



Teabag Chihuahua Wedding Menu 2023

Teabag Chihuahua specialise in authentic, home-made Mexican and Tex-Mex meals for all tastes. All our menu items are hand cooked from scratch using wholefood ingredients with our own spice mixes by our trained chefs. Every wedding menu is bespoke – below are some of our most popular menu items.

We will customize our menus to suit you, and we are happy to mix and match items from our various menus. If you don't see what you like, please ask. Most of our wedding guests choose the buffet option – this gives your guests almost unlimited choice and customisation. Just ask our professional team of burrito technicians and they'll wrap it up for you!

We will always provide food options for:

- Vegetarians and vegans,
- Individuals with celiac disease and wheat or dairy intolerances,
- Our less adventurous guests who prefer something milder.

On the day, guests will be able to choose from the menu items you have requested. They will be able to choose their favourite dishes to top their nachos or fill their burritos which are then individually prepared before them.

Nachos

*Crisp corn tortillas served with any combination of your favourite toppings.
Some of our favourites include...*

Vegan or vegetarian chilli
Water buffalo chilli,
Barbecue chicken
Freshly made guacamole.
Freshly made Pico de Gallo Salsa.

Sour cream.
Mild grated cheese.
Jalapeno slices.
Home-made hot sauces – Jalapeno or
Habanero.

Chilli & Rice Bowls

Our chillies are made entirely from scratch with beans, fresh veggies and our own spice mixes. Topped with cheese and Pico de Gallo salsa.

Vegetarian or vegan chilli

Made with fresh vegetables, beans & vegetarian mince.

Vegan option substitutes cheese for guacamole, lettuce & jalapenos if desired.

Water Buffalo Chilli

Slow cooked pieces of braised water buffalo cooked into our own fresh chilli.



Burritos

A warm flour tortilla, traditionally filled with cheese, rice, Pico de Gallo salsa, with your choice of any filling below. Your guests can choose any of our toppings such as guacamole, sour cream and hot sauce.

Vegetarian or Vegan Chilli (V/Vg)

Vegetarian or vegan chilli – Made with fresh vegetables, beans & vegetarian mince.
Vegan option substitutes cheese for guacamole, lettuce & jalapenos if desired.

Barbecue Chicken & Lettuce

Succulent chicken thigh, cooked in our home-made barbecue sauce.

Buffalo Beef Chilli & Cheese

Slow cooked pieces of braised water buffalo cooked into our own fresh chilli.

Beef Chilli & Cheese

Traditional seasoned beef mince with our own fresh chilli.

Beef & Bean

Seasoned beef mince and freshly cooked pinto beans.

Sweet & Bean (V/Vg)

Sweet potato mash with fresh black beans
Vegan option substitutes cheese for guacamole, lettuce & jalapenos if desired.

Cool summer (V)

Rice, cheese, Pico de Gallo salsa, lettuce, sour cream and guacamole.

Bean & Cheese (V)

Freshly cooked pinto beans and mild grated cheddar cheese.
Vegan option substitutes cheese for guacamole, lettuce & jalapenos if desired.