken breast
- vegetarian (grilled portobello mushrooms)

FAJITA BAR BUFFET #2

16 lunch 18 dinner (priced per person)

served with soft flour tortillas, five pepper medley, onions, squash, zucchini, red potatoes, cherry tomatoes

CHOOSE 1 FILLING:

- ancho-lime spice rubbed black angus sirloin
- tequila-lime shrimp or BBQ spiced shrimp



COMBO BUFFET BAR (TACO & FAJITA)

16 lunch 18 dinner (priced per person)

served with soft flour and crispy corn tortillas (60/40 split), five pepper medley, onions, squash, zucchini, red potatoes, cherry tomatoes

CHOOSE 1 FAJITA FILLING:

- fajita chicken
- buffalo chicken
- shrimp and pico de gallo
- BBQ shrimp
- ancho-lime skirt steak

CHOOSE 1 TACO FILLING:

- spiced ground beef
- shredded chicken
- shredded pork
- chorizo and potato

ALL BUFFETS INCLUDE:

fresh fried corn chips, house-made salsa, queso, guacamole, sour cream, shredded cheese, lettuce, tomatoes, choice of mexican or coconut rice, choice of pinto or black beans









ENTRÉE BUFFETS



TRADITIONAL MEXICAN COMBOS

CHOOSE:

-tamales, burritos, enchiladas, and tacos

-fillings: grilled chicken, pulled chicken, spiced ground beef, pulled pork, BBQ chicken, chicken and spinach, beef and bean, vegetarian

Choose 2
13

Choose 3
15

PREMIUM FILLINGS:

-shrimp and pico de gallo

-black angus sirloin with peppers and onions

-seafood (blue crab, lobster, and shrimp in chipotle cream sauce)

Add \$2
Add \$3
Add \$4

Add \$3
Add \$4
Add \$5


ALL BUFFETS INCLUDE:

{ fresh fried corn chips, house-made salsa, queso, guacamole, sour cream, shredded cheese, lettuce, soft flour & crispy corn tortillas (60/40 split), choice of mexican or coconut rice, choice of pinto or black beans }



	<u>add to buffet</u>	<u>main buffet item</u>
MEXICAN “LASAGNA” CASSEROLE layers of corn tortillas, three cheeses, spiced ground beef and mexican salsas are slow baked to perfection	5	13
BLUE CRAB & LOBSTER SMOTHERED CHICKEN adobo spiced chicken breast topped with a rich seafood cream sauce, served with chorizo-cheddar smashed red skin potatoes and fried sweet plantains	7	17
HOLY MOLE CHICKEN grilled chicken breast topped with mole negro de oaxaca over mexican rice and sauté of chayote (mexican squash), baby heirloom tomatoes, sweet onions and garlic	6	14
SEAFOOD BOSSA NOVA grilled salmon over coconut rice and black beans, smothered with chipotle blue crab and shrimp cream sauce with avocado, lime sour cream and queso fresco	7	17
CAMARONES A LA DIABLA chipotle shrimp, tequila, butter, peppers, onions, avocado, lime-sour cream, scallions, pico de gallo, black beans, mexican rice	7	17

BREAKFAST *and* BRUNCH BUFFETS



SWEET CREAM & BLUE CORN HOT CAKES (3")

with maple syrup and cream cheese mousse

per person

4

BREAKFAST BURRITOS

8" flour tortilla, cheddar cheese scramble eggs, chorizo, mixed peppers, grilled onions, pico de gallo, red potatoes, red and green enchilada sauces, jack cheese

5

BREAKFAST TACO BAR

6" flour tortillas, scrambled eggs, breakfast sausage, cheddar cheese, mixed peppers, onions, fire roasted chipotle salsa

5

MONTE CRISTO FINGER SANDWICHES

smoked ham, cheddar cheese, cinnamon-egg battered brioche bread, maple syrup and powdered sugar

5

FRENCH TOAST FINGER SANDWICHES

cinnamon-egg battered brioche bread, apricot glaze, cream cheese mousse, maple syrup, marcona almonds

4

CHICKEN CHILAQUILES "CASSEROLE"

corn tortillas, pulled chicken, jack cheese and sautéed onions tossed in spicy salsa verde, slow baked then topped with avocado and lime sour cream

5



VEGETARIAN CHILAQUILES “CASSEROLE”

per person

4

corn tortillas, squash, zucchini, pepper medley, pico de gallo, spinach, onions, grilled corn, jack cheese, tossed in spicy salsa verde, baked slowly then topped with avocado and lime sour cream

YOGURT WITH BERRIES AND GRANOLA

3

SIDES

mexican brunch potatoes (baby red potatoes with peppers, onions and garlic)

3

scrambled eggs

3

applewood-smoked bacon

3

spicy chicken breakfast sausage

3

seasonal fruit medley

3

jalapeño corn muffins

1

BEVERAGES

MEXICAN HOT CHOCOLATE 2.75

AGUA FRESCAS 2.75
infused waters (seasonal selections)

COKE PRODUCTS (CANNED) 2.75
coke, diet coke, sprite, ginger ale

MEXICAN COKE 3.00
glass bottles made with real sugar in the raw

ICED TEA 2.75
sweet or unsweet

COFFEE 2.75
locally roasted from Lakehouse Coffee, regular or decaffeinated

LEMONADE OR BOTTLED WATER 2.75

JUICE OPTIONS 2.75
fresh-squeezed orange juice, fresh-squeezed grapefruit juice,
cranberry juice, pineapple juice





IN ADDITION TO GUACO JOE'S DELICIOUS
ROTATING DESSERT MENU, WE ALSO OFFER
AWARD-WINNING DESSERTS FROM OUR VERY
OWN METROTAINTMENT BAKERY!



METROTAINMENT BAKERY SELECTIONS

MINIATURE ASSORTMENT

Brownies, Blondies, White Chocolate Brownie Cheesecake Bars, Carrot Cake
Dark Chocolate Mousse Cake, Old-Fashioned Yellow Cake
Double Fudge Cake, Red Velvet Cake, Coconut Cake

Baker's Dozen 12 • Small Tray (26 minis) 24 • Medium Tray (52 minis) 48
Large Tray (78 minis) 72

CAKES

We will personalize any flavor cake at no extra charge!
Ask for a quote on a custom logo.

Single-layer sheet cake (serves 20-25)	50	Fruit-filled	60
Double-layer sheet cake (serves 26-50)	85	Fruit-filled	95
4-layer 10" round (serves 20-25)	40		
Whole cheesecake (serves 20 guests)	38		
2-layer 6" round (serves 4-6)	20		

PIES (12")

Apple Crumb Pie 23	Chocolate Pecan Pie 34	Pecan Pie 34
Apple Pie 22	Peach Crumb Pie 22	Sweet Potato Pie 20
Pumpkin 20	Cherry Pie 22	Blueberry 22

CUPCAKES

See our cupcake menu for our complete selection. 2.50 each or 27.50 per dozen

COOKIE *and* BROWNIE PLATTERS

Chocolate Chip, Oatmeal-Raisin, Peanut Butter, Sugar, Chocolate Chip-Pecan
White Chocolate Macadamia Nut, Chocolate Walnut

Baker's dozen 12 • Mini cookies 40 each.

Small Tray (12 brownies + 2 dozen mini cookies)	24
Medium Tray (24 brownies + 4 dozen mini cookies)	48
Large Tray (48 brownies + 8 dozen mini cookies)	72

BRUNCH BREADS

Banana, Cranberry Orange Nut, Irish Soda, Pumpkin, Zucchini, Peach 5.95



ALCOHOL

FULL BAR

Cocktails, house wine, imported and domestic beer, soft drinks, bottled water.
Include cognac or other liqueurs at an additional charge.

PREMIUM PACKAGE

Pinnacle, Bacardi, Tanqueray, Cuervo Gold, Johnny Walker Red, Jim Beam, DeKuyper Cordials

Includes wine and beer package listed below. Add margaritas at an additional charge.

\$16 per person (1 hour) / \$20 per person (2 hours) / \$24 per person (3 hours)

SUPER PREMIUM PACKAGE

Ketel One, Meyer's Dark Rum, Bombay Sapphire, 1800, Dewars, Maker's Mark,
Jack Daniel's, DeKuyper Cordials

Includes wine and beer package listed below. Add margaritas at an additional charge.

\$20 per person (1 hour) / \$24 per person (2 hours) / \$28 per person (3 hours)

WINE *and* BEER

HOUSE WINE: Chardonnay, Cabernet, Merlot.

Include premium bottles of wine at an additional charge.

Includes choice of any bottle beer and draft beer (upstairs) available at the restaurant.

Includes soft drinks and bottled water.

Add margaritas at an additional charge.

\$14 per person (1 hour) / \$18 per person (2 hours) / \$22 per person (3 hours)

MARGARITAS

HOUSE PACKAGE: 30-Year house-made sour recipe with fresh-squeezed juices.

\$14 per person (1 hour) / \$18 per person (2 hours) / \$22 per person (3 hours)

TEXAS PACKAGE: El Jimador Reposado, Patron Citronge, fresh orange juice, sour mix.

\$16 per person (1 hour) / \$20 per person (2 hours) / \$24 per person (3 hours)

CADILLAC PACKAGE: Cuervo Gold, Patron Citronge, fresh lime, sour mix.

\$20 per person (1 hour) / \$24 per person (2 hours) / \$28 per person (3 hours)

****Open bar, cash bar, and drink ticket options also available.****





GUACO JOE'S UNDERGROUND



VININGS' BEST PARTY SPACE:

Take the party underground with our versatile private dining space, featuring a buffet, two private bars and patio.



