

## SALADS

Serves 10 \$30      Serves 20 \$40

### Wild Field Greens

Blend of fresh field greens, cherry tomatoes, dried cranberries, bell pepper, toasted almonds, served with dijon vinaigrette dressing.

### Greek Salad

Romaine lettuce, kalamata olives, Greek feta cheese, red onion, fresh squeeze lemon, red tomatoes, extra virgin olive oil, vinegar.

### Caeser Salad

Hearts of Romaine lettuce, croutons, and homemade Caeser dressing.

Add Chicken      2.00/guest

### Honey Chipotle Lime Pasta Salad

A cold penne pasta salad with a honey chipotle lime vinaigrette dressing

### Fresh Corn & Avocado Salad

A delicious cold salad of fresh yellow corn, fresh avocado, olive oil, raspberry vinaigrette, cilantro, black pepper, and kosher salt.

### Southwestern Chicken Salad

Delicious fresh spinach topped with mushrooms, roasted pecans, crispy bacon, sliced red or yellow bell peppers. served with a dijon vinaigrette dressing.

## TORTILLA WRAPS

### Southwestern Chicken Salad Wrap \$ 10 per guest

Chicken salad rolled up in a plain or flavored tortilla.

### Turkey Bacon Wraps \$ 10 per guest

Roasted turkey breast, crispy bacon, avocado, ranch dressing on a plain or flavored tortilla.

### Hummas & Veggie Tamale Wraps \$ 10 per guest

Fresh hummas spread on a plain or flavored tortilla and rolled up around a Spring Tamale made of red bells, carrots, and serrano pepper.

## DESSERT SELECTIONS

### Tres Leches Cake | Small Pan 12-15 \$40    Large Pan 24-30 \$70

Creamy and milky sweet crowd-pleasing cake. Topped with a delicate in-house whipped cream.

### Ancho Brownies | Small Pan 12-15 \$40    Large Pan 24-30 \$70

A classic brownie spiked with a smokey ancho sauce. Dust of powder sugar on top.

### Mexican Cobbler Small Pan 12-15 \$40    Large Pan 24-30 \$70

Baked flour tortillas rolled up with apple or cherry filling. A cinnamon butter sauce ties it all together.

### Fruit Crisp Small Pan 12-15 \$40    Large Pan 24-30 \$70

A pan of baked fruit covered with and a crust of oats.

## BEVERAGES

### Mexican Iced Tea      1 gal. \$14    half gal. \$7

Our most popular cold beverage. Tazo Green Tea with real Mexican Vanilla Extract. You'll love it!

### Limeade      1 gal. \$18    half gal. \$9

Fresh limes squeezed in-house and sweetened with sugar.

### Hibiscus Sweet Tea      1 gal. \$16    half gal. \$8

Brewed from the dried hibiscus flower, water, and sugar.

## PARTY CANTINA

### Agave Lime Margarita Mixer (non-alcoholic)

Fresh squeezed limes, water, agava, sugar. 1 gal. \$30 | half gal. \$15

### Fruity Sangria Mixer (non-alcoholic)

A blend of fruit juices served with fresh fruit garnish. 1 gal. \$30 | half gal. \$15

### Hibiscus Cooler Mixer (non-alcoholic)

Hibiscus tea blended. 1 gal. \$30 | half gal. \$15

# HOT Damn, Tamales!

## Catering Menu

Gourmet Tamales  
and so much more.

We offer other specific menus upon request:  
Vegetarian, Vegan, Gluten-free, Paleo.

Need to talk?

Call us: 817-523-1836  
eat@HotDamnTamales.com

***Most orders require at least  
24 hours notice.***

Our beautiful building is located at:  
713 W. Magnolia Ave. Fort Worth TX 76104

# BREAKFAST SELECTIONS

## Continental Meeting

An assortment tray of morning breads: mini cinnamon rolls, buttery croissants, mini bagels, moist bread loaf.

SERVES 15 \$50

## Fresh Fruit Bowl

An assortment of hand cut fresh seasonal fruits with honey dressing.

Large Pan Serves 24 - 30 \$55

Small Pan Serves 12 - 15 \$30

## French Toast Bake

Lovin from the oven! An easy to serve French Toast in casserole form.

Large Pan Serves 15 - 20 \$70

Small Pan Serves 12 - 15 \$40

## Quiche - Veggies and cheese

A delicious morning ensemble baked in a savory tamale pie crust.

Large Pan Serves 12 \$50 Bacon and Cheese  
\$45 Veggies and Cheese

## Tex-Mex Migas

Scrambled eggs mixed with strips of corn tortillas, cheese, bell peppers and onions. Served with refried beans, flour tortillas, and salsa roja.

Large Pan Serves 15 - 20 \$70

Small Pan Serves 8 - 10 \$40

## Breakfast Burritos (minimum 20 burritos)

The pleasing way to start your day! Individually wrapped 10-inch flour tortillas made to order.

Eggs & Cheese \$3.89 Eggs & Cheese \$3.89

Potatoes, Eggs, Cheese \$4.29 Potatoes, Eggs, Cheese \$4.29

...add Bacon .95 ...add Bacon .95

...add 2 oz Salsa Roja .25 ...add 2 oz Salsa Roja .25

## Egg Enchiladas

Flour tortillas rolled up with eggs and cheese inside. Then covered with our breakfast enchilada sauce.

Large Pan Serves 24 - 30 \$70

Small Pan Serves 12 - 15 \$40

# Main Course Buffet Menu

## Azteca Casserole

A baked pan layered with tamales, cheese, and savory tomato sauce. Meat or vegetarian tamales. Served with Spansih \$ 13 per guest  
rice and black beans. for 100 or more \$ 12 per guest

## Fajita Station

Marinated tender flank steak or chicken fajita banquet station. Includes Spanish rice, black or pinto beans, pico de gallo, hand made flour tortillas, guacamole, grilled onions and bell peppers, shredded cheese, fresh salsa roja and fresh salsa verde caliente. \$16 per guest  
for 100 or more \$15 per guest

## Gourmet Taco Bar

Choice of Brisket, Chicken, or Smoked Pork taco meat. Includes both corn and flour tortillas, choice of pinto or black beans, guacamole, and fresh made pico de gallo, and two types of salsa: \$14 per guest  
salsa roja and salsa verde. for 100 or more \$13 per guest

## Enchilada Buffet

Choice of Beef, Chicken, Vegetarian, Shrimp, and Cheese. Includes quality Spanish rice, black or pinto beans, pico de gallo, guacamole, tortilla chips, fresh salsa roja and fresh salsa \$13 per guest  
verde caliente. for 100 or more \$12 per guest

## Pueblo-style Chicken Mole

Includes Spanish rice with green peas, savory tomato sauce. Made to order with meat or vegetarian tamales. \$ 15 per guest  
for 100 or more \$ 14 per guest

## Chicken Breast

Moist and juicy chicken breast covered with citrus lime sauce. Includes Spanish rice and toasted almonds, seasonal vegetables, and bread roll. \$ 15 per guest  
for 100 or more \$ 14 per guest

## Tex Mex Jalapeno Meatloaf

A zesty meat loaf with tomato sauce. Includes garlic mashed potatoes, seasonal vegetables, and mixed green salad with olive oil citrus vineaigrette dressing. \$ 16 per guest  
for 100 or more \$ 15 per guest

# Heavy Appetizers

## Jalapeno Stuffed Olives, Cheese, Tomato Skewers

A colorful display of cheese and cherry tomatoes. Dozen ..... \$36

## Tortilla Roll Ups

A spinach tortilla covered with spicy hummas and filled with a spring tamale, rolled up and sliced thinly. Dozen ..... \$36

## Bacon & Cheese Bread Bites

Tiny bites of stuffed bread dough. Additional flavors available. Dozen ..... \$36

## Black Bean Tortilla Cups

Baked mini tortilla cups filled with black beans salad. Dozen ..... \$36

## Chicken Salad Filo Cups

A crispy filo cup filled with cold chicken salad and garnish. Dozen ..... \$36

## BuenoBites™

Adorable party pleasing bite size tamales. Dozen ..... \$36

## Mexican Meatballs

Handmade meatballs in a sweet and spicy sauce. Grab a toothpick! Dozen ..... \$36

## Beef or Chicken Satay

Seasoned, grilled meat, basted with a sauce and served on a wood skewer. Dozen ..... \$36

## Mini Empanadas

Handmade beef, chicken, pork, vegetarian, or vegan stuffed pockets. Dozen ..... \$36

## Quiche Bites

Baked crispy filo cups filled with classic egg and milk custard, bacon, and cheese. Dozen ..... \$36