

PAPPASITO'S CANTINA

FULL COURSE MENUS

These menus include rice, frijoles a la charra, grilled onions, guacamole, pico de gallo, hand-made flour tortillas, tortilla chips, fresh roasted salsa and iced tea. Substitute sodas for 75¢ per Guest.

RIO GRANDE

22.95 per guest

APPETIZER

Chile con Queso

ENTRÉE

Beef* & Chicken Fajitas

DESSERT

Double Fudge Brownies

Lemon Squares

DEL MAR

28.95 per guest

APPETIZER

Spicy Pork Tamales

Chile con Queso

ENTRÉE

Beef* & Chicken Fajitas

Jumbo Shrimp Brochette

DESSERT

Goey Coconut Pecan Bars

Double Fudge Brownies

SAN JUAN

31.95 per guest

APPETIZER

Jumbo Shrimp Brochette

Chile con Queso

ENTRÉE

Beef* & Chicken Fajitas

Slow-Smoked Mexican Pork Ribs

DESSERT

Tres Leches

Midnight Chocolate Cake

There is a 40 Guest minimum charge for all menus. Buffet staff is included in the menu price. The on-site grilling service fee will be added to your proposal.

PAPPASITO'S CANTINA

FAMOUS FAJITAS

We're famous for our legendary, mesquite-grilled fajitas. Menus include rice, frijoles a la charra, grilled onions, guacamole, pico de gallo, hand-made flour tortillas, tortilla chips and fresh roasted salsa.

BEEF* & CHICKEN FAJITAS **17.95** per guest
sizzling ½ lb. of fajitas *for 100 to 399* **16.95** per guest
for 400 or more **15.95** per guest

BEEF*, CHICKEN & SHRIMP FAJITAS **20.95** per guest
sizzling fajitas & spicy shrimp with *for 100 or more* **19.95** per guest
grilled Tex-Mex vegetables

FAJITAS & SHRIMP BROCHETTE **23.95** per guest
sizzling beef & chicken fajitas with* *for 100 or more* **22.95** per guest
mesquite-grilled, bacon-wrapped shrimp
stuffed with Monterey Jack cheese & sliced jalapeño

VEGETARIAN MENU

vegetable fajitas, cilantro rice, black beans, grilled onions, guacamole, pico de gallo, flour tortillas, tortilla chips & fresh roasted salsa
May be substituted for vegetarian guests.

FILET MIGNON* FAJITAS **5.95** per guest
substitute for beef fajitas on any menu

MESQUITE-GRILLED SPECIALTIES

These menus include hand-made flour tortillas, tortilla chips and fresh roasted salsa. Our mesquite-grilled specialty menus are available exclusively where on-site grilling is possible.

CHIPOTLE GLAZED SALMON* **19.95** per guest
with black beans, cilantro rice & grilled tex-mex vegetables

PAPPASITO'S MIXED GRILL **24.95** per guest
skewer of mesquite-grilled beef & chicken fajita,*
bacon-wrapped shrimp & vegetables, served with pineapple
pico de gallo, rice & frijoles a la charra

FILET MIGNON* & SHRIMP BROCHETTE **32.95** per guest
with chimichurri, cilantro rice & frijoles a la charra
We recommend china & flatware when serving our steak menus.

GREAT GRILLED ADDITIONS

Add variety to your menu with our Great Grilled Additions. These items complement our mesquite-grilled specialties and Famous Fajitas menus.

Jumbo Shrimp Brochette (2) **6.00** per guest
mesquite-grilled, bacon-wrapped shrimp stuffed
with Monterey Jack cheese & sliced jalapeño

Mesquite-Grilled Quail (1) **6.95** per guest
semi-boneless with ancho honey glaze

Slow-Smoked Mexican Pork Ribs (2) **3.95** per guest
with chile pasilla barbecue sauce

Campfire Shrimp (3) **6.95** per guest
jumbo grilled shrimp over grilled pineapple,
finished with a spicy pineapple butter

There is a 40 Guest minimum charge for all menus. Buffet staff is included in the menu price. The on-site grilling service fee will be added to your proposal.

PAPPASITO'S CANTINA

TEX-MEX COMBINATIONS

These menus include rice, frijoles a la charra, tortilla chips and fresh roasted salsa.

ENCHILADAS[‡] **14.95** per guest
*two cheese, chicken or beef enchiladas
with a spicy pork tamale*

TACOS **14.95** per guest
*Ixtapa beef & chicken tinga soft tacos
with grated cheese, lettuce & tomatoes*

COCKTAIL MENUS

Our cocktail menus are ideal for reception-style and early evening events, when mixing and mingling is important. Our consultants can recommend additional items when a full dinner is needed. Menus include tortilla chips and fresh roasted salsa.

RANCHERO **18.95** per guest
Cocktail Fajitas *beef* & chicken* for 150 or more **16.95** per guest
Spinach Tamales
Guacamole
Pico de Gallo
Herb-Grilled Vegetable Tray

FIESTA **23.95** per guest
Cocktail Fajitas *beef* & chicken* for 150 or more **21.95** per guest
Jumbo Shrimp Brochette
Spicy Pork Tamales
Guacamole
Pico de Gallo
Chile con Queso

TIJUANA **20.95** per guest
Quesadilla Bar *beef* & chicken* for 150 or more **18.95** per guest
Spicy Pork Tamales
Chicken Tamales
Guacamole
Chile con Queso

‡Ovens are required for preparing these items.

There is a 40 Guest minimum charge for all cocktail menus. Buffet staff is included in the menu price. The on-site grilling service fee will be added to your proposal.

PAPPASITO'S CANTINA

APPETIZERS

Chips & Salsa <i>crispy tortilla chips & fresh roasted salsa</i>	2.00 per guest
Chile con Queso	1.50 per guest
Guacamole	2.95 per guest
Jumbo Shrimp Brochette <i>mesquite-grilled, bacon-wrapped shrimp stuffed with Monterey Jack cheese & sliced jalapeño</i>	(2) 6.00 per guest
Mesquite-Grilled Quail <i>semi-boneless with ancho honey glaze</i>	(1) 6.95 per guest
Slow-Smoked Mexican Pork Ribs <i>with chile pasilla barbecue sauce</i>	(2) 3.95 per guest
Campfire Shrimp <i>jumbo grilled shrimp over grilled pineapple, finished with a spicy pineapple butter</i>	(3) 6.95 per guest
Ceviche * <i>fresh shrimp, scallops & fish marinated in lemon, lime & cilantro, served with crispy tortilla chips</i>	4.95 per guest
Tamales ††	
Signature Crawfish	2.95 each
Spinach	1.95 each
Chicken or Spicy Pork	1.95 each

Please see the **Desserts & Trays** section of our brochure for premium fruit, cheese & vegetable trays.

SIDES & EXTRAS

Enchiladas ‡ <i>cheese, chicken or beef</i>	2.50 each
Grilled Tex-Mex Vegetables <i>zucchini, yellow squash, peppers & onions</i>	2.95 per guest
Cilantro Rice	1.50 per guest
Black Beans	1.50 per guest
Grated Cheese & Sour Cream	.95 per guest
House Salad <i>with tequila lime vinaigrette</i>	2.95 per guest

‡Ovens are required for preparing these items.

††Minimum orders applicable.

SIGNATURE STATIONS

Pappas Catering's interactive serving stations bring life to your fiesta. Your Guests will enjoy creating their own unique flavors. These stations are designed to serve as appetizers or to enhance your menu selection. Our consultants can also design a full menu around these Signature Stations. The staff required for these unique stations will be added to your proposal.

QUESADILLA BAR

6.50 per guest

Our Quesadilla Chefs start with fresh, hand-made flour tortillas & plenty of delicious cheese, grilling quesadillas to order on our special table-top grill. Quesadillas served with sour cream. Select one from the following for your Guests to enjoy:

- Beef* & Chicken Fajita
- Pulled Pork & Caramelized Onions
- Chicken Fajita, Mushrooms & Spinach

AVOCADO BAR

5.95 per guest

Servers prepare fresh, premium Haas avocados and present on the half shell as your Guests fill with their choice of tasty, colorful toppings:

- Zesty Black Bean & Smoked Corn Salsa
- Fresh & Tangy Shrimp Ceviche
- Sweet & Spicy Pineapple Pico de Gallo
- Hearty Bacon
- Sour Cream
- Habanero Crema

GRILLED FISH TACO BAR

6.95 per guest

Servers hand-build our Baja fish tacos for your Guests. They start by grilling corn tortillas on a table-top grill, filling with fresh mesquite-grilled tilapia and finishing with shredded cabbage, cilantro, jalapeño crema & a squeeze of lime.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

**When booking your event, please alert our consultant of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients used in food items.

PAPPAS CATERING™

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