

SALADS

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

Romaine lettuce, croutons, dressed with parmesan cheese, lemon juice, olive oil, egg, Worcestershire sauce, garlic, and black pepper.

Add Chicken 2.00/guest

Spinach Salad

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

Jamica Salad

Pronounced (HICK-ah-mah) jamica is a tular native to Mexico similar to a large radish. This salad is served with fresh lime, and chili powder. It's cool served next to a hot Mexican dish.

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

Yummy chicken salad rolled up in a spinach tortilla.

Turkey Bacon Wraps

Roasted turkey breast, crispy bacon, avocado, ranch dressing.

Hummas Spring Tamale Wraps

Fresh hummas spread on a spinach or sun dried tomatoe tortilla and rolled up around a Spring Tamale made of red bells, carrots, and serrano pepper.

DESSERT SELECTIONS

Tres Leches Cake

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

Ancho Brownies

A classic brownie spiked with a smokey ancho sauce.

Chocolate Glaze Cake

A flat pan cake, easy to cut and serve. It's a delicious chocolate on chocolate dessert cake. Garnished with a strawberry slice.

Mexican Apple Cobbler

Baked flour tortillas rolled up with apple pie filling in the center. A cinnamon butter sauce ties it all together! Cherry cobbler also available.

Homemade Cupcakes with Whipcream

A simple pleasure is having a cupcake topped with fresh made sweet whipped cream. Choose from Chocolate, Vanilla, Red Velvet.

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. \$16 half gal. \$8

Fresh limes squeezed in-house and sweetened with sugar.

Hibiscus Sweet Tea 1 gal. \$14 half gal. \$7

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

PARTY CANTINA

~ Pick-up only ~

Agave Margaritas

Fresh squeezed limes, water, sugar, and agave wine. Tastes like a perfect margarita but without the "tequilla burn".

Fruity Sangria

A blend of fruit juices and red wine served with fresh fruit garnish.

Hibiscus Wine Cooler

Hibiscus tea blended with red wine. Delicious!

HOT Damn, Tamales!

Catering Menu

**Gourmet Tamales
and so much more.**

*We make everything to order and
we can adjust to meet your tastes.
Call us to discuss your specific needs.*

*We offer other specific menus upon request:
Vegetarian, Vegan, Gluten-free, Paleo, and
Greek & Mediterranean Food.*

***Need to talk?
Call us: 817-926-9909***

*Dining Room Rental *
Free Delivery **
Live Music Booking
Audio & Video Capable
Cash Bar
Server Staff*

**Booking a date requires a deposit.*

***On orders + \$150*

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

BREAKFAST SELECTIONS

We know how breakfast makes your day better.

Continental Meeting

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

SERVES 15 49.99

Fresh Fruit Bowl

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

MEDIUM SERVES 15 to 20 54.99

SMALL SERVES 8 - 10 29.99

French Toast Bake

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

MEDIUM SERVES 15 - 20 69.99

SMALL SERVES 8-10 39.99

Quiche - Veggies and cheese

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

LARGE SERVES 12 45.99 Bacon and Cheese
39.99 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.

MEDIUM SERVES 15 - 20 69.99

SMALL SERVES 8 - 10 39.99

Breakfast 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	
...add 2 oz Salsa Roja	.25	...add 2 oz Salsa Roja	.95
			.25

Egg Enchiladas

Flour tortillas rolled up with eggs and cheese inside. Then covered with our breakfast enchilada sauce. Comes with 60 enchiladas.

MEDIUM SERVES 15 - 20 69.99

SMALL SERVES 8 - 10 39.99

Main Course Buffet Menu

Fine dining gourmet cusine prepared with you in mind.

Azteca Casserole

A baked pan layered with tamales, cheese, and savory tomato sauce. Meat or vegetarian tamales. Served with Spansih \$ 11.95 per guest
rice and black beans. *for 100 or more* \$ 10.95 per guest

Fajita Station

Marinated tender flank steak or chicken fajita banquet station. Includes quality 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. \$15.95 per guest
for 100 or more \$14.95 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: \$13.95 per guest
salsa roja and salsa verde. *for 100 or more* \$12.95 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 verde caliente. \$12.95 per guest
for 100 or more \$11.95 per guest

Puebla-style Chicken Mole

Inculdes Spanish rice with green peas, savory tomato sauce. Made to order with meat or vegetarian tamales. \$ 14.95 per guest
for 100 or more \$ 13.95 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. \$ 14.95 per guest
for 100 or more \$ 13.95 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. \$ 15.95 per guest
for 100 or more \$ 14.95 per guest

Heavy Appetizers

Serve guests delicious bites of pleaseure.

Jalapeno Stuffed Olives, Cheese, Tomato Skewers

A colorful display of cheese and cherry tomatoes. Dozen \$15

Tortilla Roll Ups

A spinach tortilla covered with spicy hummas and filled with a spring tamale, rolled up and sliced thinly. Dozen \$9

Bacon & Cheese Bread Bites

Tiny bites of stuffed bread dough. Additional flavors available. Dozen \$10

Black Bean, Pickeled Jalapeno, Tortilla Cups

Baked mini tortilla cups filled with delicious filling ingredients. Dozen \$13

Chicken Salad Filo Cups

A crispy filo cup filled with cold chicken salad and garnish. Dozen \$15

BuenoBites™

Adorable party pleasing bite size tamales. Dozen \$8

Mexican Meatballs

Handmade meatballs in a sweet and spicy sauce. Grab a toothpick! Dozen \$9

Beef or Chicken Satay

Seasoned, grilled meat, basted with a sauce and served on a wood skewer. Dozen \$20

Mini Empanadas

Handmade beef, chicken, pork, vegetarian, or vegan stuffed pockets. Dozen \$12

Quiche Bites

Baked crispy filo cups filled with classic egg and milk custared, bacon, and cheese. Dozen..... \$12