

# **CATERING MENU**

Desperados history is as rich in tradition as it is in flavor and with Desperados Catering that history is delivered to your front door. Our catering department is friendly, knowledgeable, patient and very resourceful. Our commitment is to you and the success of your event.

# **Delivery Specs**

- Orders must be turned in with at least 24-hour notice. Please feel free to call for last minute order, but they can't be guaranteed.
  - Delivery orders can be packaged individually or buffet style.
  - All orders come with disposable plates, plastic ware, serving utensils and napkins.
    - Chips and Salsa are included with an entrée order.
      - There is a 15% delivery charge.
    - Gratuity isn't included, but always appreciated based upon service.

#### **Catering Specs**

- Orders must be turned in with at least 48hour notice.
- Catering fee is \$25.00 an hour, from take-off to return.
- All orders come with disposable plates, plasticware and napkins.
  - Chips and Salsa are included with an entrée order.
- Additional services include margarita machines rentals, bartender service, table/chair rentals, china rentals, mariachi singers and floral design.
  - Gratuity isn't included, but always appreciated based upon service.

#### **CORPORATE LUNCH DELIVERIES**

Got a deadline and must work through lunch? Now you and your associates can get the legendary taste of Desperados without ever leaving the office. One phone call and we deliver your freshly made order, hot and ready to be eaten.

# **Fajitas** \$14.99

Everyone's favorite. Your choice of beef, chicken or a combination served with flour tortillas, caramelized onions and green peppers, rice, beans, guacamole, pico de gallo, cheese and sour cream.

- Shrimp Fajitas \$16.99
- Veggie Fajitas \$14.49

#### Tex-Mex

Choose any of the following items plus rice, beans, chips and salsa to create your own personalized dish.

Enchiladas (Beef, Chicken or Cheese), Soft Cheese Tacos, Guacamole Tostadas,

Crispy Beef Tacos and / or Tamales.

- Any Two Item \$10.99
- Any Three Item \$12.49
- Any Four Item \$13.99

#### **Taco Combo** \$12.49

Crispy Tacos with Ground Beef, Soft Flour Tortillas with Shredded Chicken served with rice, beans, queso, lettuce, tomatoes and cheese.

#### Street Tacos \$14.49

Tender Brisket and Tinga Chicken served on corn tortillas with rice, beans, chopped onions, cilantro, limes and a spicy salsa.

#### **Desperado Tacos** \$14.49

Two crispy flour tortillas, melted jack cheese, your choice of beef or chicken fajita meat, fresh pico and an avocado slice combine to create our most ordered taco since 1976

#### Quesadillas de Pollo \$11.99

Melted jack cheese, pulled chicken, rice, beans, lettuce and pico de gallo.

# Hamburger \$13.99

Seasoned chopped steak with all of the trimmings. Served with pasta salad and potato chips.

### Ensalada de Fajita \$14.99

A crisp flour tortilla shell filled with fresh greens, beef and chicken fajita meat, pico de gallo, sour cream and cheddar cheese.

# \*\* NEW \*\* Stuffed Avocado Salad \$13.99

An Avocado half surrounded by grilled chicken, fresh greens topped with black beans, corn, red onions, peppers, tomatoes and queso anejo.

# \*\* NEW \*\* Quinoa Bowl \$13.99

Healthy Quinoa infused with Mexican flavors and served with a grilled chicken, black bean corn salsa, fresh spinach, pico de gallo and queso fresco.

# \*\* NEW \*\* Large Fajita Burrito

Large flour tortillas filled with your choice of beef, chicken or veggies with Mexican rice, refried beans and cheese. Served with chips, queso and salsa.

- Chicken Fajita \$13.99
- Beef Fajita \$14.99
- Shredded Chicken \$12.99
- Ground Beef \$12.99
- Veggie Fajitas \$11.99

## **Beverages**

Lemonade (gallon) \$11.99

Unsweet Tea / Sweet Tea (gallon) \$11.99

Bottled Water (dozen) \$14.99 each

Sodas (dozen) \$14.99 each

#### **APPETIZERS**

The beginning of your fiesta sets the tempo. Start off with a bang as you serve from our wide array of appetizers

#### **Flautitas**

- Brisket \$1.99
- Chicken \$1.49
- Veggie \$1.49

# Stuffed Jalapenos \$1.49

Homemade, stuffed with seasoned chicken and cheddar cheese

# **Camarones Acapulcos** \$2.50

Grande gulf shrimp stuffed with cheese and a jalapeno wrapped in bacon and grilled

# **Empanadas**

- Brisket \$1.99
- Tinga \$1.79

#### Quesadillas

- Spinach and Cheese \$1.49
- Chicken Fajita \$1.49
- Beef Fajitas \$1.79
- Shredded Chicken \$1.49
- Spicy Shrimp \$1.79

### **Traditional Pork Tamales** \$1.79

Straight from mama's kitchen

# Ceviche Nachos \$1.79

Crispy tostada under with tender white fish, lime juice, tomatoes, onions, green olives, jalapenos and topped with fresh avocado

#### **Avocado con Pollo** \$3.50

Premium avocados cut in half topped with marinated chicken, black bean corn salsa and topped with our signature mango chipotle sauce

### **Shrimp Shooters** \$1.99

Tender boiled shrimp mixed with pico de gallo set atop our famous guacamole

#### **Grilled Chicken Skewers** \$1.79

Adobo chicken skewered between sweet pineapple

# **Taquitos**

- Brisket \$1.99
- Chicken \$1.49

# Chicken Tenders \$1.49

The most tender part of the chicken breaded and delicious

Chile con Queso \$1.49

Rich and creamy, que delicioso

Queso Bandito \$1.79

Rich blend of our creamy queso with picadillo and fresh pico de gallo

Guacamole \$2.00

Our Original Family Recipe

#### **PARTY PLATTERS**

#### **Party Tray**

Your choice of chicken or brisket flautitas, cheese quesadillas, stuffed jalapenos and chicken tenders, served with guacamole and sour cream dip

Large Tray 60 Pcs (Serves 20 Ppl) \$99.99

Small Tray - 30 Pcs (Serves 10 Ppl) \$49.99

# **Shrimp Tray**

Combination tray of camarones acapulcos, shrimp nachos, quesadillas acapulcos with shrimp and shrimp cocktail

Large Tray 60 Pcs (Serves 20 ppl) \$159.99

Small Tray - 30 Pcs (Serves 10 ppl) \$79.99

Vegetable Tray (Serves 20 ppl) \$89.99

Assortment of carrots, broccoli, tomatoes, and celery served with ranch dressing

Fruit Tray (Serves 20 ppl) \$89.99

#### MAIN COURSE

Dinner is very important as you want to choose an item that will please every guest. May we suggest a few of our standards as well as some signatures designed to impress.

# Fajitas \$19.49

Our world-famous fajitas are the most requested entrée on our catering menu. These are sure to please as everyone knows and loves fajitas. Each serving of marinated beef or chicken is accompanied by the traditional; rice, beans, pico de gallo, guacamole, sour cream, cheddar cheese, flour tortillas, caramelized onions and bell peppers

- Add Grilled Shrimp \$22.99
- Add Camarones Acapulcos \$22.99
- Veggie Fajitas \$16.99

#### Tex Mex

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Crispy Beef Tacos and / or Tamales.

- Any Two Item \$11.99
- Any Three Item \$13.49
- Any Four Item \$14.99

#### **TACOS TACOS**

#### **Tacos** \$13.99

Crispy Tacos with Ground Beef, Soft Flour Tortillas with Shredded Chicken served with rice, beans, queso, lettuce, tomatoes and cheese.

#### Street Tacos \$15.49

Tender Brisket and Tinga Chicken served on corn tortillas with rice, beans, chopped onions, cilantro, limes and a spicy salsa.

#### **Desperado Tacos** \$15.99

Two crispy flour tortillas, melted jack cheese, your choice of beef or chicken fajita meat, fresh pico and an avocado slice combine to create our most ordered taco since 1976.

#### **Other Entrée Choices**

Pollo San Lorenzo \$15.99

Chicken breast sautéed in a chipotle, roasted garlic, cilantro & olive oil sauce served with our award-winning guacamole, rice and Mexican calabacitas

**Steak Argentina** \$18.99

Seared tenderloin, signature Chimichurri sauce, fresh pico, refried beans and papas Mexicanas

Pollo Ahumado \$16.99

Seared chicken breast wrapped in Applewood bacon filled with Monterey cheese and roasted poblanos, topped with chipotle BBQ.

#### **ADDITIONAL SIDES**

\* ITEMS ONLY AVAILABLE WITH 48 HOURS NOTICE \*

**Cuban White Rice** 

**Black Beans** 

**Black Bean Corn Salsa** 

**Mixed Veggies** 

**Grilled Zucchini** 

**Bacon Wrapped Asparagus** 

**Mexican Zucchini** 

**Chipotle Mashed Potatoes** 

**Mexican Potatoes** 

**Shrimp Mashed Potatoes** 

**Mexican Green Beans** 

Corn on the Cobb

**Mashed Potato Bar** 

#### **BREAKFAST**

### Start your morning off on the right foot with Desperados breakfast.

Breakfast requires a minimum \$200.00 (excluding tax/delivery)

### Breakfast Tacos \$2.50 each

Warm flour tortillas served with scrambled egg with your choice of the following.

- Bacon and Egg
- Brisket and Egg
- Chorizo and Egg
- Potato and Egg

#### Migas \$11.99

Fluffy scrambled eggs and corn tortillas strips topped with your choice of chipotle or tomatillo sauce, sour cream and Monterrey jack cheese, served with Mexican potatoes, refried beans, pico de gallo and flour tortillas.

## **Huevos con Fajitas** \$14.99

Steak and eggs gone south of the border, with tender beef fajitas meat, two scrambled eggs served with Mexican potatoes, refried beans, pico de gallo and flour tortillas.

#### Chorizo con Huevos \$11.99

Fluffy scrambled eggs mixed with chorizo, a spicy Mexican sausage and served with Mexican potatoes, refried beans, and pico de gallo and flour tortillas.

#### Fresh Fruit \$3.00

The perfect addition to any of our breakfast options. Seasonal fruit, with melons and berries.

### **Continental Breakfast** \$4.00

An assortment of bagels, muffins, croissants, and filled pastries. Served with margarine, jelly and cream cheese.

#### **Beverages**

Orange Juice (gallon) \$14.99

Coffee (gallon) \$24.99

Bottled Water (dozen) \$14.99 each

Sodas (dozen) \$14.99 each

#### **Desserts**

For those who make it this far, it is so worth it.

### Full cakes are available (48 HOURS NOTICE)

### **Homemade Sopapillas** \$1.79

These are very traditional and very delicious. Light and flakey pastry, fried and covered with cinnamon and sugar. Served with honey and butter.

## Pastel de Quatro Leches \$7.29

A very delicious, moist and traditional white cake made in-house.

# Kahlua Cake \$5.99

Cappuccino ice cream cake topped with Kahlua, whipped cream and toasted almonds

# **Deep Fried Latte** \$6.99

The winner of the 2007 State Fair of Texas "Most Creative" deep fried food. A Sopapilla base, cappuccino ice cream, maple syrup, whipped cream and coffee flakes. Enjoy a little Fair all year

### Churros \$.79

A fried pastry rolled in cinnamon sugar.

### **Cookies** \$1.49

Delicious treats in a variety of flavors.

Please contact our Catering Department

**Ameet Somaney** 

Direct 469.471.4580

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