



CATERING MENU

PRICED PER PERSON

INCLUDES CHIPS AND SALSA

MI COCINA FAJITAS

3 per person - marinated, grilled fajitas - guacamole
pico de gallo - rice - beans - corn and flour tortillas

CHICKEN **\$22**
50/50 - BEEF **\$26**
LATIN STIR FRY **\$20**
SHRIMP **\$27**

TACO DINNER

2 per person - seasoned shredded chicken and picadillo
ground beef - lettuce - tomato - cheddar cheese
rice - beans - crispy corn and flour tortillas

\$16

ENCHILADA DINNER

2 per person - choose two: chicken with sour cream or poblano cream sauce,
beef with chile con carne, spinach with ranchero sauce
or cheese with chile con carne - rice - beans

\$16

TEX-MEX DINNER

1 each per person - picadillo ground beef taco with crispy
corn shell - cheese enchilada with chile con carne
chicken enchilada with sour cream sauce - rice - beans

\$16

TACOS DE BRISKET

3 per person - slow-roasted brisket - jack cheese - poblano peppers - onion
chile de arbol salsa - rice - beans - corn and flour tortillas

\$20

TACOS HABANA

3 per person - chile adobo spiced chicken breast - pica pica sauce
onion - cilantro - rice - beans - corn and flour tortillas

\$18



APPETIZERS

QUESADILLAS

24 pieces - sour cream - guacamole

- fajita beef \$60
- fajita chicken \$48
- brisket \$58
- shrimp & bacon \$61
- cheese \$33
- mushroom & poblano \$34

BACON-WRAPPED SHRIMP BROCHETTE

\$96

24 pieces - poblano cream sauce

SHREDDED CHICKEN FLAUTAS

\$46

24 pieces - sunset sauce

PASSED MINI APPETIZERS

\$5

2 pieces per person

choose: mini brisket tacos - mini habana chicken tacos - shrimp ceviche cups

not available for delivery, additional staff member required

ADD-ONS

SERVES 10

- | | | | |
|-------------------|------|------------------------|------|
| - chile con queso | \$34 | - side salad - | |
| - queso blanco | \$34 | romaine, tomato, | |
| - sunset sauce | \$34 | aged cheddar, dressing | \$45 |
| - guacamole | \$37 | - sour cream | \$20 |
| - salsa de mesa | \$10 | - aged cheddar cheese | \$20 |
| - molcajete salsa | \$10 | | |
| - salsa verde | \$10 | | |



ACTION STATIONS

ADDITIONAL STAFF REQUIRED FOR EACH STATION

PRICED PER PERSON - NOT AVAILABLE FOR DELIVERY

AVOCADO SMASH

\$12

1/2 Hass avocado per person - red onion - cilantro - fresh lime
sea salt - queso blanco - serrano limon salsa - tortilla strips

STREET TACOS

\$13

4 mini tacos per person - slow-roasted brisket - queso blanco
habana spiced chicken breast - cilantro - soft corn tortillas

HANDMADE NACHOS

\$10

3 per person - grilled fajita chicken and beef - guacamole
cheddar cheese - beans - pico de gallo - sour cream

DISPLAYS

SERVES 20

SEASONAL FRUIT

\$70

pineapple - strawberries - cantaloupe - sweet cream

VEGETABLE CRUDITE

\$60

baby carrots - jicama - grape tomatoes - cucumber
spicy blue cheese dressing



DESSERTS

TRES LECHES CAKE **\$95**
serves 14

CHOCOLATE TRES LECHES CAKE **\$95**
serves 14

ASSORTED MINI DESSERTS **\$6**
2 per person
fruit tart - lemon tart - pecan tart - chocolate mousse - key lime cheesecake
minimum order 30 pieces

PECAN PRALINE **\$3**
individually packaged

BEVERAGES

COLD BEVERAGE SERVICE **\$3**
priced per person
choose two: assorted sodas - bottled water - lemonade - iced tea

COFFEE **\$25**
priced per 96oz container - fresh brewed regular or decaffeinated coffee
cups - lids

MANGO AGUA FRESCA **\$40**
priced per gallon - limes - cups - straws

ICED TEA **\$15**
priced per gallon - lemons - sweetener - cups - straws

LEMONADE **\$17**
priced per gallon - cups - straws



MARGARITAS

INCLUDES EIGHTY 9OZ MARGARITAS, LIMES, CUPS, STRAWS, NAPKINS AND MARGARITA MACHINE. BARTENDER FEES AND SERVICE CHARGES APPLY

MAMBO TAXI® **\$675**

frozen - sauza tequila blanco - homemade sangria

SKINNY MAMBO **\$775**

frozen - dulce vida organic tequila blanco - all-natural agave
homemade sangria

MI COCINA MARGARITA **\$650**

frozen or rocks - sauza tequila blanco

SKINNY MARGARITA **\$750**

frozen or rocks - dulce vida organic tequila blanco - all-natural agave

FULL BAR SERVICE

CHARGED PER COCKTAIL AND BILLED ON CONSUMPTION. INCLUDES MIXERS AND GARNISHES. BARTENDER FEES AND SERVICE CHARGES APPLY

PREMIUM BAR / \$12 PER COCKTAIL

grey goose vodka - bombay sapphire gin - herradura tequila
maker's mark bourbon - bicardi rum - glenlivet scotch

STANDARD BAR / \$10 PER COCKTAIL

monopolowa vodka - beefeaters gin - sauza silver tequila
jack daniel's whiskey - bacardi silver rum - dewar's scotch

BEER AND WINE

domestic beer	\$5
import beer	\$6
wine	\$12



CATERING SERVICES

DELIVERY

24-hour notice required

Includes black plates and cutlery packs (napkin, clear plastic eating utensils)

Catering team will arrange order as a buffet in disposable trays with serving utensils

\$300 corporate partner food and beverage minimum / Monday - Friday 11am-4pm

\$500 food and beverage minimum / Sunday - Thursday

\$1,000 food and beverage minimum / Friday - Saturday

\$40 delivery fee within 10 miles; \$1 per additional mile

Orders for 75+ people may incur additional delivery fee

Fifteen percent (15%) gratuity will be included in final billing

Disposable chafing kits - \$15 each

Individual meal packaging with chips and salsa - \$2 per person

Upgrade to acrylic plates, like silver cutlery and napkin - \$2 per person

Stainless chafer rental and full buffet set-up services available

FULL SERVICE

72-hour notice required

Full service events include event set-up, food and beverage service and post-event breakdown and clean-up

Includes buffet tables linens and decor, chafing dishes, serving bowls and utensils, plates, napkins and eating utensils

Bar service provided by professional bartenders

\$1,000 food and beverage minimum / Sunday - Thursday

\$1,500 food and beverage minimum / Friday - Saturday

\$0 travel fee within 10 miles; \$1 per additional mile

\$120 per staff member for 2-hour event; includes 1-hour set-up, 2-hour event service and 1-hour breakdown

\$30 labor fee per staff member per hour for each additional hour of service

1 staff member required for every 25 guests

Additional staff members may be required for requested menu items and services

Eighteen percent (18%) gratuity will be included in final billing

Ten percent (10%) catering charge will be included in final billing on food and

beverage. The catering charge covers use and maintenance of equipment and

vehicles, kitchen essentials, liability insurance fees and all necessary permits and other administrative expenses associated with executing the event

Applicable sales tax will be applied to all food and beverage

Final headcount and menu selections due 72 hours before event or at time of booking within 72 hours

Changes made within 72 hours will incur \$50 change fee

72-hour written notice required to cancel events.

You will be charged for the guaranteed number of guests given 48 hours before event



FOOD TRUCKS

FULL SERVICE

72-hour notice required; booking subject to availability

Bar service provided by professional bartenders

\$1,500 food and beverage minimum / Sunday - Thursday

\$2,000 food and beverage minimum / Friday - Saturday

\$3,000 food and beverage minimum / Holidays

\$0 travel fee within 10 miles; \$1 per additional mile

Minimum of two staff members required for food truck events

Additional staff members may be required for requested menu items and services

\$120 per staff member for 2-hour event; includes 1-hour set-up, 2-hour event service and 1-hour breakdown

\$30 labor fee per hour for each additional hour of service

1 staff member required for every 25 guests

Eighteen percent (18%) gratuity will be included in final billing

Ten percent (10%) catering charge will be included in final billing on food and beverage. The catering charge covers use and maintenance of equipment and vehicles, kitchen essentials, liability insurance fees and all necessary permits and other administrative expenses associated with executing the event

Final headcount and menu selections due 72 hours before event or at time of booking within 72 hours

PRE-ORDER EVENT

Two week notice required; booking subject to availability

Custom link provided for food, beverage and margarita pre-orders

\$1,500 food and beverage minimum

Available Sunday - Thursday

Date secured with credit card guarantee

\$500 booking fee covers labor and gratuity

Applicable sales tax will be applied to all food and beverage

72-hour written notice required to cancel events

Changes made within 72 hours will incur \$50 change fee

You will be charged for the guaranteed number of guests given 48 hours before event