



CATERING MENU

At Lupe Tortilla, our professional catering services are customized to make your occasion truly memorable. Whether through full-service catering, our grill-on-site food trucks, or in our private dining rooms, we will ensure your guests have an enjoyable dining experience.

FAJITA BUFFET

Fajita Buffet Menu: Mixed Chicken and Beef Fajita Meat*, Mexican Rice, choice of Charro or Refried Beans, Guacamole, Pico de Gallo, Shredded Cheddar Cheese, Flour and/or Corn Tortillas, Chips, Salsa, and Queso.

FAJITA BUFFET MENU:

Per Person

Mixed Beef & Chicken Fajita	\$23.95
Chicken Fajitas	\$19.95
Beef Fajitas	\$30.95

— Fajita add-on items are available as additional options. Beverages are not included in Fajita Buffet Menus —

**Please note that requesting a single-protein fajita meat option affects menu pricing.*



FOOD TRUCK PRIVATE RETAIL

Private Retail: Choose the menu below or coordinate with our sales team for a personalized menu.
\$1500.00 minimum purchase required.

CHIPS & DIPS:

Per Person

Queso & Chips	\$8.95
Salsa & Chips	\$4.95
Guacamole & Chips	\$8.95

TACOS A LA CARTE:

Beef Fajita Taco	\$9.95
Chicken Taco	\$7.95

AL CARBON PLATES:

Two Tacos, Mexican Rice, Charro Beans, Guacamole, Pico de Gallo & Queso

Beef Al Carbon	\$22.95
Chicken Al Carbon	\$17.95
Mixed Al Carbon	\$20.95

QUESADILLAS:

Served with Guacamole, Pico de Gallo, and Sour Cream

Beef Fajita	\$13.95
Chicken Fajita	\$11.95
Mixed Beef and Chicken Fajita	\$12.95
Cheese	\$5.95



CATERING PACKAGE INFORMATION

OFF-SITE FULL-SERVICE CATERING - BASIC PACKAGE

- **20% gratuity fee**
- Buffet-style dinner service – 90 minutes of service time included.
Includes all catering equipment for the buffet line, chafers, food warmers, serving bowls, serving utensils, buffet tables, and linens for the buffet lines.
- Set up is 1 hour before the food service time and breakdown is immediately after the end of the contracted service time.
Breakdown includes the cleaning of the buffet area and venue kitchen, if utilized – does not include cleaning or clearing of guest tables.
- Includes disposable plates and plastic cutlery.
- Grill-on-site is available if the venue permits.

OFF-SITE FULL-SERVICE CATERING - ADD ONS

- **Additional Service time - \$100 per server per hour**
 - *Additional time can be purchased for extended service time or a cocktail hour.*
 - *Cocktail hour is served in a buffet style manner – we do not offer any plated or tableside food services.*
- **Bartending - \$100 per bartender per hour**
 - *TABC-certified and professionally trained bartenders.*
 - *The Bartender Fee is to compensate for their time.*
 - *Does not include alcoholic or non-alcoholic beverages, ice, cups, barware, garnishes or mixers.*
 - *Bartenders can serve any beer, wine, or premixed cocktails purchased through Lupe Tortilla.*
 - *Bartenders are unable to serve any alcoholic beverages provided by the guest or through a different vendor.*
 - *Guests may also purchase beer, wine, or premixed margaritas through Lupe Tortilla.*
 - *Purchase of margaritas will include 16-oz clear plastic cups and ice.*
- **Bussing and cleaning services - \$100 per busser per hour**
 - *Bussers will clear guest tables of trash, plates, cutlery, cups, and debris.*
 - *If the guest has rented china from a rental company, we will scrape plates of debris and rebox the plates for the rental company's pick up.*
 - *Spot sweeping of venue.*



PRIVATE DINING ROOM MENU

Lupe Tortilla is prepared to meet your catering needs no matter what type of event you are planning – a rehearsal dinner, a graduation celebration, or a team-building happy hour.

All Fiesta Dinners are served in two courses.

**Please note that requesting a single-protein fajita meat option affects menu pricing.*

Fajita Fiesta Dinner Menu (Per Person) \$25.95

- First Course: Queso, Salsa, Charro Beans and Chips.
- Second Course: Mixed Chicken and Beef Fajita Meat*, served with Mexican Rice, Charro Beans, Guacamole, Pico de Gallo, Shredded Cheddar Cheese, Flour and/or Corn Tortillas.



Trio Fiesta Dinner Menu (Per Person) \$27.95

- First Course: Queso, Salsa, Charro Beans and Chips.
- Second Course: Mixed Chicken, Shrimp, and Beef Fajita Meat*, served with Mexican Rice, Charro Beans, Guacamole, Pico de Gallo, Shredded Cheddar Cheese, Flour and/or Corn Tortillas.



Grandioso Fiesta Dinner Menu (Per Person) \$35.95

- First Course: Queso, Salsa, Charro beans and Chips.
- Second Course: Mixed Chicken and Beef Fajita Meat* with Bacon Wrapped Pepper Shrimp*, served with Mexican Rice, Charro Beans, Guacamole, Pico de Gallo, Shredded Cheddar Cheese, Flour and/or Corn Tortillas.



Fajita add-on items are available as additional options.

Beverages are not included in Private Dining Room Dinner Menus

Fiesta Menu Add-Ons:

Grilled Quail	2 pieces	\$12.00
Pepper Shrimp Brochette	6 pieces	\$20.00
Lobster Tail	1 tail	\$25.00
Jalapeño Sausage	4 oz	\$5.00
Chipotle Smoked Ribs	5 ribs	\$15.00
Crab Stuffed Shrimp	6 stuffed shrimp	\$22.00
Grilled Shrimp	4 pieces	\$9.00