

FIESTA CATERING AUSTIN

International Menu

COLD HORSD'OEUVRES

Assorted Finger Sandwiches: Smoked Turkey, Cucumber, Chicken
Salad, Goat Cheese

Chips, Salsa & Guacamole

**Assorted Sushi Rolls, Jasmine rice, Dakon, Wasabi, Pickled, & Soy
Sauce

International & Domestic Cheese, Crostini, Crackers & Bread Sticks

Crisp Young Vegetable Crudités, Roquefort & Ranch Dips

Seasonal Fruits Tray, Port Wine Chantilly Cream

Carry Tomato, Herb Boursin Cheese

Cilantro Spiced Cheese Wrap, Tomato Chipotle Salsa

**Lump Crab & Roasted Corn Salad on Fried Plantains

**Peeled Shrimp with Cocktail Sauce

Marinated Roma Tomato & Smoked Mozzarella, Focaccia Crouton

Tostaditas

HOT HORSD'OEUVRES

Cheese, or Chicken Roasted Corn Quesadillas

Jalapeño Peppers Stuffed with Monterey Jack Cheese & Deep Fried

Spinach & Artichoke Dip with Focacia & Bread Sticks

Fried Green Tomatoes

**Crab Cakes with Chipotle Chile Lime Sauce

Stuffed Mushroom Cops (with Crab or Goat Cheese)

**Pan Seared Sea Scallop Wrapped Prosciutto & Sun Dried Tomato

Vinaigrette

Sesame Seed Chicken Tenders with Ginger Garlic Sweets Chiles

Queso Fundido (Champiñones, Rajas, or Chile Poblano)

Mini Sopes

Flautas with Guacamole

Tamalitos

SOUPS

Cream of Mushrooms – Sautéed Mushroom & Spices

Cream of Asparagus – Sautéed Crab, Morels & Lemon Zest

Gumbo Chicken New Orleans Style

Cheese Canadian Melted with Three Types of Cheese

Cream of Broccoli – Sautéed Broccoli & Fancy Cream

Tortilla Soup

Sopa de Calabacita y Avena – Zucchini Sautéed with Butter

Sopa de Melon Fria – Cold Cantaloupe Soup

Gazpacho – Cold & Scented with Vodka

Black Beans Soup – Cream Black Bean with Sweet Onions

Roasted Sweet Corn Bisque Encroute – Ancho Chile Cream

SALADS

Warm Spinach Salad – Mushrooms, Red Onions, Endive & Hot

Bacon Dressing

Baby Field Green Salad – Poblano Chile, Pecan Vinaigrette & Warm

Cornbread Muffin

Iceberg Wedge Salad – Roasted Corn, Teardrop Tomatoes & Blue

Cheese Dressing

Caesar Salad – Classic Presentation with Croutons & Parmesan

Cheese

Romaine Heart Salad – Parmesan Vinaigrette, Sourdough Croutons

Ensalada Mixta con Aderezo de Guacamole – Lime Juice with Avocado

Base

Ensalada de Espinacas con Jicama – Mixed Firinaceous Root with

Bacon and Red Wine Drops

Ensalada de Nopales con Jicama – Cactus, Firinaceous Root, Olive

Oil & Red Wine

Spinach Strawberry Feta Cheese Salad – Candied Walnuts & Citrus
Champagne Dressing

CARVING & ACTION STATIONS

Roast Prime Rib of Beef – Horseradish Cream, Au Jus & Silver Rolls

Pepper Roast Pork Loin – Apple Jack Brandy Sauce & Silver Rolls

Whole Roasted Steam Ship of Beef – Studded with Garlic &
Jalapeños; Served with Horseradish Cream, Au Jus
& Miniature Rolls

**Carved Smoked Beef Tenderloin – Roasted Garlic Dijon Sauce &
Silver Rolls

**Roast Leg of Lamb – Scented with Roasted Garlic Rosemary

Pasta Bar – Trio of Pastas: Bolognese, Seafood Cream, Basil Pesto,
Grated Parmesan, Roasted Peppers, Sautéed Mushrooms, Artichoke
& Olives

Tacos or Gorditas Bar

Smoked House Brisket

Texas BBQ

ENTREES

Pescado Veracruzano – Red Snapper

**Camarones Veracruzanos – Tomato & Olive Sauce

Pollo Yucateco

Enchiladas with Choice of Salsa – Filings: Chicken, Cheese, Beef,
Shrimp, or Veggie

– Sauce: Green, Red, Sour Cream Sauce & Mole

Fajitas – Chicken or Beef

Mexican Pork Chops

Chicken Breast en Mole Verde o Rojo

**Duet of Beef Tenderloin & Choice of Grilled Salmon Fillet or Sea
Bass – Salmon: Port Wine Glace, Yellow Tomato Beurre Blanc &

Red Chili Aioli - Sea Bass: Roasted Tomato Coulis
Pollo a la Naranja
**Camarones al Mojo de Ajo
Chicken Cordon Blue
Slow Roasted Dijon Garlic Crusted Prime Rib - Wild Mushroom
Popovers, Horseradish Cream & Natural Juice
**Cajun Bronzed Snapper - Topped with Lemon Butter Sauce &
Avocado Pico
16oz Stuffed Texas Pork Chop
Slow Roasted Dijon Garlic Crusted Prime Rib
**Petite Filet Mignon & Shrimp Scampi
**Grilled Sword Fish Steak
**Roasted Loin of Lamb

INDIVIDUAL CHOICES

COLD HORS D'OEUVRES

HOT HORS D'OEUVRES

SOUPS

SALADS

CARVING & ACTION STATIONS

CUSTOMIZED MENUS ARE ALSO AVAILABLE



Interior Mexican Cuisine

APERITIVOS

Flautas con guacamole

Crispy roll up taquitos and avocado dip.

Chips y Salsa

Crispy tortilla chips and home made sauce.

Chips con Queso

Traditional melted cheese dip.

Totopos con Guacamole

Home made avocado dip and corn chips.

Queso Fundido con Champiñones

Mushrooms and melted cheddar cheese served with corn or flower tortillas.

Sopesitos

Bite size corn tortilla antojitos with black beans, pico de gallo, queso fresco, sour cream, and salsa.

ENSALADAS

Ensalada de Nopalitos con Jicama

Fresh cactus salad with farinaceous root and other traditional ingredients.

Ensalada de Ejotes con Cebolla y Jitomate

String-beans, onions, and tomato salad with olive oil dressing.

Ensalada de Espinacas con Jicama

Spinach salad with onions and bacon served in a red wine dressing.

Ensalada de frutas
Fresh seasonal fruit salad.

PLATILLOS PRINCIPALES

Fajitas
Prime quality beef or chicken meat marinated and cooked to perfection.

Enchiladas
They are covered with traditional sauces from the interior of Mexico:
Green with tomatillo, red with tomato, and moles
with dry chilis and tasty spices.

Salpicon
Cold beef and salad like dish from the Mexican state of Hidalgo. Fresh
tomatoes, onions, potatoes, lettuce,
and avocado complement this summer dish.

Tamales Verdes de Pollo
Traditionally made tamales filled with chicken and our signature tomatillo
sauce.

Carnitas
Tender pork meat served with tortillas, onions & cilantro, and salsa.

Barbacoa
Tender lamb, pork or beef meat; marinated and slow cooked prepared
with a traditional recipe.

Carne al pastor
This signature pork meat from central Mexico is served with fresh onions,
cilantro, lime, pineapple, and hot sauce to enhance the dining experience.

Tinga

Slow cooked shredded chicken in a tomato base sauce with onions and Mexican spices.

Cochinita Pibil

Achiote marinated pork dish; cooked in banana leaves and complemented with traditional onion salad garnish.

SOPAS, CALDOS, Y CREMAS

Broccoli Cream

Zanahoria (Carrot) Cream:

Caldo de Res con Verduras

Home made beef soup with fresh vegetables.

Pozole

Chicken and pork soup traditionally prepared with corn (maiz pozolero). Served with corn tortillas, cabbage, and Mexican spices.

Sopa de tortilla

Tortilla strips and queso fresco top this famous chicken soup from northern Mexico.

GUARNICIONES

Arroz – Spanish and white rice available

Frijoles – Black or pinto beans cooked to perfection to make frijoles negros and refritos.

Calabacitas – Squash, onions, and tomatoes make this a great

companion to meats and other entrees.

AGUAS FRESCAS

Horchata-Sweet rice base refreshing drink

Jamaica-Traditional hibiscus drink

Limonada-Fresh Mexican style lime made.

Naranjada-Fresh squeezed orange drink.



Breakfast Buffet @ Work Menu.

Starter Breakfast

Scrambled eggs, home fries or hash browns, Traditional black or refried beans, Salsa, and Tortillas or Toasted bread.

Deluxe Breakfast

Main Dish:

Migas, Huevos a la Mexicana, Enchiladas Santa Fe, or Green Chilaquiles with scrambled eggs.

Side Items

Home fries or hash browns, Traditional black or refried beans Salsa, Tortillas, Bacon, and Sausage.

Customize your breakfast and add extras:

Coffee and Juice
Butter Milk Pancakes ~ French Toast
Waffles ~ Biscuits and Home Made Gravy
Danish ~ Assorted Cereal & Milk ~
Seasonal Fruit ~ Grits or Oatmeal

Individually wrapped breakfast tacos are available for delivery with a minimum purchase of 50 tacos.
Salsa, condiments, and napkins are also provided.

Taco ingredients: Eggs, potato, sausage, bacon, refried beans, chorizo, ham, or cheese.

Tacos with 2 ingredients

Tacos with 3 ingredients

Breakfast will be presented buffet style (except for breakfast tacos) ~ plates, cups, utensils, napkins, and condiments will also be provided ~ individual prices are good for 30 orders or more (50 for tacos) ~ please plan for a \$ 10 delivery fee ~ please place your order 24 to 48 hrs in advance.



Lunch @ Work Menu.

1. Sandwich with your choice of meat or veggie, lettuce, tomato slice, pickle, one side item and a chocolate chip pecan cookie.

Meat choice: tuna or chicken salad, smoked turkey breast, lean honey ham, or roast beef.

Veggie: three cheeses, mushrooms, cucumbers, olives, spinach, red onions, and sprouts.

2. ½ Wrap or ½ Sandwich (veggie, tuna or chicken salad) with a cup of our soup of the day, pickle, one side item, and a chocolate chip pecan cookie.

Soup of the day: Chicken and Sausage Gumbo, Portuguese, Canadian Cheese, Tortilla Soup, Cream of Mushroom, or Black Beans Soup.

3. Mark IV Sandwich (ham, turkey, swiss, and american cheeses) lettuce, tomato slice, pickle, one side item and a chocolate chip pecan cookie.

4. Grilled & Marinated Chicken Breast Sandwich – (lettuce, tomato, onion, pickles, and honey-mustard on our multigrain bun) one side item and a chocolate chip pecan cookie.

Sides: potato chips, potato salad, side salad, or mix greens.

Fresh Baked Choices: white, foccacia, rye, multi-grain, and sourdough.

Salads

Classic Cesar Salad

Spinach Salad, Tuna or Chicken Salad on a Garden Mix.

Salads served with crackers and your choice of dressing.

Add a cup of the daily soup for

Lunches will be individually boxed ~ utensils, napkins, and condiments will also be provided ~

individual prices are good for 30 orders or more ~ please plan for a \$ 10

delivery fee.



PACKAGES

PLATED

Main Entrée, Two Vegetables, One Soup Selection, One salad Selection, and
Bread & Butter
Ice tea & coffee
Flat Ware, Silver Ware, Water & Tea Glasses, Coffee Cups

BUFFET

Choice of Two Entrees, Chef's Selection of Two Vegetables, One Soup
Selection, One Salad Selection, and Bread & Butter
Ice tea & coffee
Flat Ware, Silver Ware, Water & Tea Glasses, Coffee Cups
Buffet Set up, Display, & Break Down

HEAVY HORS D'OEUVRES

One Cold Hors D'oeuvres, Choice of Two Hot Hors D'oeuvres, Carving Action
Station, One Choice of Salad, Chef's
Choice of Two Vegetables
Ice tea & coffee
Flat Ware, Silver Ware, Water & Tea Glasses, Coffee Cups
Buffet Set up, Display, & Break Down

Prices are subject to change