

El Tiempo CATERING

FOR THE PAST 65 YEARS, WE HAVE
DEDICATED OURSELVES TO
PERFECTING WHAT HOUSTONIANS
KNOW TODAY AS AUTHENTIC TEX
MEX CUISINE.

FULL SERVICE
CATERING MENU

Featuring

YOUR FAVORITE FOODS FROM



Laurenza's
RESTAURANT

Donny
Mandola's
GULF COAST KITCHEN

TO SCHEDULE YOUR DELIVERY, SET-UP,
OR CATERING EVENT PLEASE CALL
713.807.8100
OR EMAIL US AT
CATERING@ELTIEMPOCANTINA.COM

FULL SERVICE CATERING MENU

APPETIZERS

- Shrimp Brochette** **\$11.99 per person**
Jumbo shrimp stuffed with queso fresco & jalapeño and wrapped in bacon
- Cocktail Flautas** **\$7.99 per person**
Choice of chicken or smoked brisket
- Cocktail Tamales** **\$15.99 dozen**
Small handmade spicy pork tamales
- Cocktail Quesadillas** **\$6.99 per person**
Choice of beef, chicken or combination
- With Shrimp Fajita** **\$8.99 per person**
- Mini Crab Cakes** **\$39.99 per dozen**
Served with remoulade sauce
- Mini Italian Style Meatballs** **\$24.99 per dozen**
Homemade meatballs made with beef and pork stewed in a pomodoro sauce
- Salmon Cucumber Bites** **\$28.99 per dozen**
Cucumber slice topped with smoked salmon and dill cream cheese
- Spicy Grape Bruschetta** **\$22.99 per dozen**
Meyer lemon zest, chervil ricotta cheese, with spicy red grapes on a toasted crostini
- Mini Caprese Skewers** **\$22.99 per dozen**
Cherry tomatoes skewered with fresh handmade mozzarella and basil garnished with salt & pepper and extra virgin olive oil
- Spinach Artichoke Dip** **\$3.50 per person**
Fresh chopped spinach, artichoke hearts, mozzarella and parmesan cheese with toasted crostinis

FAJITA CATERING

All Fajita Party Packs include:

Choice of meats, grilled onions, tortillas, rice, beans, chile con queso, guacamole, sour cream, pico de gallo, red & green salsa, cheddar cheese, pickled jalapeños, tortilla chips and Mexican sugar cookie

- Standard Fajita Catering** **\$23.99 per person**
Choice or combination of beef, chicken or veggie fajitas
- On Site Grilling (Min 50 Guests)** **\$27.99 per person**
- Shrimp Fajita Catering** **\$27.99 per person**
On Site Grilling (Min 50 Guests) **\$31.99 per person**
- Filet Fajita Catering** **\$29.99 per person**
On Site Grilling (Min 50 Guests) **\$33.99 per person**

Additional Fajita Catering Items

- Jalapeño Sausage** **\$9.99 per person**
- Semi Boneless Quail** **\$13.99 per person**
- Smoked Pork Ribs** **\$14.99 per person**
- Slow Cooked Carnitas** **\$12.99 per person**

ALL AMERICAN CATERING

All menu items below require a carving station or on site grill with a minimum 25 guests

Prime Rib

\$35.99 per person

8 oz. portion of prime rib served with house made au jus, creamed horseradish, Italian rolls and choice of 1 side (Green Beans, Poblano Cheese Rice or Mashed Potatoes)

Herb Marinated Chicken

\$29.99 per person

Mesquite grilled chicken breast served with Italian rolls and choice of 1 side (Mashed Potatoes, Green Beans or Creamed Corn)

Filet Mignon

8 oz. filet mignon served with garlic butter, Italian rolls and choice of 1 side (Steamed Broccoli, Mashed Potatoes or Creamed Corn)

USDA Choice Cut

\$39.99 per person

USDA Prime Cut

\$46.99 per person

Brown Sugar Bourbon

Double Bone Pork Chop

\$32.99 per person

Mesquite grilled double bone pork chop served with house made cinnamon apple sauce, Italian rolls and choice of 1 side (Creamed Corn, Green Beans or Roasted New Potatoes)

Rib Eye

12 oz. rib eye served with garlic butter, Italian rolls and choice of 1 side (Steamed Broccoli, Roasted New Potatoes or Poblano Cheese Rice)

USDA Choice Cut

\$42.99 per person

USDA Prime Cut

\$49.99 per person

New York Strip

14 oz. New York strip served with garlic butter, Italian rolls and choice of 1 side (Green Beans, Roasted New Potatoes or Creamed Corn)

USDA Choice Cut

\$44.99 per person

USDA Prime Cut

\$51.99 per person

ITALIAN CATERING

Italian Catering includes:

Garlic bread, Caesar salad and entrée

Meat Lasagna

\$16.99 per person

Pasta layered with meat sauce, Italian meats, ricotta and mozzarella cheeses

Vegetable Lasagna

\$14.99 per person

Pasta layered with tomato sauce, mixed vegetables, ricotta and mozzarella cheeses

Chicken Bow Tie Lorenzo

\$15.99 per person

Bow-tie pasta, grilled chicken, tomatoes, artichokes, fresh spinach and white wine sauce

With Shrimp

\$17.99 per person

Chicken Piccata

\$18.99 per person

Sautéed chicken breast in a lemon butter sauce with artichokes and capers served with linguini aglio olio

With Shrimp

\$21.99 per person

Chicken Fettuccine Alfredo

\$16.99 per person

Fettuccine pasta with grilled chicken and mushrooms in a creamy Alfredo sauce

With Shrimp

\$19.99 per person

Chicken Marsala

\$18.99 per person

Sautéed chicken breast topped with mushroom marsala sauce served with linguini aglio olio

With Pork Loin

\$20.99 per person



EXTRAS

Mixed Green Salad \$3.99 per person

Caesar Salad \$3.99 per person

Sicilian Salad \$3.99 per person

Mixed greens, red cabbage, artichoke hearts, olives, tomatoes, carrots and green onions with Italian vinaigrette

Kale Salad \$4.99 per person *(Contains Peanuts)*

Chopped kale, green cabbage and mint with a peanut vinaigrette

Poblano Cheese Rice \$3.99 per person

Green Beans Aglio Olio \$4.99 per person

Steamed Broccoli \$4.99 per person

Mac & Cheese \$4.99 per person

Roasted New Potatoes \$4.99 per person

Mashed Potatoes \$3.99 per person

Creamed Corn \$4.99 per person

Grilled Veggies \$4.99 per person

DESSERTS

Homemade Cookies \$12.99 dozen

Chocolate Chip or Oatmeal

Chocolate Brownies \$16.99 dozen

Mini Cannolis \$25.99 dozen

Chocolate, Amaretto or Pistachio

Mini Tartlets \$21.99 dozen

Chocolate, Key Lime or Mixed Fruit

Classic Cheesecake \$52.99 serves 8-10

Italian Cream Cake \$52.99 serves 8-10

Sweet Strawberry Pie \$42.99 serves 8-10

Key Lime Pie \$42.99 serves 8-10

Chocolate Cake \$48.99 serves 8-10

Traditional Bread Pudding \$42.99 half pan \$75.99 full pan

Mexican Flan \$42.99 half pan \$75.99 full pan

Tres Leches \$49.99 half pan \$97.99 full pan

CATERING SERVICES

Full-service catering includes stainless steel chafing dishes, serving utensils, disposable plates and packaged utensils.

Does not include glassware, china or silverware.

\$500 minimum for full catering service

\$125 per server

(3 hours serving and 2 hours for set up and clean up)

There will be an extra charge of \$25 per hour per server for service provided after the 3-hour serving time.

A 20% gratuity is included on all food & beverage for full-service catering.