

# Palacios Murphy

ARMANDOS

HOTEL  
*Lulu*

*Lulu's*

EL CUCULO



MANDITO'S TEX MEX

*Palacios Murphy*  
CATERING & EVENTS

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# CAPABILITIES

Palacios Murphy offers catering options for daily corporate catering, private dinner parties at your house, large-scale events or even an entire wedding weekend.

With more than 45 years of experience in the industry, welcome dinners, rehearsal dinners, wedding receptions, late-night after parties, and farewell brunches can be executed with ease and as little stress as possible so you can actually enjoy a moment in life that you will never forget.

Palacios Murphy has 45 years of experience in the hospitality industry and we love a good party. We know planning and producing events can be both an intimidating and overwhelming task without the right team.

That's why we offer full-service options for private dining and special events both in our restaurants and off-site. We have experience working in some of the most discerning private homes, historic sites, outdoor venues, and know how to provide restaurant quality no matter where we are.

With any Palacios Murphy concept you can expect reliable and professional staff and an unforgettable experience.

## AVAILABLE SERVICES

### On and Off Site Food and Beverage Services

Full-Service Seated Events

Buffets

Cocktail Hours

Chef Dinners

Wine Dinners

Luxury Food Trucks

Boxed Lunches

Corporate Lunch Delivery

Happy Hours

Private Dining

Food Action Stations

Custom Menu Consultation

### Beyond Food and Beverage

Event Rental Coordination

Floral Arrangements

Entertainment

AV Equipment (Meetings/Presentations)

Event Lighting/AV

Custom Menu Design and Printing

Valet

Security Services

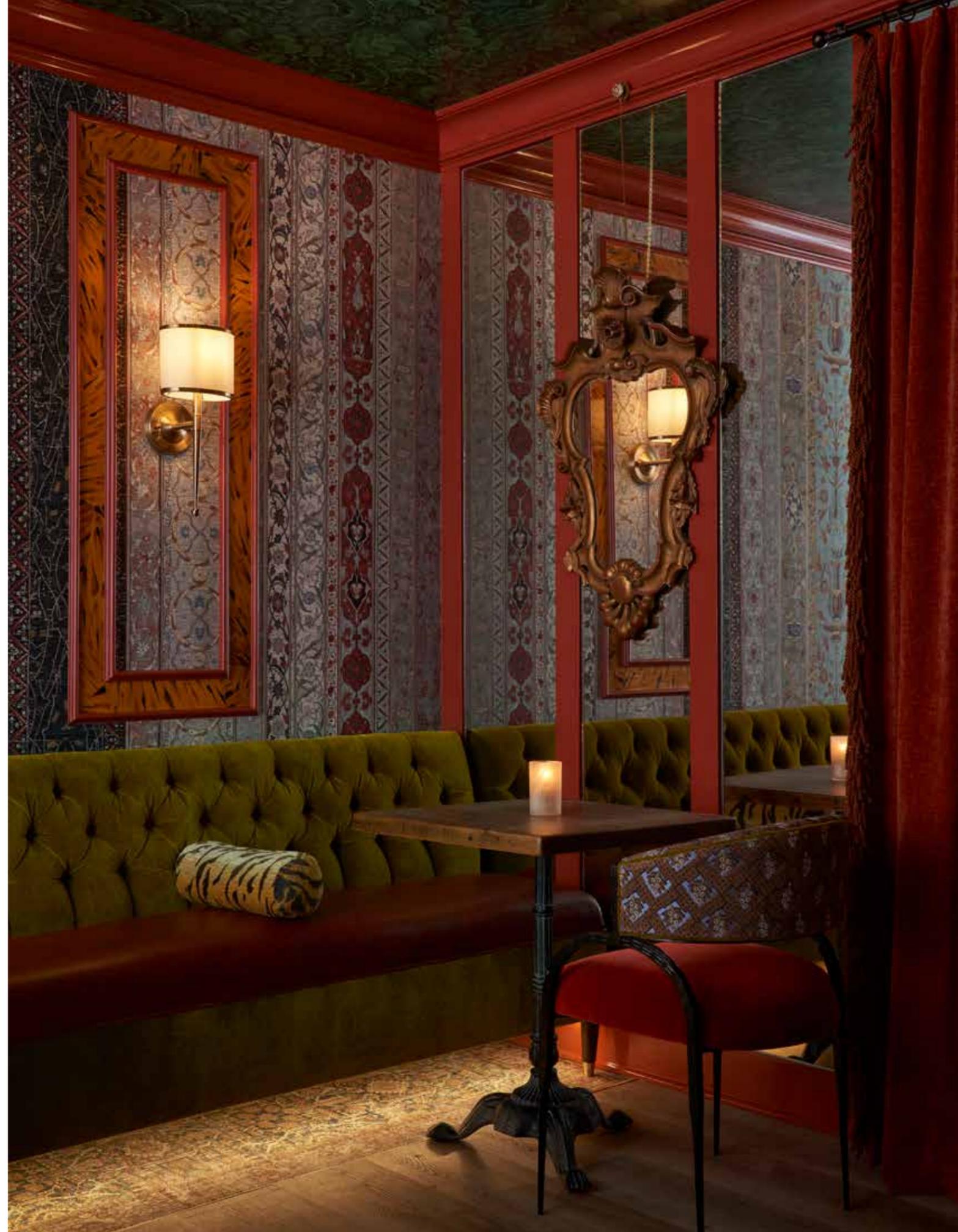
Photo/Video Booths

Decor



# ROOTED IN NOSTALGIA BUILT FOR THE FUTURE

*Palacios Murphy is a hospitality group. We create experiences from the ground up that are rooted in nostalgia but built for the future. Our teams build unique worlds—combining branding, interior design, music, operations, food and genuine hospitality to transport our guests and allow them to escape for a moment, an afternoon or even a weekend.*





# HOW IT WORKS

## *Supplies*

For each event, our catering team will bring tables with linen, chafing dishes, serving bowls and utensils, eco-friendly disposable plates, flatware, napkins, cups and ice. These items are included in the cost of your event, however the sky is the limit.

Palacios Murphy Catering and Event specialists can create custom supply packages for any level of formality or theme. Additional costs may apply.

## *Rentals*

For the convenience of our hosts, we will coordinate the rental of glassware, silverware, plates, tables, chairs, linens, equipment etc. Our team of experts knows exactly how to order so you don't run out and you don't waste your budget on unnecessary items. We will work with you every step of the way to design the perfect event with our variety of vendors.

## *Staff*

We have spent 45 years polishing our process and staff--they can handle anything. All off-site events require a minimum of two staff at a rate of \$175 per staff. We offer the options of hiring additional staff at \$175 per server to bartend, serve food, or just keep things tidy. Bartenders are required when alcoholic beverages are provided by Palacios Murphy Catering. The appropriate number of bartenders and/or cocktail staff will be recommend based on the size and duration of your event. Our bartenders are TABC certified. To ensure the safety of your guests, we reserve the right to slow or cease service as needed.

For Buyouts and Private Dining at one of the Palacios Murphy venues, basic staffing is included. Should you require additional or specialty staffing such as sommeliers, mixologists or an executive member of our culinary team additional costs may apply.

## *Pricing*

There are no minimums for bulk delivery or pickup, however delivery charges may apply.

There is a minimum charge of \$1500 for all full-service and off-site events. These events carry 22 service charge. All pricing assumes a three-hour event. If you need the staff, food or bar to have extended hours, additional fees may apply.

Buyout and Private Dining minimum vary based on the date of your event. please reach out to our Palacios Murphy Events and Catering Department.

## *Event Cancellation Policy*

Events canceled within 72 hours may be subject to a 25% cancellation fee of the total order.

Events canceled within 24 hours may be subject to a 50% cancellation fee of the total order.

Events canceled on the day of the event, full amount will be charged, with exceptions made only for severe weather conditions

# MEMORIES LAST A LIFETIME. WE TAKE THAT SERIOUSLY.

*The important moments in life are over in what feels like an instant, but your memory of that moment will live on forever. The laughter you shared with loved ones, the cocktail that you keep dreaming about and the dish that instantly transports you back to the memory of that night - these are the carefully considered details we obsess over.*





**HOST YOUR  
PARTY AT  
ONE OF OUR  
VENUES.**





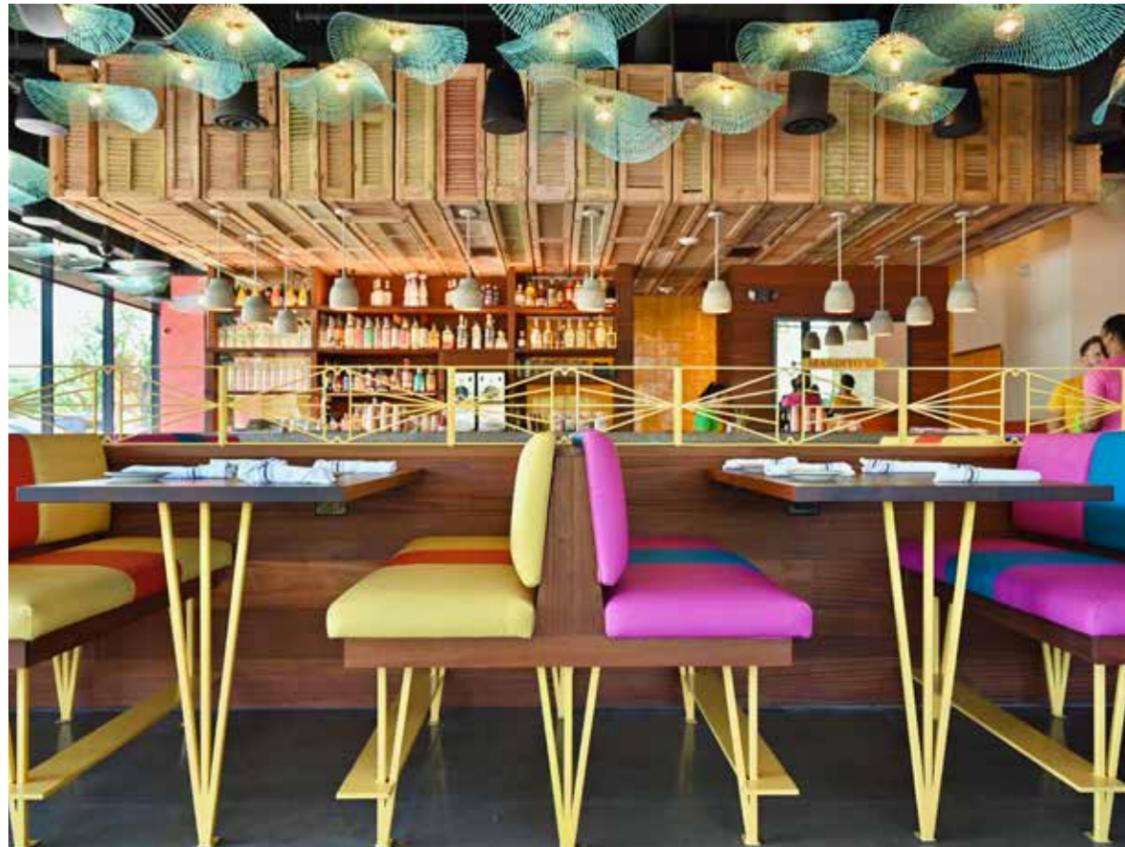
# POPI BURGER



Located in the original Round Top general store Popi Burger is the perfect location for a welcome party, rehearsal dinner, or just a good old Texas time. Opt for counter service and let your guests order burgers, bowls and brews to enjoy under the bistro lights. Add a little live music and your have plenty of yee for your haw.

With two floors and an outdoor patio this venue can accommodate between 150-200 people.

# MANDITO'S TEX MEX



Everybody loves Tex-Mex! With two locations in Bellaire and Katy, these light-filled vibrant spaces provide the perfect indoor-outdoor venue for a casual event that immediately feels like vacation. State of the art sound and lighting systems these spaces can set the tone from A.M. to P.M.

With open concept dining rooms and outdoor patios this venue can accommodate between 175-200 people. These venues are flexible for groups of any size.





# Lulu's



River Oaks



Round Top (located at Hotel Lulu)

Everyone from The New York Times' T-Magazine to Texas Monthly has featured Lulu's on their Round Top essentials list. In River Oaks the social set, discerning interior designers and foodies alike make Lulu's, named one of Eater's "essential Italian restaurants" in Houston a regular punch on their restaurant dance card.

The Round Top location can accommodate between 100-150 guests seated with private dining options for more intimate events. River Oaks is ideal for 75-100 guests.

# ARMANDOS



Looking for an iconic venue that is overflowing with history and has hosted former presidents and celebrities like Lionel Richie and Anna Wintour? We have served elevated Tex-Mex for 45 years at our iconic River Oaks location. Let us create the ultimate experience for your seated dinner or keep the party on their feet and the dance floor.

ARMANDOS' gorgeous dining room, bar and private dining room combine to accommodate 100-200 guests.





# IL CUCULO



With a floor to ceiling mural by Houston artist, Andrea Condara and rare vintage fixtures and furniture the bar at Hotel Lulu is the chicest place to grab a cocktail. This space will leave your guests surprised, inspired and thinking you have the best taste of anyone they know.

Il Cuculo is available for private groups up to 75. The private room can accommodate 20 seated.



HOTEL  
*Lulu*  
ROUND TOP, TX  
POP. 90



From corporate retreats to weddings, Hotel Lulu is by far the most talked about destination in Round Top, TX. Hotel Lulu's main grounds house 14 rooms in 6 bungalows throughout the property in addition to the restaurant, bar, pool, herb garden and formal garden.

AS FEATURED IN

GARDEN & GUN Texas Monthly TRAVEL LEISURE HouseBeautiful

**T** THE NEW YORK TIMES STYLE MAGAZINE

*“The fondest memories are made when gathered around a table. From bussers to bartenders, servers to sommeliers, our team understands how important our role in the lifelong memory of your event is. It is our mission to not only make our guests happy, but to inspire them. We believe that genuine acts of kindness, anticipating the needs of our guests, and working hard to go above and beyond for our guests ultimately spreads happiness throughout our community and beyond. We will stop at nothing to put a smile on our guests faces.”*

*Cinda Murphy de Palacios  
Palacios Murrphy, CEO*

# MENUS

# Lulu's

## CATERING



LULU'S OFFERS SIMPLE ITALIAN FARE FULL OF FLAVOR AND COMFORT. FROM EXQUISITELY PRESENTED FINE DINING TO CASUAL CUISINE INSPIRED BY THE STREETS OF ITALY, OUR CULINARY TEAM CAN ADJUST TO YOUR NEEDS WITHOUT SACRIFICING STYLE OR SUBSTANCE.



**JOSE MONTERROSA**  
**EXECUTIVE CHEF, LULU'S**

Cooking is in Chef Jose Monterrosa's blood. His experience began with his grandmother in the kitchen which eventually led to working with chefs including Steve Badt, John Murphy and Michelin-starred Fabio Trabocchi. At Lulu's, Jose is forging his own path as an executive chef with a passion for bringing people together through food. In Chef Monterrosa's kitchen, rich rustic flavors and uncomplicated dishes reign.

### BOXED LUNCH / SANDWICH PLATTERS

SERVED WITH CHOICE OF ONE SIDE PER ORDER, ADD A SECOND SIDE FOR \$3.50

#### WRAPS

##### ITALIAN CHICKEN WRAP | 14

GRILLED CHICKEN, SPINACH TORTILLA, TOMATO, RED ONION, BANANA PEPPER, CHEESE

##### CHICKEN CAESAR WRAP | 14

SPINACH TORTILLA, GRILLED CHICKEN, CRISP ROMAINE, CLASSIC CAESAR DRESSING, PARMESAN

#### HOT PRESSED PANINIS

##### CLASSICOS | 12

CAPRESE (ADD PROSCIUTTO FOR \$1)  
CHICKEN PESTO, SUN DRIED TOMATO, PROVOLONE  
ROASTED VEGETABLES WITH PESTO AND RICOTTA

##### INTERMEDIOS | 15

PROCIUTTO, HEIRLOOM TOMATO, 3 CHEESES, BASIL  
MEATBALLS, MARINARA AND MOZZARELLA  
GRILLED PORTOBELLO, BURRATA, ROASTED RED PEPPERS, BALSAMIC

##### ULTIMOS | 18

SHORT RIB, SAUTEED RED ONION, HERBS, SPINACH AND CHEESE FONDUTA  
ANGUS TENDERLOIN, GREMOLATA AIOLI, SUNDRIED TOMATO, ARUGULA

#### SIDES:

SOUP OF THE DAY, SIDE SALAD, FRUIT CUP, PASTA SALAD, COOKIE

## BUFFET AND PLATED DINNER

CHOOSE BUFFET OR PLATED SERVICE.

ALL BUFFET SETUPS INCLUDE A CHOICE OF ENTREE AND TWO SIDES.

PLATED DINNERS INCLUDE A SALAD OF YOUR CHOICE, ENTREE WITH TWO SIDES OR PASTA, AND DESSERT.

### APPETIZERS

(1 DOZEN MINIMUM)

STEAK CROSTINI | 6

BACON WRAPPED SCALLOPS | 8

SPINACH/ARTICHOKE TART (VEG) | 4

SHRIMP SKEWERS | 5

CUCUMBER AND HUMMUS BITES (VEG) | 3

POLPETTE FORK | 4

PROSCIUTTO WRAPPED MOZZARELLA BITES | 4

CHICKEN CROQUET | 4

### CHARCUTERIE

(PRICED PER PERSON)

CHEESE AND FRUIT TRAY | 12 PP

MEAT AND VEGGIES TRAY | 15 PP

ANTIPASTO MIX FULL BOARD | 18 PP

### SALADS

(6 PERSON MINIMUM)

PEAR AND ARUGULA | 8

CAESAR SALAD | 8

SPINACH SALAD | 8

ADD CHICKEN \$3 | ADD SHRIMP \$4

#### DRESSINGS:

BLUE CHEESE, LEMON YUZU VINAIGRETTE,  
RED WINE VINAIGRETTE  
CAESAR

## ENTREES

### PRINCIPIANTI

BUFFET \$55 PP | PLATED \$65 PP

PASTA AND MEATBALLS  
*your choice of fusilli, penne, or spaghetti*

PASTA CACIO E PEPE  
*your choice of fusilli, penne, or spaghetti*

CHICKEN MILANESA WITH  
GRILLED LEMON

### MOLTO

BUFFET \$65 PP | PLATED \$75 PP

PASTA BOLOGNESE  
*your choice of fusilli, penne, or fettucine*

PASTA PESTO  
*your choice of fusilli, penne, or spaghetti*

BEEF OR VEGETABLE LASAGNE

CHICKEN MARSALA

GRILLED PORTOBELLO

GRILLED SALMON

### SUPREMO

BUFFET \$75 PP | PLATED \$85 PP

SHORT RIB

BRANZINO

TENDERLOIN

### SIDES

BRUSSELS SPROUTS

MASHED POTATOES

PARMESAN POTATO WEDGES

GRILLED ASPARAGUS

GREEN BEANS WITH ALMONDS

ROASTED BABY CARROTS

### DESSERT

MINI LEMON TART | 3.50

MINI CANNOLI | 4.50

MINI CHOCOLATE BROWNIE | 3.50

MINI TIRAMISU SHOOTERS | 3.50

MINI PANNA COTTA SHOOTERS | 3.50

MINI TORTA VASCA | 4

ADD OUR SIGNATURE BREAD SERVICE FEATURING FRESH FOCACCIA THREE WAYS  
FOR \$5 PER BASKET TO ANY ORDER

# ARMANDOS



With recipes we have been perfecting for 45 years as the fifth oldest Tex-Mex restaurant in Houston, we know Tex-Mex better than almost anyone in town. Located in the heart of River Oaks, ARMANDOS combines the classic comfort of authentic Tex-Mex with the elegance required to entertain a discerning crowd.

Hire our iconic red taco trucks for a creative way to activate the food and beverage element at your next event or opt for a full-service seated event, our culinary and service teams are ready for anything.

Ideal for parties and events. This menu is available for in-house event catering or taco truck rentals.

## FAJITAS

### ARMANDOS Classic Fajita Party

**\$30** (for CATERING) | **\$35** (for TACO TRUCK)

Chicken and Angus Beef Fajitas

### ARMANDOS Deluxe Fajita Party

**\$35** (for CATERING) | **\$40** (for TACO TRUCK)

Chicken, Angus Beef and Shrimp Fajitas

## ENCHILADAS

### ARMANDOS Classic Enchilada Party

**\$30** (for CATERING) | **\$35** (for TACO TRUCK)

Chicken, Cheese, Spinach Enchiladas

### ARMANDOS Deluxe Enchilada Party

**\$35** (for CATERING) | **\$40** (for TACO TRUCK)

Lobster Enchiladas

All party options include: ARMANDOS' famous twice-refried beans, Mexican rice, pico de gallo, lettuce, cheese, sour cream, fresh jalapeños and onions, homemade corn and flour tortillas, and a chips, salsa and guacamole station.



## POPULAR UPGRADES FOR YOUR EVENT

Add any items below to customize your fajita party! Additionally, you are welcome to create your own event menu from our full restaurant menu, accessible on our website.

► **Chili con Queso** **\$4/ person**

### ADD-ONS FOR FAJITA PARTIES

**Chicken, Cheese, Spinach Enchiladas** **\$8/ each**

**Lobster Enchiladas** **\$12/ each**

► **Fish Tacos** **\$8/ each**

**Crispy Ground Angus Beef Tacos** **\$8/ each**

► **MOST POPULAR** (GF) – GLUTEN FREE (CS) – CARVING STATION

Pricing subject to change, based on seasonality. Excludes tax and service charge.

## PASSED APPETIZERS Priced per piece. Ordered by the dozen.

### SEAFOOD \$7

#### Ceviche

With shrimp, tilapia, tomato, onion, cilantro and fresh lime on a corn chip

#### ▶ Shrimp Skewers

Grilled with chili-lime seasoning

#### ▶ Shrimp Cocktail Shooters

With spicy cocktail sauce

#### ▶ Mini Tuna Tartare Tacos

Crispy wonton shell with creamy avocado topped with a spicy Sriracha sauce

#### Smoked Salmon Endive

With smoked salmon, goat cheese, fried capers and micro greens

#### Chipotle Crab Cake

Served with a spicy lemon aioli

#### Grilled Shrimp Sopecito

Served on a bed of avocado tomatillo purée topped with pineapple relish

#### Shrimp Empanada

Chipotle shrimp, cilantro and mozzarella cheese

### CARNE \$6

#### Mexican Meatballs

With chipotle dipping sauce

#### ▶ Angus Beef Kebobs

With red onion, red and green bell peppers, mushrooms and chimichurri sauce

#### Angus Beef Bruschetta

Topped with angus beef resting on a bed of cilantro avocad cream topped with corn salsa

#### ▶ Seared Steak Crostini

On a bed of tomato relish drizzled with a chimichurri sauce

#### Open-Faced Sliders

Beef tenderloin on grilled ciabatta with spicy mustard aioli and baby arugula

#### Mini Beef Quesadillas

#### Slow-Cooked Pork Tostada

ARMANDOS' carnitas, served with avocado, cilantro, onions, on a corn tostada

### POULTRY \$5

#### Chicken Mole Sopecito

On a bed of black bean purée topped with roasted sesame seeds

#### ▶ Mini Chicken Taquitos

Served with salsa verde

#### ▶ Mini Chicken Tostadas

Served with tomatillo salsa verde topped with queso enchilada

#### Mini Chicken Quesadillas

### VEGGIE \$4

#### ▶ Stuffed Jalapeño

With spinach and mozzarella

#### ▶ Mushroom Caps

With goat cheese and seasonal vegetables

#### ▶ Blistered Tomatoes

Baked with fresh herbs, served on brown rice crackers finished with Mexican cheeses

#### Seasonal Gazpacho

Served in a chilled shooter glass

## STATIONS

All live-action stations require a minimum of two attendants, additional attendants may be required based on event head count. Each attendant is \$150 for the duration of your event. Additional equipment rental may be required depending on your location/venue's accommodations.

### GUACAMOLE (GF) \$10/person

ARMANDOS classic guacamole with house-made chips and an assortment of mix-ins such as fresh diced jalapeños, tomatoes, diced grilled pineapple, queso fresco, bacon, pomegranate, lime wedges, chopped onions and fresh cilantro.

### ELOTE (GF) \$6.50/person

Roasted corn with a selection of toppings including crema, crumbled queso fresco, grilled poblano peppers, lime wedges, crushed hot Cheetos, and lime aioli.

### STREET TACO (GF) \$12/person

Served on small corn tortillas with squeeze bottles of Salsa Picoso and Salsa Verde. Select 2 proteins:

#### STANDARD

Ground Beef Picadillo, Carnitas, Roasted Veggies or Grilled Chicken

#### PREMIUM\*

Duck Confit, Seared Shrimp, Slow Braised Short Rib, Sautéed Lobster

*\*Additional \$6 per person*

Garnishes Include: Diced Onions, Chopped Cilantro, Crumbled Queso Fresco, Chipotle Aioli, Lime Wedges.

### LIVE-ACTION QUESADILLA

#### \$12/person

Guests are able to walk up to the station and select the fillings of their quesadillas as they are prepared to order by a chef attendant.

Corn (GF) and Flour Tortillas, Shredded Cheeses, Beef Fajita, Chicken Fajita, Grilled Shrimp, Roasted Veggies, served with sour cream, salsa and guacamole.

## KIDS STATION \$9/child

*Recommended for children under the age of 10.*

Select 3 of the following items. Additional items can be added at \$3 per item.

**Mini Cheese, Chicken or Beef Quesadillas**

**Mini Chicken Taquitos**

**Mini Crispy Beef Tacos**

**Chicken Tenders**

**Mac and Cheese Shooters**

**Grilled Chicken Strips**

**Mini Grilled Cheese Sandwiches**  
(Add tomato soup shooter for \$3)

**Mini Frito Pies**

**House-made Potato Chips**

**Fruit Cups**

**Mini Veggie Sticks with Buttermilk Dressing**

**FULL CAKES \$80 per pan | HALF CAKE \$40**

**FLAN**  
**TRES LECHES**  
**CHOCOLATE TRES LECHES**  
(Full cake serves approx. 24)

**MINI TRES LECHES \$5 each**  
(Classic Vanilla or Mexican Chocolate)  
Cake soaked in 3 milks and rum with a whipped meringue frosting

**MINI HORCHATA MOUSSE SHOOTERS \$4 each**  
A layered shooter with Horchata-flavored mousse,  
chocolate cake and passion fruit spheres

**MEXICAN WEDDING COOKIES \$12 per dozen**  
Traditional celebratory almond and pecan cookies dusted in powdered sugar.  
(Can be pre-packaged and utilized as party favors. Additional fee depending on packaging selected)

**BROWNIES \$18 per dozen**

**LEMON SQUARES \$18 per dozen**



## BEVERAGES Pricing based on 3 hours of service

**Full Bar \$35/person**  
Includes our premium liquors with assorted mixers, beer (one domestic & one import), wines (one red & one white), sodas and bottled waters

**Beer & Wine \$22/person**  
Includes your choice of beer (one domestic & one import) and our house wines (one red & one white)

**Soda & Water \$6/person**  
Includes a variety of sodas and bottled waters  
(Add \$2 per person for tea)

**Aqua Fresca Station (Non-Alcoholic) \$15/gallon**  
Pineapple & Mint | Hibiscus | Lime & Cucumber

**Mimosa Bar \$16/person**

**Bloody Mary & Michelada Bar \$20/person**  
*Minimum of 30 people required*

### BATCHED COCKTAILS

*Priced by the gallon, each gallon serves approximately 20-22 servings with 8oz. glasses on the rocks and if frozen will serve 16-18 servings with 8oz. glasses. Additional fee for frozen machine rental.*

**Paloma Tradicional \$150**  
Tequila, freshly-squeezed grapefruit juice, soda and lime juice

**Sangria \$150 /gallon**  
**SPARKLING:** Prosecco with grapes, peach liqueur, and fresh-squeezed limeade  
**RED:** Dry red wine, seasonal fruits, brandy and pomegranate liqueur  
**WHITE:** Crisp white wine, with St-Germaine and seasonal fruits



### MARGARITAS

*Priced by the gallon, each gallon serves approximately 20-22 servings with 8oz. glasses on the rocks and if frozen will serve 16-18 servings with 8oz. glasses. Additional fee for frozen machine rental.*

**Grand Don Margaritas \$200**  
Don Julio Silver agave, fresh lime and Cointreau

**Skinny Margarita \$150**  
Corralejo Blanco, fresh lime juice, agave

▶ **ARMANDOS House Margaritas \$100**  
Our 'famous' fresh-squeezed lime juice margaritas served frozen or on the rocks. Made with Jose Cuervo Silver.

HAVE  
SOMETHING  
ELSE IN  
MIND?

OUR CHEF  
WILL CREATE  
THE PERFECT  
MENU FOR  
YOUR EVENT.



**MANDITO'S** TEX  
MEX



## APPETIZER FIESTA BOX

**SERVES 8-10**

**STARTING AT \$85 (\$8.5-10 PER PERSON)**

The ultimate party starter with 24 individually crafted nachos, and 18 quesadillas all served up with sour cream, guacamole, pico de gallo, pickled jalapenos, salsa roja, and of course a giant bag of the best chips in Tex-Mex and chili con queso to top it all off. Choose up to two kinds of nachos, and three kinds of quesadillas. Combine this with any of our entrée boxes for a feast deserving of a queen!

## WORLD-FAMOUS BURRITO BOWL BOX

**SERVES 8-10**

**STARTING AT \$120 (\$12-15 PER PERSON)**

The Burrito Bowl that started it all—this Mandito's Tex-Mex classic is one of our most popular menu items. Make your fiesta even more fun by letting everyone build their perfect burrito bowl with avocado slices, sour cream, pico de gallo, tortilla strips, vegan black beans, shredded cheddar, corn, vegetarian Mexican rice your choice of picadillo, chicken, steak, shrimp, Beyond Beef, or portobello and dressing.

**EVERYBODY LOVES TEX-MEX! ALL FIESTAS, BIG AND SMALL, WITH OUR FIESTA BOXES YOU CAN DO IT ALL! CUSTOMIZE OUR FIESTA BOXES DESIGNED TO SERVE 8-10 AND BE THE HERO OF YOUR NEXT BACKYARD BASH, OFFICE PARTY OR CASUAL FAMILY GET TOGETHER. OR HAVE US SET UP A BUFFET FOR YOUR NEXT MEETING OR STAFF APPRECIATION DAY!**

**THROUGH OUR WORKPLACE AND CORPORATE PARTNERSHIP PROGRAM WE ARE PROUD TO OFFER DAILY OR WEEKLY DELIVERY OPTIONS FROM BREAKFAST TACOS TO TRADITIONAL FAJITAS, WE HAVE SOMETHING FOR EVERYONE.**

**CHOOSE FROM OUR POPULAR FIESTA BOXES OR WORK WITH OUR TEAM TO BUILD YOUR OWN MENU.**

## **FAJITA FIESTA BOX**

**SERVES 8-10**

**STARTING AT \$150 (\$15-19<sub>PER PERSON</sub>)**

The iconic Tex-Mex Fiesta Box that will satisfy everyone and keep them coming back for more! Choose 3lbs of any meat of your choice, Beyond Beef, or portobello served with 3 dozen homemade flour tortillas, our famous twice refried beans, vegetarian Mexican rice, pico de gallo, sour cream, and guacamole. Trust us, everyone

## **SUPER-GRANDE BURRITO FIESTA BOX**

**SERVES 8-10**

**STARING AT \$120 (\$12-15<sub>PER PERSON</sub>)**

Not yur average burrito-this fiesta box is perfect to feed the whole football team with 10 big-as-your-face burritos packed with picadillo, vegetarian Mexican rice, our famous twice refried beans and sides of guacamole, pico de gallo, sour cream, and of course queso.

## **TACO FIESTA BOX**

**SERVES 8-10**

**STARTING AT \$90 (\$9-12<sub>PER PERSON</sub>)**

Taco 'bout a FIESTA! Let everyone build their own tacos—we give you picadillo, lettuce, pico de gallo, shredded cheddar cheese, our famous twice-refried beans, vegetarian Mexican rice, and 25 housemade crispy taco shells. Dinner for 10 has never been easier or more fun!

## **ENCHILADA FIESTA BOX**

**SERVES 8-10**

**STARTING AT \$90 (\$9-12<sub>PER PERSON</sub>)**

22 hot and delicious enchiladas just the way you want them and served with our famous twice refried beans, vegetarian Mexican Rice, a side of pico de gallo and chili con queso. Choose up to two kinds of enchiladas to make everyone happy!

## **BREAKFAST TACO FIESTA BOX**

**SERVES 8-10**

**STARTING AT \$72 (\$7-9<sub>PER PERSON</sub>)**

24 flour tortillas filled with scrambled eggs and your choice of Chorizo, crispy bacon or potato and cheese. Breakfast tacos are available by the dozen so you can choose up to two fillings per box or add a dozen for \$36 and get all three!

## **MARGARITAS**

**SERVES 10-12**

**STARTING AT \$60 (\$8-10<sub>PER PERSON</sub>)**

Choose from our Classic Margarita, Classic Frozen Margarita or our Seasonal Frozen Margarita in a half gallon or full gallon bag that can easily be stored in your refrigerator or freezer.

## APPETIZERS

<b>CHILI CON QUESO</b>	<b>6   9</b>
Ground Beef	+1
Chorizo	+2
<b>GUACAMOLE</b>	<b>9   12</b>
Avocado mixed with onions, cilantro and fresh lime juice	
<b>SIDE OF CHICHARRONES</b>	<b>5</b>
<b>WORLD-FAMOUS NACHOS</b>	<b>12</b>
With pickled jalapeños, guacamole and sour cream	
Ground Beef	+1
Chicken	+2
Steak	+3
Beyond Beef	+4
<b>QUESADILLA</b>	<b>12</b>
With guacamole, sour cream and pico de gallo	
Ground Beef	+1
Chicken	+2
Steak	+4
Beyond Beef	+4
<b>CEVICHE*</b>	<b>18</b>
Shrimp, whitefish, avocado, pico de gallo and lime juice, topped with tortillas strips	

### SUPER GRANDE BURRITO

Texas-sized flour tortilla filled with Ground Beef, Mexican rice, twice re-fried beans and cheese, smothered in chili con queso

15

### STREET CORN

Roasted corn mixed with crema, cilantro, garlic, chili powder, lime, cotija cheese and topped with Taki crumbles

5

## SOUP + SALAD

<b>MANDITO'S ICEBERG WEDGE</b>	<b>12</b>
Iceberg wedges, spicy ranch, chorizo, corn, black beans, avocado, cheddar and crispy tortillas	
<b>TEX-MEX KALE SPICY CAESAR</b>	<b>15</b>
Kale, spicy Caesar, cotija cheese and crispy tortilla	
Chicken or Ground Beef	+1
Beyond Beef or Portabella	+4
Steak or Shrimp	+3
8oz Salmon	+11
<b>TORTILLA SOUP</b>	<b>9   15</b>
Light chicken broth, pulled chicken, diced tomatoes, corn, cheese, topped, tortilla strips, cilantro	
<b>WORLD FAMOUS BURRITO BOWL</b>	<b>15</b>
Lettuce, corn, pico de gallo, shredded cheese, avocado, Mexican rice, black beans, ground beef, topped with sour cream and tortilla strips and choice of dressing	
Chicken	+1
Steak or Shrimp	+3
Beyond Beef or Portabella	+4
<b>GRILLED SALMON BOWL</b>	<b>26</b>
Grilled salmon fillet, grilled lemon, baja slaw, black bean relish, Mexican rice	



## TEX-MEX CLASSICS

Served with twice refried beans, vegan black beans or charro beans and a side of Mexican Rice

<b>CRISPY TACOS</b>	<b>14</b>	<b>BAJA TACOS</b>	<b>17</b>
Three crispy corn tortillas filled with Ground Beef, topped with lettuce, tomato and cheese		Two corn tortillas with breaded and lightly fried wild cod, topped with baja slaw and lime crema	
Beyond Beef	+4	<b>CHICKEN FLAUTAS</b>	<b>14</b>
<b>KALE &amp; MUSHROOM TACOS</b>	<b>15</b>	Two large corn tortillas rolled with chicken, lightly fried. Served with sour cream, pico de gallo and guacamole	
Three corn tortillas filled with kale and okan mix, topped with lettuce and pico de gallo		<b>TACOS AL CARBON</b>	
<b>TOSTADA</b>	<b>9</b>	Two homemade flour tortillas with your choice of meat, served with chili con queso, guacamole, mixed onions and cilantro	
Crispy corn tortilla topped with twice refried beans, lettuce, tomato, cheeses, served with guacamole and sour cream		Chicken	15
Ground Beef and Chicken	+2	Steak	17
Steak	+4	Portabella	17
Beyond Beef	+4		

## ENCHILADAS

Served with twice refried beans, vegan black beans or charro beans and a side of Mexican Rice

<b>CHEESE ENCHILADAS</b>	<b>12</b>
Two corn tortillas rolled with cheddar cheese and topped with chili gravy sauce and cheddar cheese	
<b>BEEF ENCHILADAS</b>	<b>14</b>
Two corn tortillas rolled around ground beef and topped with chili con queso	
<b>CHICKEN ENCHILADAS</b>	<b>15</b>
Two corn tortillas rolled with shredded chicken and topped with mozzarella and your choice of verde or ranchero sauce	
<b>VERDE ENCHILADAS "SUIZAS"</b>	<b>15</b>
Two corn tortillas rolled with chicken and topped with Swiss cheese, salsa verde, lime, sour cream and sliced avocado	
<b>SPINACH ENCHILADAS</b>	<b>15</b>
Two corn tortillas rolled with sautéed spinach, topped with mozzarella and creamy leek sauce	
<b>TRES HOMBRE ENCHILADAS</b>	<b>17</b>
One cheese enchilada topped with chili gravy, one chicken enchilada topped with salsa verde, one Ground Beef enchilada topped with chili con queso	
<b>CHICKEN MOLE ENCHILADAS</b>	<b>18</b>
Two corn tortillas rolled with shredded chicken and topped with mole sauce, mozzarella and sesame seeds	

## SIZZLING PLATTERS

### FAJITAS

Our signature fajitas are served on a sizzling skillet with grilled onions, peppers, with tortillas of your choice

	½lb	1lb
Chicken	22	38
Steak	32	56
Shrimp	28	49
Chicken and Steak	27	48
Portabella Fajitas	20	35
Mixta (Steak, Chicken, Shrimp)	32	56

### CARNE ASADA 36

Half pound skirt steak with ranchero sauce and cheese on grilled vegetables with four grilled garlic marinated shrimp, choice of fresh tortillas. Sides of Beans, Mexican Rice, Guacamole, Sour Cream and Pico de gallo

### MAMA ESTELIA'S CARNE GUISADA

Hearty stewed steak, carrots, potatoes served with white rice and tortillas of your choice

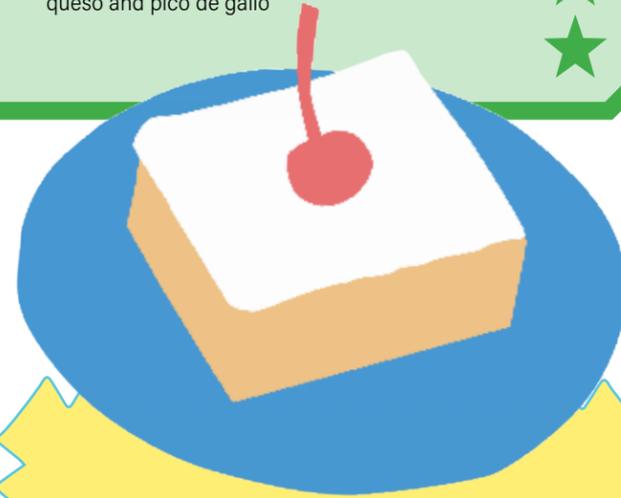
20

\*Notice: Consuming raw or under-cooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

## COMBINATIONS

Served with twice refried beans, vegan black beans or charro beans and a side of Mexican Rice

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|---|---|
| <p><b>EL ZACARITO</b> 14<br/>One bean and cheese tostada and one baja taco</p> <p><b>ALEJANDRO'S</b> 14<br/>One cheese enchilada, one crispy ground beef taco, one soft chicken fajita taco</p> <p><b>EL MATEO</b> 15<br/>Four ground beef nachos and one steak fajita taco al carbon</p> | <p><b>EL PALACIO</b> 15<br/>One ground beef tostada, one crispy ground beef taco and one chicken enchilada topped with salsa ranchera, served with pico de gallo and guacamole</p> <p><b>LULU'S</b> 16<br/>One cheese enchilada topped with chili gravy and two soft tacos with chicken fajita with chili con queso and pico de gallo</p> |
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## DESSERT

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| <p><b>TRES LECHES</b> 13<br/>Delicate sponge cake soaked with Mandito's signature tres leches and topped with a cherry</p> <p><b>CHURROS</b> 9<br/>Two giant Cajeta stuffed churros in cinnamon sugar with house made chocolate sauce</p> <p><b>SOPAPILLAS</b> 9<br/>Crunchy and flaky sopapillas tossed in spicy cinnamon sugar served with honey</p> <p><b>FLAN</b> 12<br/>Soft and smooth flan topped with whipped cream</p> <p><b>WORLD FAMOUS TEX-MEX BANANA SPLIT FOR TWO</b> 14<br/>Banana lightly fried in a spicy cinnamon sugar split down the middle and filled with vanilla, strawberry and chocolate ice cream, topped with cajeta, chocolate, and sweet mole sauce, whipped cream, sprinkles, and a cherry on top.</p> |
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## STREET TACOS

Five mini corn tortillas with steak or chicken, topped with diced onions and chopped cilantro. Served with lime and tomatillo sauce

12

"IT'S THE VERY RARE TEX-MEX RESTAURANT WHERE YOU DON'T FILL UP ON CHIPS, SAVE ROOM FOR DESSERTS. BECAUSE THE DESSERTS ARE WORTH IT."

ERIC SANDLER  
FOOD EDITOR,  
CULTUREMAP

## BREAKFAST TACOS

SERVED ALL DAY, EVERY DAY

THREE FLOUR TORTILLAS FILLED WITH SCRAMBLED EGGS AND YOUR CHOICE OF CHORIZO, CRISPY BACON OR POTATO AND CHEESE SERVED WITH A SIDE OF REFRIED BEANS, CRISPY BREAKFAST POTATOES

12

ADD AN EXTRA SLICE OF BACON TO EACH TACO 2  
ADD PICO TO YOUR SCRAMBLE 1

## TEX-MEX TWO PACK

take out only--two tacos, chips and salsa, and a drink.  
no substitutions please.

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| <p><b>CRISPY BEEF TACOS</b> 10<br/>Two crispy corn tortillas filled with Ground Beef, topped with lettuce, tomato and cheese</p> <p><b>SOFT CHICKEN TACOS</b> 10<br/>Two homemade flour tortillas filled with grilled chicken</p> <p><b>BREAKFAST TACOS</b> 10<br/>Your choice of potato, bacon, or chorizo with scrambled eggs and cheese</p> |
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