



**Our Mission,**  
The Catering Crew is committed to the belief that all events are to go as scheduled and planned. We all must be winners when it comes to catering; you're Clients, your Staff and You.

We want you to savor the best dining experience at an affordable price. By being a locally owned and operated, our menu selections can be as diverse as you are. Whether your looking for a casual theme or a white tablecloth event, we'll give you the highest quality product at the best price you'll find in town.

Coyote's Catering Crew does it all. When a decision is made, you need not worry, from setup to cleanup; our Catering Crew will take pride in your event and insure that all is perfect.

Thank you for taking the time to read our mission statement. If you have any questions concerning our services, please feel free to contact us at 889-3008

Thank you,  
David Bauer

If there is an item you tried before and is not currently on this menu at this time, please ask and we'll be glad to prepare it for you.

Traditional Holiday Meals Available

**Hot Buffets: Lunch Prices**  
Add a Salad and Bread to any Buffet \$1.25  
Salad - Garden House, Caesar or Italian  
Fresh Bread and Butter

Choice of 2 side items:  
Mashed Potatoes      Glazed Carrots  
New Potatoes          Stuffing  
Parmesan Potatoes     Rice Pilaf  
Macaroni Salad        Wild rice  
Chef's Vegetables      Green Beans  
Baked Beans            Sweet Corn

**Entrees:**  
Prices below for lunch groups of 40

**Chicken:**  
Seasoned Cajun            \$8.75  
Lemon Pepper            \$8.75  
Southwest Grilled       \$8.75  
Sesame Grilled          \$8.75  
Seasoned Baked bone in \$8.25  
Baked BBQ bone in      \$8.25

**Beef:**  
Carved Roast Beef        \$7.75  
Beef Tips and Mushrooms \$8.25  
Smoked Beef Briskets    \$8.75  
Prime Rib of Beef         \$9.25

**Pork**  
Roast Pork Loin            \$7.75  
Pork Tenderloin          \$8.25  
Carved Buffet Ham        \$7.75

**Seafood**  
Baked Cod                  \$8.25  
Alaskan Salmon          \$8.75  
Grilled Tuna                \$9.25

Add Pasta Alfredo as a side \$.75 per person

China, Silverware and Cloth Napkins  
Available for \$2.00 per person

**Please add \$2.00 per person for  
dinner Banquets and Caterings.**

**Fajita Buffet** .....to include  
Steak Fajitas              Chicken Fajitas  
Beef Taco Meat          Chicken Taco Meat  
Mexican Rice              Ranch House Beans  
Con Queso Dip            Taco Shells  
Flour tortillas             Fresh Chips & Salsa  
Mixed Cheese              Lettuce  
Sour Cream

20-30pp	30-50pp	50+pp
\$7.75	\$7.50	\$7.25

Groups less than 20pp      \$9.75 each

add BUFFALO WINGS for \$25.00 per 50 wings  
includes Bleu cheese or ranch and Celery

**Pasta Buffet** .....to include  
Salad - Garden House, Caesar or Italian  
Fresh Bread and Butter

**Choice of (2) Pasta Selections**  
Italian Chicken            Marinara Sauce  
Blackened Chicken        White Sauce  
California Seafood        Garlic Cream White  
Broccoli & Mushroom    Alfredo Sauce  
Baked Lasagna  
Vegetable Lasagna  
Spaghetti and Meatballs

20-30pp	30-50pp	50+pp
\$8.25	\$7.75	\$7.25

Seafood Pasta add \$1.00pp

**Chinese Buffet** .....to include  
Sweet & Sour Chicken     Egg Rolls  
Cashew Chicken            Fried Rice  
Asian Cabbage Salad

20-30pp	30-50pp	50+pp
\$8.25	\$7.75	\$7.25

**Boxed Wrapps:** to include 2 sides

**Chicken Caesar:** Grilled chicken, Caesar salad, jack cheese, artichokes, red onions and wild rice in a spinach tortilla.

**Buffalo Wrapp:** Grilled or Fried chicken tossed in buffalo wing sauce, lettuce, pico de gallo, pepper jack cheese and rice in a garlic herbed tortilla with bleu cheese on the side.

**Veggie Lite Wrapp:** Broccoli, cauliflower, carrots, zucchini, mushrooms, lettuce and rice with cream cheese and southwest ranch in a sun-dried tomato tortilla.

**Cordon Bleu Wrapp:** Grilled chicken, ham, jack cheese, lettuce, rice and a creamy Alfredo sauce in a garlic herbed tortilla.

**Desserts**

**Cheesecake:** \$3.25 or \$22.00 per cake  
Ask for current selections, this price is for pieces cut 8 to a pie, smaller slices available @ \$1.75

**Cobblers:** \$24.00 16 servings  
Apple, Cherry, Peach

**Assorted Dessert Bars:** \$1.50 per person

**Fudge Brownies:** \$1.50 per person

**Drinks**

**Iced Tea or Sweet Tea** \$7.00 per gallon or purchase them at \$.75 each person  
*Includes cups, lemon and sweeteners.*

**Soda:** Pepsi, Diet Pepsi, Caffeine free if requested, 7up, Dr. Pepper. \$.75 per person

**Coffee:** Regular or Decaf, \$1.00 (6oz each)  
Includes creamers and sweeteners.

*Client Name* \_\_\_\_\_

*Client Phone* \_\_\_\_\_

*Catering Location* \_\_\_\_\_

*Catering Address* \_\_\_\_\_

*Menu Choices* \_\_\_\_\_

*Proudly affiliated with these fine restaurants.*



*Coyote's Adobe Café*  
(417) 889-7120



*Coyote's Nixa Grille*  
(417) 725-6803



*Mille's Turn of The Century Café*  
(417) 831-1996



**A Downtown Banquet Facility**

*Mille's Pavilion*  
(417) 831-1996

*Banquet Seating up to 500 people*

**COYOTE'S CATERING CREW**



*From T-Shirts to Tuxedos  
We do it all*



*Prices on this menu valid at*

*Coyote's Adobe Café*  
(417) 889-7120  
Fax (417) 889-6277

*Coyote's Nixa Grille*  
(417) 725-6803