

# Catering Menu



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## Catering Menu:

Events & Parties  
Corporate Functions  
Weddings & Birthdays  
Special Events  
Private Parties

Since 1994 we have built our impeccable reputation for quality food and service.

The food we serve is a mixture of two distinct regions in Mexico. The south-central area; rich in vegetation and famous for fiery hot spices and savory "guisos" and the northeast which is arid and enjoys the staples of charcoal grilled steaks and succulent tacos.

We're committed to using original family recipes prepared with traditional cooking techniques: no substitutions, no shortcuts.

Our prices are always fair for our fresh, high quality foods, sanitary preparation, on-time delivery, generous portions and many extras.

We are indisputably the area's finest catering and dining value.

Many of our clients are working with strict budgets; we are happy to suggest economical solutions without cutting corners.

Our client list includes large and small companies as well as individuals; all with one thing in common: demand for fine food and excellent service which we provide time and again to rave reviews.

Please call us today with questions or to schedule a consultation or book your catering. Your event will be memorable and delicious.

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We customize your menu to your taste and budget.

• **Full Service Catered Parties:** delivered promptly to your location; set-up, attend buffet and clean-up. Disposable plates, utensils, napkins, salt & pepper are provided as well as cups, ice, sweetener, lemons or limes when beverages are ordered.

25 guests minimum for full-service catering. Fees for servers; based on one server for every 25 guests at a rate of 25.00 per hour.

Charges begin upon guest arrival, plus set-up and drive time. Cancellation fee applies to reservations cancelled three days prior to the event.

• **Bar Catering:** margaritas, beer, wine & mixed drinks. Ask about full bar service.

• **Drop-Off Service:** for 25 guests or more; no limit. We deliver food to your location promptly, securely packaged in disposable serving pans with disposable plates, utensils and napkins provided with a service time charge of 10% added to the total along with sales tax.

• **"No Frills" Catering:** basic service; you may pick up your food order at the restaurant by appointment or it can be delivered for an additional fee. Restaurant menu prices apply + tax.

Nuevo Leon Mex-Mex Restaurant  
Proudly Offers **10% Food & Beverage Discount to Schools & Churches**

~8.25% state sales tax on food, beverages, service fee, rental and alcoholic beverages.

~A catering representative is available to preview the catering site, assess your needs and formulate an efficient catering layout free of charge

~Ask about special extras: tables, chairs, linen, glassware, china, entertainment, theme party décor, additional professional staff, floral arrangements, etc....

~We come to you anywhere you need us: homes, offices, retail stores, backyards, schools, ballrooms, parks...

~Bar Drinks: We reserve the right to refuse service to anyone who cannot show valid proof of age.

### **Pork: 11.95 per person (pp)**

Carnitas Con Chipotle: Melt in your mouth roasted pork w chipotle sauce: dried smoked jalapeno – spicy and rich in flavor. Served w Mexican rice, refried beans and house salad tossed with our delicious tangy cilantro dressing.

### **Salads**

**Nieves Salad:** mix of lettuces, red cabbage & carrots, tossed with cilantro dressing, crispy tortillas strips, white cheese, avocado, tomatoes, jicama and choice of meats: **10.99pp w chicken, 12.99pp w beef, 13.99pp w shrimp.**

**Caesar Chicken Salad:** Fresh hearts of romaine, red & yellow bell pepper, homemade garlic croutons and parmesan cheese tossed in delicate Caesar dressing and topped w grilled chicken breast: **10.99pp**

### **Mexican Box Lunches (minimum order: 12 box lunches)**

Assortment of Mexican-style finger sandwiches. Fillings include pollo con mole, turkey, carnitas & tuna. Served w chips, salsa, cookie and a drink: **6.95 per box**

### **Traditional Mexican Breakfast: 8.95pp**

Huevos con chorizo (Mexican sausage), ham, bacon w Reyna sauce, ground beef w potatoes, refried beans and tortillas. Mexican spiced coffee, orange juice and water. Add fruit **+3.00pp**

### **À La Carte Menu**

**ENCHILADAS à la carte: 2.25 each**, your choice: cheese, beef, chicken, avocado w fresh spinach or sautéed spinach & mushrooms.

**PORK TAMALES à la carte: 2.25 each**, fresh homemade tamales stuffed w seasoned pork, smothered w our Chile con carne sauce and cheese.

**TACO BAR (2 per person): 5.50**, beef or chicken (crispy or soft) À La Carte “Extras” (pp): Mexican rice & beans: **5.50 pint**, Mexican chips: **2.79 per lb.**, Guacamole: **2.25pp**, shredded lettuce: **.50pp**, diced tomatoes: **.50pp**, sour cream: **.95pp**. Pico de Gallo: **.95pp**, chili con queso (dip): **1.75pp**, shredded cheese: **1.75pp**.

### **The Mexicano Special Taqueria 13.95pp w on-site, hand-made corn tortillas**

~**Pastor** (marinated pork), ~**Carnitas** (roasted pork), ~**Fajitas** chicken, beef & vegetables. ~**Pollo** (chicken) Con Chipotle or Chimiluigi sauce. All served w tortilla chips w Nuevo Leon & Reyna salsas. Mexican rice & beans, guacamole, cilantro, lettuce, diced tomatoes, diced onions, Pico de Gallo, shredded cheese and crema Mexicana.

### **Enchiladas, Tamales & Tacos 10.95pp**

Choose spinach, chicken, beef or cheese enchiladas w your choice of tomatillo, Chile con carne or Chile con queso sauce(s). Or mix soft and crispy tacos w ground beef or white meat chicken w lettuce, cheese & tomatoes. Or our irresistible fresh homemade tamales stuffed w seasoned pork, smothered w our Chile con carne sauce and cheese. Choices are served w Mexican rice, refried beans, chips and salsa. **Add guacamole +2.25pp.**

### **Chicken 12.25pp**

**Pollo Con Chipotle:** Boneless grilled chicken breast topped w our famous chipotle sauce and roasted pumpkin seeds. **Pollo Con Mole:** Grilled chicken breast w traditional mole poblano sauce. **Pollo Vino:** White wine pan roasted chicken breast topped w vegetable medley. **Mole Verde:** Delicious guiso (Mexican stew) w diced chicken breast, squash and zucchini stewed in a creamy poblano pepper sauce; a little spicy. All chicken dishes served w Mexican rice, refried beans and salad tossed w our tangy cilantro dressing.

### **Margarita Machine Rental: 122.00**

**Also available:** 5 gallon mix (strawberry or regular) w tequila, cups, salt, limes, napkins, straws. (serves 80- 8 oz. drinks) **add 150.00** ~ we'll deliver and pick-up: **add 40.00**

**Margarita Rocks: 10.95 per gallon (alcohol not included)**

\*We reserve the right to refuse service to anyone who cannot show valid proof of age.

**Bar Catering:** margaritas, beer, wine & mix drinks, ask about our full bar service for your next event.



### **Fajitas Extravaganza: 12.95pp**

Chicken, beef, veggies or combo w sautéed onions & poblano peppers, garnished w Pico de Gallo, guacamole & sour cream, rice & beans and choice of tortillas.

**Warm, Savory Appetizers** Tamales in Sauce: **2.25 ea.**, Mini Flautitas (chicken) **1.95 ea.**, Beef or Chicken Mini-Chimichanga: **2.45 ea.**, Stuffed Jalapenos: **2.95 ea.**, Fajita Quesadillas beef or chicken: **3.25 ea.**, Veggie Quesadillas spinach & avocado: **3.25 ea.**, Sautéed Vegetables: **3.00 pp.** **Spice it Up! w Shrimp 6.95 pp:** Three jumbo shrimp stuffed w Monterey cheese and a sliver of fresh jalapeno wrapped in bacon and mesquite charbroiled.

**Finger Food Mexican Style 9.95pp** Our most popular appetizers: stuffed jalapenos, flautas, chimichangas, veggie quesadillas and crispy fried potato tacos w Pico de Gallo, sour cream and Chile con queso dip. **Add guacamole +2.25pp.**

### **Cold Appetizers 3.00 per person**

#### **Assorted cheeses, turkey & ham**

**Seafood~ Ceviche:** topped w sliced fresh avocado w crispy tostaditas (half moons of crispy corn tortillas) **4.95 per 4 oz.**

**Mexican Shrimp Cocktail:** w traditional cocktail sauce, Pico de Gallo, jumbo shrimp, fresh avocado and cilantro **5.49pp.**

**Shrimp Tray:** boiled shrimp w cocktail sauce, **(8 shrimp pp) 16.95 per lb.**

**VEGETABLE TRAY 50.00:** Asst of veggies such as baby carrots, celery, cauliflower, broccoli, cucumbers, cherry tomatoes, red & yellow bell pepper.

**FRUIT TRAY 60.00:** Seasonal assortment of traditional fruits such as watermelon, honey dew melon, pineapple, grapes, strawberries and cantaloupe.

### **Desserts 3.00pp**

**Pastel De Tres Leches:** very moist cake  
**Día Y Noche:** dark chocolate cake & flan baked together  
**Flan:** Delicate vanilla custard, in caramelized sugar sauce

**Gourmet Cookies: .99 each**  
**Beverages: 1.95 ea.**

Coffee, assorted juices, soft drinks and tea