FUNCTION INFORMATION

Function Coordinator
Sarah Meleski
508.510.4204
www.barrettsalehouse.com
smeleski@barrettsalehouse.com

OUR FACILITIES

Barrett's Alehouse West Bridgewater can accommodate both small and large private events. The location of the party within our private event space will depend on the date and number of people.

MENUS

When planning a special event at Barrett's Alehouse West Bridgewater, you can choose from various menus which are described on the following pages. Our expert culinary staff can also customize a menu to suit your particular needs and tastes. Final menu selections are due 10 days prior to the scheduled event. Food minimums depend on day and time of event.

EVENT MINIMUMS

All events have an established food minimum, which must be agreed upon before reserving your event date. Food minimums are based on number of guests and based on peak or non-peak seasons. If you have a specific budget, we will gladly discuss alternate options or dates to accommodate it. Any remaining difference from the food minimum has the right to be billed to you as an additional room charge if it was not reached. Any buffet that is under 35 guests is subject to a $3 per person upcharge.

GUARANTEES

Barrett's Alehouse West Bridgewater must be notified of the EXACT number of guests 10 business days prior to the scheduled event. Final guarantees are not subject to reduction. The final guess count may not be lower than 80% of the contracted guest count.

CHARGES & PAYMENTS

All food & beverage items are subject to following charges, 7% state & local tax, 18% gratuity, 5% taxable administrative fee. Gift certificates are not permitted as form of payment. Customer reward points cannot be accrued or redeemed on private functions. Final payments must be made in the form of cash, bank check or credit card. All functions are responsible for payment of the guaranteed number of guests and for any extra guests that in attendance. Barrett's is NOT responsible for guests not in attendance or guests that arrive after the scheduled serving time.

EQUIPMENT RENTAL

We will be happy to discuss any equipment needs that your event may require. Any rentals done through Barrett's will incur additional fees.

ENTERTAINMENT

Barrett's reserves the right to approve all entertainment for private functions. All entertainment must adhere to rules and regulations of entertainment license.

RENTAL FEE $250

Rental fee of $250 is non-refundable & non-transferable

Rental Fee Includes The following

Preparation with a personal event coordinator
Use of private space for 4 hours
Fully trained waitstaff & bartenders
Room setup and after event clean up
Preparation & serving of menu choice
Complimentary choice of colored linens & napkins
Complimentary cake cutting

FOOD & BEVERAGE

Our insurance policy requires that ALL food & beverage must be provided by Barrett's and consumed on premises. Due to food safety recommendations of the FDA issued food code and board of health guidelines NO BULK FOOD is allowed to leave the premises by patrons & buffets will be out a maximum of two hours. We do not pack, hold or release leftover food to customers. No outside food/beverages (except cake/cupcakes from a licensed bakery) are allowed to be brought on premise. Service & consumption of alcoholic beverages will be done in accordance with state & local liquor laws. Please notify Barrett's of any food allergies in advance. Barrett's does not charge a cake cutting fee. Any beer, wine or alcoholic beverages being carried onto our premises for consumption is PROHIBITED. Breaking this policy will lead to immediate termination of the event (no refunds will be issued) and possible legal ramifications. Proper identification is needed in the purchase & consumption of alcohol.

DECORATIONS

Please be advised that taping, tacking, nailing and any other adherence to the walls, ceiling or paint is prohibited. No smoke machines, confetti, glitter nor balloons containing confetti, paper sprinkles or glitter is allowed. Helium tanks cannot be left on premises. No open flames. We reserve the right to approve all decorations for private events. You will have ONE hour prior to the start of your event to decorate the room. It is the client's responsibility to clean up and remove all decorations at the end of the event. Clients have 30 minutes after the events end to remove all of their belongings. Please plan accordingly! Please be advised that decorations, backdrops, photobooths, etc. take up guest space and therefore the room may not be able to accommodate its maximum capacity. In the event, that the room requires excessive cleanup beyond our standard procedures, the customer will be assessed a cleanup fee of $150.

WEDDINGS

If using this menu for a wedding celebration all buffets and plated entree sections are subject an extra $8 per person charge. The additional charge is to ensure adequate staffing for your wedding celebration.

HIRING OF SECURITY PERSONNEL/POLICE DETAIL

Our insurance policy states that some events may require the hiring of security for your event, we will provide the security if required. We require 1 security person per every 50 guests. The security person is required to be there an additional half hour before and after your event. A police detail may be required at some events per our discretion (price is billed per town regulations). Please speak to our events manager regarding these expenses.

TAX EXEMPT

For those organizations that are exempt from tax, the 7% state & local taxes will be waived upon receipt of completed Mass. sales tax exemption that must be submitted with contract. Note: sales tax cannot be credited after event

MENU ITEMS MARKED W/ ASTERISK *

*Any menu items in the following pages marked with asterisk * are available for an extra charge. Please ask for detailed pricing.*

CONSUMER ADVISORY & ALLERGIES

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before the commencement of your party please inform us if anyone in your party has an allergy.

Barrett's Alehouse

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HOT HORS D'OEUVRES

Prices based on 50 pieces

Bacon Wrapped Scallops GF $185

Seafood Stuffed Mushrooms $115

Italian Meatballs $90

Vegetable Dumplings $105
sweet thai dipping sauce

Teriyaki Chicken & Pineapple Kabobs $115

Chicken Wings OR Chicken Tenders $115
plain, gold fever, buffalo, teriyaki or nashville hot

Spinach & Cheese Puffs $115

Steak & Cheese Egg Rolls $135

Chicken Parmigiana Egg Rolls $135

Coconut Chicken Tenders $135
pina colada dipping sauce

Pretzel Bites $85
beer cheese & mustard dipping sauces

Mini Crab Cakes $185
creole remoulade sauce

Buffalo Chicken Sliders $150
bleu cheese aioli & celery slaw

Beef Sliders $150
cheddar & caramelized onions

Bang Bang Cauliflower $105
buffalo or sweet thai chili

Coconut Shrimp $110

Nashville Hot Chicken Sliders $150
buttermilk biscuit & pickle chip

BBQ Pulled Pork Sliders $150

Pigs in a Blanket $90
honey mustard

Beef Empanadas $125
sauce sofrito

COLD HORS D'OEUVRES

Prices based on 50 pieces

Tortellini Skewers $105
olive oil & garlic marinated cheese tortellini, fresh mozzarella, grape tomatoes

Caprese Skewers GF $90

Strawberry & Goat Cheese Bruschetta $115

Curried Chicken Lettuce Cups GF $115

Shrimp Cocktail GF $125

B.L.T Crostini $115

Heirloom Tomato Bruschetta $115

Ahi Poke 'Nacho' $175
pineapple, soy glaze, sriracha aioli, wonton crisp

Prosciutto Wrapped Asparagus GF $115

Lobster Salad Sliders $MP

Street Corn Parfait GF $95
cotija cheese, lime, cilantro, sour cream, chili powder

Saffron-Hummus Cucumber Bites GF $90

Seasonal Crostini $105
(Late Spring-Summer) Roasted peach crostini with burrata & basil pesto. (Fall-Early Spring) Grilled corn crostini with ricotta & hot honey

STATIONARY HORS D'OEUVRES DISPLAYS

please note the following displays are based on 50 people and one hour of service

Fruit Display GF $190
assortment of seasonal fresh fruit with choice of marshmallow yogurt dip or strawberry grand marnier cheesecake dip

Fruit & Cheese Display GF $225
assortment of seasonal fresh fruit, imported & domestic cheeses, assorted crackers

The Cheese Board $195
selection of imported & domestic cheeses accompanied with assorted crackers

Farmers Market Crudité GF $190
colorful display of seasonal fresh vegetables, served with hummus & ranch dressing

Tuscan Table $475
antipasto display of cured meats, cheeses, marinated vegetables, olives, accompanied with an array of breads & infused oils for dipping, tomato bruschetta crostini & hummus with pita bread

Gourmet Crostini $325
assorted toasted breads, mediterranean hummus, buffalo chicken dip, spinach & artichoke dip, tomato bruschetta

New England Raw Bar $MP
customize your own raw bar with the following options: shrimp cocktail, littleneck clams, oysters, snow crab, lobster, lobster tails, chilled p.e.i mussels, lump crab meat, marinated calamari salad, served with spicy cocktail sauce, lemon wedges & horseradish

PASSED HORS D'OEUVRES

Choice of 3 / $18 per person / 1 hour / minimum guest count: 50

Mini Chicken Teriyaki & Pineapple Kabobs

Steak & Cheese Egg Rolls

Bacon Wrapped Scallops GF

Seafood Stuffed Mushrooms

Miniature Crab Cakes

Caprese Skewers GF

Coconut Shrimp

Tortellini Skewer

Pigs in a Blanket

Saffron Hummus Cucumber Bites GF

Coconut Chicken Tenders

Street Corn Parfait GF

SUSHI BOATS

3 pieces per person / $20 per person / one hour of service

tuna & salmon nigiri, spicy tuna roll, california roll, philly roll, mango roll, choice of two chef's specialty rolls, pickled ginger, wasabi aioli, tamari soy sauce, sriracha-sesame aioli, chopsticks

MEETINGS

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CONFERENCE MENUS

BREAKFAST SELECTIONS

available monday to friday from 8am-11am / minimum 25 guests / all served with coffee & tea

MORNING "PICK-ME-UP" $13 per person
assorted juices, fresh fruit & berries, assorted breakfast pastries

RISE & SHINE $14 per person
assorted breakfast pastries, bagels with cream cheese, butter & jams

EXECUTIVE BUFFET $18 per person
assorted juices, fresh fruit salad, scrambled eggs, maple sausage links, brunch potatoes

LUNCHEON SELECTIONS

available monday to friday from 11am-2pm / minimum 25 guests

HOT LUNCHEON BUFFET $28 per person
garden salad, baked haddock, baked stuffed chicken w/supreme sauce, mashed potatoes, garlic green beans, fresh baked cookies, coffee & soda station

CORNER DELI BUFFET $20 per person
assortment of rare roast beef, roasted turkey, chicken caesar or tuna salad wraps, deli style pasta salad, potato chips, fresh baked cookies, coffee & soda station

THE SALAD "BAR" $26 per person
mixed greens, chopped romaine, cucumbers, tomatoes, onions, craisins, crumbled bleu cheese, shredded cheddar cheese, croutons, sliced boiled eggs, peppers, bowl of grilled chicken, bowl of tuna salad, bowl of buffalo chicken, rolls w/ butter, fresh baked cookies, coffee & soda station

THEMED BREAKS

quick 30-minute timed breaks / minimum 25 guests / only available monday to friday from 8am-3pm

MORNING SNACK $7 per person
fresh fruit, energy bars

MID-MORNING EYE-OPENER $8 per person
bottled spring water
orange, grapefruit, & cranberry juices
assorted canned soda station
fresh brewed coffee & tea

AFTERNOON "PICK-ME-UP" $12 per person
fresh vegetable crudité w/ hummus & ranch
assorted cheese, berries & crackers

SCHOOL'S OUT $12 per person
fresh baked assorted cookies
fresh baked brownies
chilled 2% milk & chocolate milk
bottled spring water
assorted canned soda station

THE GATHERING

available monday to friday from 11am-2pm / minimum 35 guests

$30 per person

Buffet served with rolls & butter, freshly brewed coffee & tea

Entrées (choice of two)
chicken, broccoli, penne & alfredo, chicken piccata, lemon-spinach chicken, chicken marsala, baked haddock, baked stuffed chicken w/ supreme sauce, sliced roast beef with mushroom gravy

Sides (choice of two)
mashed potatoes, oven roasted red potatoes, rice pilaf, sautéed mixed vegetables, honey glazed baby carrots, garlic butter green beans

Salad (choice of one)
garden salad, caesar salad, pasta salad

Dessert (choice of one)
vanilla ice cream with strawberries, vanilla ice cream with chocolate sauce, fresh baked assorted cookies, fresh baked brownies

SOUP & SALAD BAR

$28 per person

available monday to friday from 11am-3pm / minimum 35 guests

Buffet served with rolls & butter, fresh baked assorted cookies, freshly brewed coffee & tea

Soups
broccoli cheddar soup
homestyle chicken noodle soup
new england clam chowder

Salads
caesar salad
garden salad
traditional spinach salad
greek salad

Protein Toppings (choice of two)
grilled marinated chicken strips
grilled marinated popcorn shrimp
grilled marinated flank steak
*chilled poached salmon**
*grilled marinated steak tips**

BOXED LUNCHES

$15 per person

available for off-site only / all boxed lunches are served with bottle of spring water, potato chips & candy bar / choice of two sandwiches per order

Smoked turkey & cheddar cheese
Ham & swiss cheese
Rare roast beef & cheddar cheese
Chicken salad w/craisins
Tuna salad
Egg salad
Chicken caesar wrap

BREAKFAST BUFFETS

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CONTINENTAL
$18 per person

seasonal fruit bowl
assorted breakfast pastries
bagels w/ cream cheese
greek yogurt w/ granola
assortment of energy bars
assorted chilled juices
fresh brewed coffee & teas

BREAKFAST
$23 per person

seasonal fruit bowl
fresh scrambled eggs with cheddar cheese & scallions
maple breakfast sausage
smoked bacon
roasted brunch potatoes
toasted english muffins
belgian waffles or cinnamon rolls or french toast casserole
assorted chilled juices
fresh brewed coffee & teas

BARRETT'S BRUNCH
$29 per person

seasonal fruit bowl
fresh scrambled eggs with cheddar cheese & scallions
maple breakfast sausage
smoked bacon
roasted brunch potatoes
assorted breakfast pastries
assorted juices
fresh brewed coffee & tea

choice of one: belgian waffles, cinnamon rolls or french toast casserole

*choice of one: chicken broccoli penne alfredo, baked stuffed chicken, chicken caesar salad, chicken marsala, baked macaroni & cheese, lemon spinach chicken, sliced roast beef w/ mushroom gravy, bbq glazed turkey tips, marinated steak tips**

CARVING STATION

$150 chef charge per station

Baked ham $6pp
Roasted turkey breast w/ stuffing & gravy $6pp
Roasted eye round w/ mushroom demi-glace $6pp
Roasted prime rib w/ au jus & horseradish cream $MP
Roasted beef tenderloin w/ béarnaise sauce $MP

BUFFET ENHANCEMENTS

MIMOSA BAR
$350

six bottles of champagne
orange juice
strawberry, watermelon & mango purees
fresh blackberries, blueberries, strawberries & raspberries
**each additional bottle of champagne is $25*

BUILD YOUR OWN BLOODY MARY BAR
$250

serves approximately 25 people / each additional bottle $150
$100 bartender fee

tito's vodka, spicy bloody mary mix, assorted hot sauces, bacon, chilled shrimp, skewered pepperoni & provolone cheese, pickle spears, horseradish, worcestershire, celery, stuffed olives, lemon & lime wedges, tajin rim

OMELET BAR
$9 per person

$150 chef charge
our chefs create your omelet to order with fresh eggs & seasonal fresh ingredients

BREAKFAST TACO BAR
$12 per person

scrambled eggs, brunch potatoes, ground chorizo, crumbled bacon, soft & hard taco shells, diced red onions, pico de gallo, sour cream, monterey jack cheese, guacamole, jalapeños

WAFFLE BAR
$10 per person

belgian waffles, fresh fruit, syrups, toppings, maple syrup, whipped cream

AVOCADO TOAST STATION
$14 per person

warm seven grain + sourdough toast, avocado, crushed red pepper, hard-boiled egg, crumbled bacon, prosciutto, tomato, goat cheese, feta, artisanal oils, whipped honey butter, assorted jams

ACAI BOWL STATION
$12 per person

acai base, fresh fruit, nuts, granola, coconut, nut butters, chocolate chips

SPECIALITY BUFFETS

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NEW YORK NEW YORK
$21 per person

Finger Sandwiches or Wraps (choice of three)
ham & swiss, chicken salad w/ craisins, tuna salad w/ celery, seafood salad, turkey & cheddar, slow cooked rare roast beef

Salad (choice of one)
garden salad, caesar salad, deli style pasta salad, potato salad, fruit salad

Served with
pickles, house fried potato chips, assorted cookies or brownies

BOSTON TEA PARTY
$25 per person

Salad (choice of one)
garden salad, caesar salad, fruit salad, mediterranean pasta salad, strawberry feta & arugula salad

Assorted Tea Wraps (choice of three)
*roasted turkey breast, chicken salad w/ craisins, slow roasted rare roast beef, tuna salad w/ celery, ham & swiss cheese, greek chicken, vegetarian hummus wrap, chicken caesar, buffalo chicken, lobster salad**

Entrées (choice of one)
vegetable primavera w/ penne, spinach & feta stuffed chicken w/ rosemary lemon cream sauce, turkey tip & seasonal vegetable kabob, chicken broccoli penne alfredo, salmon w/ citrus basil salsa

Served with
assorted iced teas or coffees, house fried potato chips, assorted danish

THE CASUAL
$25 per person

Starters (choice of three)
mozzarella sticks, chicken tenders, steak & cheese egg rolls, potato skins, cheeseburger sliders, meatballs, mac & cheese bites, crab rangoon, buffalo dip

Entrees (choice of one)
*chicken broccoli alfredo penne, baked macaroni & cheese, cheese ravioli w/ marinara or alfredo sauce, buffalo chicken mac & cheese**

Served with
garden salad, rolls & butter, assorted cookies & brownies

THE FIESTA
$29 per person

Salad (choice of one)
garden salad, caesar salad, fiesta salad with mixed greens, black beans, red & green peppers, jalapeños, tortilla strips

Sides (choice of two)
spanish rice, refried beans, fiesta corn, street corn, chipotle mashed potatoes, seasonal vegetables

Entrees (choice of two)
cilantro tequila pulled chicken, taco seasoned ground beef, fajita style flank steak w/ peppers & onions, adobo pulled pork, taco seasoned ground turkey

Served with
tortilla chips & salsa, churros w/ chocolate & caramel sauce, flour tortillas & taco shells, shredded lettuce, cheese, salsa & sour cream

THE BARRETT'S
$35 per person

Salad (choice of one)
garden salad, caesar salad, deli style pasta salad, red bliss potato salad, fruit salad

Starch (choice of one)
mashed potatoes, roasted red potatoes, rice pilaf, white rice, penne pasta w/ marinara sauce

Vegetable (choice of one)
green beans, broccoli, sautéed mixed vegetables, honey glazed baby carrots

Dessert (choice of one)
fresh baked cookies, fresh baked brownies, vanilla ice cream with strawberries or chocolate sauce

Entrées (choice of two)
chicken stir-fry, fried rice, baked stuffed shells, chicken broccoli penne alfredo, pasta primavera, chicken piccata, baked haddock, lemon spinach chicken, chicken marsala, chicken parmigiana, cordon bleu stuffed chicken, sliced roast beef w/ mushroom gravy, baked stuffed chicken w/ supreme sauce, roasted prime rib, steak tips**

Served with
rolls & butter, fresh brewed coffee & tea

LITTLE ITALY
$30 per person

Salad (choice of one)
garden salad, caesar salad, antipasto salad

Pasta (choice of one)
penne w/ marinara or alfredo sauce, cheese ravioli w/ marinara or alfredo, baked macaroni & cheese

Entrées (choice of two)
*italian sausage w/ peppers & onions, meatballs in marinara, chicken parmigiana, baked stuffed shells, baked penne with meat sauce, shrimp scampi w/ penne**

Served with
house-made cannoli, rolls & butter, fresh brewed coffee & tea

THE PICNIC BBQ
$30 per person

Appetizer
maple & pineapple kielbasa, tortilla chips w/ guacamole & fresh salsa

Salad (choice of one)
garden salad, caesar salad, mediterranean bow tie pasta, red bliss potato salad, fruit salad

Entrées
hot dogs, hamburgers & cheeseburgers, chicken & seasonal vegetables kabob, corn on the cob (seasonal)

Served with
relish tray, fresh baked cornbread, watermelon

Add Ons*
bbq ribs, turkey tip kabobs*, steak tips**

BAR ENHANCEMENTS

Hosted Beer & Wine $45/ pp (4-hour service)
selection of imported & domestic beers, house red & white wines, sparkling water & pepsi products

Hosted Beer, Wine & Seltzers $50/pp (4-hour service)
selection of imported & domestic beers, house red & white wines, alcoholic seltzers & pepsi products

Hosted Premium Bar $55/ pp (4-hour service)
selection of premium liquors, imported & domestic beers, house red & white wines, alcoholic seltzers & pepsi products

Sangria Station $13/pp
a delicious concoction of our signature house made red & white sangrias, fresh fruit & garnishes

Martini Station $14/ pp
$100 attendant fee
served with garnishes, choices include pomegranate, chocolate, very berry, watermelon & espresso, special requests available

Margarita Station $13*/ pp
requires $100 attendant fee
served with mixers, garnishes, fruit purees, rims & fresh fruit
**price per person based on tequila choice*

PLATED ENTREES

Plated entrées are available. Please ask our function coordinator Sarah for details & pricing!

FINISHING TOUCHES

Wireless LED Uplighting $100
ambient lighting in your choice of color to enhance the look and feel of your special event

Slideshows Complimentary
our function rooms are equipped with 75" TVs for your use. Customize you event with a slideshow that will dazzle your guests or a power point presentation for your convenience at your business event.

Auxiliary Cord Hookup Complimentary
have a playlist already created for your event? Just use our auxiliary cord hookup to have your custom created list in surround sound. Compatible with most smartphones/tablets/laptops but please ask your function coordinator for more details.

Photo Booth $1,100 / 4 hours
capture the fun memories & unforgettable moments of any occasion. Props & customizable phot strips are available.

Professional DJ Services $1,200/ 4 hours
please note DJ services for weddings may incur additional costs

Chair Covers $5 per chair
white spandex chair cover

Please don't hesitate to ask our function coordinators about customizing your menu. Our expert culinary staff can customize your menu to suit your particular needs and tastes!

DESSERTS & SWEETS

all bars that require an attendant are subject to $150 attendant fee / minimum of 35 guests / one hour of service

Ice Cream Sundae Bar $12 per person
choice of two ice creams, chocolate & caramel sauces, whipped cream, strawberries, blueberries, marshmallows, sprinkles, m & m's, crushed oreos, gummy bears, toffee crumbles, cherries

The Grand Finale $16 per person
an assortment of mini pastries, cannoli, mini cakes, chocolate & lemon tortes

Cheesecake Bar $12 per person
classic scoopable new york cheesecake, chocolate & caramel sauces, whipped cream, strawberries, blueberries, marshmallows, sprinkles, m & m's, crushed oreos, gummy bears, toffee crumbles, cherries

Strawberry Shortcake Bar $12 per person
macerated strawberries, whipped cream, buttermilk biscuits, vanilla pound cake, vanilla ice cream, balsamic

Carnival Candy Bar $12 per person
an assortment of bulk candies displayed in jars & bowls, including chocolates, gummies, and hard candies, with bags for guests to create their own take-home treats

Sorbet Bar $12 per person
chef's selections of two sorbets, served in individual martinis with fresh berries & whipped cream

Popcorn Bar $10 per person
freshly popped just like at the movie theatre, add a little more of that gourmet touch by sprinkling your favorite seasonings and toppings

Candy Apple Bar $12 per person
create a variety of old fashion caramel apple treats by topping apple slices with caramel or chocolate & an array of toppings

LATE NIGHT BITES

all stations that require an attendant are subject to $150 attendant fee / minimum of 35 guests / one hour of service

South of the Border Taco Bar $12 per person
fresh fried tortilla chips, crispy taco shells, soft flour tortillas, taco seasoned ground beef, tequila lime pulled chicken, pork carnitas, sour cream, guacamole, shredded cheddar cheese, shredded lettuce, salsa

Bavarian Pretzel Station $8 per person
fresh baked soft pretzel sticks salted, served with beer cheese sauce, honey mustard, dijon mustard dipping sauce, nutella, cream cheese cookie dough dip

Mac N Cheese Bar $10 per person
pasta in a creamy vermont cheddar sauce served with assorted toppings
Add ons: grilled chicken $3pp, short rib $4pp, buffalo chicken $4pp, lobster $MP

Mashed Potato Martini Bar $8 per person
homemade mashed potatoes served with assorted toppings
Add ons: grilled chicken $3pp, short rib $4pp, buffalo chicken $4pp

Burgers, Tenders & Fries $12 per person
cheeseburger sliders, crispy chicken tenders, crinkle cut french fries, assorted dipping sauces, ketchup & mustard

Chinatown Chow $15 per person
crispy crab rangoon, vegetable spring rolls, chicken & pork fried rice, chicken pot stickers, chop sticks, fortune cookies, spicy mustard, soy sauce

Walking Taco Bar $14 per person
individual bags of fritos, doritos, cheetos, cape cod chips, braised bbq short rib, house made chili, salsa, guacamole, shredded lettuce, shredded cheddar cheese, diced onions, cilantro, sour cream