



# Catering Menu

2427 Vance Jackson

P: 210.340.1337

F: 210.349.6467

[www.lafogata.com](http://www.lafogata.com)

## **A La Carte Menu**

This is a list of our items that can be ordered a la carte for To-Go Only.

Delivery is available for orders of \$250 or more.

<b>Side Items</b>	<u>Pint</u>	<u>Quart</u>	<u>Gallon</u>
Refried Beans- - - - -	\$4.50	\$9.00	\$32.00
Charro Beans - - - - -	\$4.95	\$9.90	\$34.00
Black Beans- - - - -	\$4.95	\$9.90	\$34.00
Mexican rice- - - - -	\$4.25	\$8.50	\$28.00
Guacamole- - - - -	\$8.25	\$16.50	\$58.00
Chili Con Queso- - - - -	\$8.25	\$16.50	\$58.00
Salsa- - - - -	\$5.95	\$11.90	\$40.00
Sour Cream- - - - -	\$5.95	\$11.90	\$40.00
Lettuce- - - - -	\$2.95	\$7.90	\$25.00
Tomatoes- - - - -	\$2.95	\$5.90	\$20.00
Pico de Gallo- - - - -	\$5.00	\$10.00	\$35.00
Shredded cheese- - - - -	\$5.00	\$10.00	\$35.00
Corn Tortillas- - - - -		1 dozen	\$3.00
Flour Tortillas- - - - -		1 dozen	\$3.00

1 quart = approx 8 servings/ 1 gallon = approx 32 servings

## **Appetizers**

Flautas- - - - -	25 Pieces	\$35.00
Tacos Campesinos- - - - -	25 Pieces	\$50.00
Cocktail de Camarones w/chips - - - - -	1 pint	\$13.95
Ceviche w/ chips - - - - -	1 pint	\$13.95
Chile con Queso and Chips - - - - -	1 pint	\$8.25
Salsa and Chips- - - - -	1 pint	\$5.95

## **Soups and Salads**

Sopa de Tortilla <small>1 qt = 2 serving   1 gal = 8 servings</small> - - - - -	1 qt - \$15	1 gal - \$45
Caldo de Pollo <small>1 gal = 4 servings   2 gal = 8 servings</small> - - - - -	1 qt - \$12	1 gal - \$37
Caldo Tlalpeno <small>1 qt = 2 serving   1 gal = 8 servings</small> - - - - -	1 qt - \$15	1 gal - \$45

### House Salad Bowl

- Small- - - - -	10 ppl	\$20
- Large- - - - -	25 ppl	\$27
- Dressings: Ranch, Balsamic Vinaigrette		

## **A La Carte Menu**

This is a list of our items that can be ordered a la carte for To-Go Only.  
Delivery is available for orders of \$250 or more.

<b>Tacos</b>	Half pan = approx 25 servings	<u>Half Pan</u>	<u>Full Pan</u>
Beef Picadillo - - - - -		\$35	\$50
Shredded Chicken - - - - -		\$35	\$50
Albanil		\$43	\$70
*Includes corn, flour, or crispy tortillas per serving			

<b>Enchiladas</b>	<u>1 dozen</u>
Cheese Enchiladas - - - - -	\$18.00
Picadillo(Beef) Enchiladas- - - - -	\$21.00
Green Enchiladas - - - - -	\$23.00
Enchiladas Campesinas - - - - -	\$23.00
Enchiladas de Mole Poblano - - - - -	\$23.00

<b>Especialidades De La Casa</b>	<u>1 lb</u>
Chicken Fajitas* - - - - -	\$26
Beef Fajitas*- - - - -	\$28

\*Each pound includes: 8oz of guacamole, pico de gallo, rice, charro beans & 1/2dz tortillas

Chile Relleno- - - - -	\$66 / dz
Chile En Nogada- - - - -	\$78 / dz
Chile Poblano al Carbon- - - - -	\$75 / dz

### **Parilla Especiales**

Alambre al Carbon (shishkebob)	
- Beef Alambre	\$96 / dz
- Shrimp Alambre ( 5 Jumbo Shrimp on each)	\$160 / dz
- Mixta (Shrimp, Beef, Chicken)	96 / dz
Camarones Enchilados(spicy shrimp)- - -	\$40 / dz
Mixed Grilled Vegetables- - - - -	\$35 / half pan

# Off-site Catering

(One week notice preferred)

## Buffet Service

Our focus is providing quality food and service at your event. With that in mind our buffet packages include the following:

- Iced tea
- Tablecloth for the buffet line
- Disposable: plates, napkins, utensils, and cups
- 1 hour of setup time (prior to serving)
- 1.5 hours of buffet service

## Fajita Buffet

**Treat your guests to the best fajitas in San Antonio with all the fixings!**

*Buffet includes:*

Fresh Tortilla Chips and Chile con queso

Warm flour tortillas

Beef and Chicken fajitas ( 1/2 lb portion per guest )

Mexican Rice

Refried Beans

Guacamole

Pico de gallo

Sour cream

Shredded cheese

Salsa

\$25/person (40-99 guests)

\$23/person (100 guests or more)

## Parillada

**40-99 guests**

**100 guests or more**

Choice of 2 Items

\$26/person

\$25/person (100 or more)

Choice of 3 Items

\$28/person

\$27/person (100 or more)

Choice of 4 Items

\$32/person

\$31/person (100 or more)

Tampiquena Steak (1)

Pollo Loco (1)

Beef Shish kabob (2)

Jumbo Shrimp (2)

Chile Poblano (1)

Grilled Vegetables

Mexican Rice

Borracho Beans

Flour Tortillas

Fresh Tortillas Chips and Salsa

Green Salad with choice of dressing



All prices are subject to sales tax  
8.125% and 18% service charge.

## Off-site Catering

### **Chile Poblano al Carbon**

Poblano Pepper stuffed with chicken and cheese

Mexican Rice

Refried Beans

Green Salad with choice of dressing

\$18/person (40-99 guests)

\$17/person (100 guests or more)

### **Pechuga de Pollo con Salsa**

Grilled Chicken Breast

1 choice of Salsa:

- Rajas de Chile Poblano

- Ranchero Sauce

- Mole Sauce

Refried Beans

Mexican rice

Fresh Tortilla Chips and Chile con Queso

Salsa

\$18/person (40-99 guests)

\$17/person (100 guests or more)

### **Carne Guisada**

Lean beef tips sautéed in gravy sauce

Mexican Rice

Refried Beans

Flour Tortillas

Fresh Tortilla Chips and Salsa

\$15/person (40-99)

\$14/person (100 guests or more)

### **Fajita Ranchera**

Tender Fajita Meat Sautéed with onions, peppers, and Tomatoes

Frijoles a la charra

Mexican Rice

Flautas

Guacamole

Green Salad with choice of dressing

Fresh Tortilla Chips and Salsa

\$18/person (40-99 guests)

\$17/person (100 guests or more)



All prices are subject to sales tax  
8.125% and 18% service charge.

## **Food Stations**

Add these food stations to any of the buffets you have selected.

### **Quesadilla Bar**

3 different type of quesadillas

- Cheese
  - Chicken
  - Mushroom
- Sour Cream  
Guacamole  
Jalapeños

\$5/person (40-99 guests)

\$4/person (100 guests or more)

### **Mini Fajita Tacos**

Chicken OR Beef Fajita (please select one)

Mini flour Tortillas

Onions

Cilantro

Salsa

\$6/person (40-99 guests)

\$5/person (100 guests or more)

### **Chalupa Bar**

Chalupa shells

Refried Beans

Lettuce

Tomatoes

Shredded Cheese

\$2.50/person (40-99 guests)

\$2.00/person (100 guests or more)

### **Taco Bar**

Taco Shell

Picadillo OR Shredded chicken (please select one)

Shredded Cheese

Lettuce

Tomatoes

\$3/person (40-99 guests)

\$2/person (100 guests or more)

### **Ceviche Bar**

Marinated fish in a light delicious lime dressing

Fresh Tortillas Chips

\$6/person (40-99 guests)

\$5/person (100 guests or more)

All prices are subject to sales tax  
8.125% and 18% service charge.

## Dessert

Add a dessert to your Buffet! Select from the following:

### Tier One Desserts \$3/person

#### **Churros**

Golden strips of crispy pastry rolled in cinnamon-sugar and filled with Bavarian cream.

#### **Homemade Coconut Flan**

Absolutely delicious homemade custard tart. You will not find another one like it outside Abuela's kitchen

#### **Fruit Empanadas**

Pastry dough filled with whipped cream cheese and filled with either Guava or Apple Pie.

### Tier Two Desserts \$5.50/person

#### **Tres Leches Cake**

Rich, Moist, and a Mexican Tradition

#### **Plain Cheesecake**

Our legendary original recipe for creamy California Cheesecake with a graham Cracker crust. Dress it up with Chocolate or Caramel Syrup.

#### **Dulce de Leche Cheesecake**

Caramel Cheesecake with a layer of Caramel Mousse and a Vanilla Crust. Served Caramel Sauce

#### **Chocolate Fudge Cake**

Moist Fudge Cake, Chewy Fudge Icing

#### **Assorted Mexican Breads/Pastries**

Bread Pan De Huevo-Assorted

Fruit Empanadas: Apple, Lemon, & Pineapple

Mexican Cookie Polvorones

Don't see what you're looking for? Let us know so we can find it for you.  
Looking for something custom? We have contacts to many bakeries and cake makers to help you find what you want.

All prices are subject to sales tax  
8.125% and 18% service charge.

## **Bar Setups**

### **Beer and Wine only**

Select up to 4 different type of bottled beer to have at your event. House wine will be provided. Bar setup will come with disposable cups and beverage napkins. Sales at the bar must be at a minimum \$250.00.

#### **Domestic Beer \$4/bottle**

Bud Light, Miller Lite, Shiner, Coors Light, Budweiser, Michelob Ultra

#### **Import \$5/bottle:**

Corona, Dos XX, Negra Modelo, Pacifico, Tecate, Tecate Light, Heineken

#### **Wine \$5/glass:**

White Zinfandel, Chardonnay, Merlot, Cabernet Sauvignon

#### **Full Bar Mixed Drink \$6/drink**

Beer, Wine, and Mixed Drinks. Bar setup will come with disposable cups and beverage napkins. Make your selection of bottled beers from the above list. Please consult with your event coordinator should you want a specific type of liquor; cost may vary. Sales at the bar must be at a minimum \$350.00.

Mixers: Assortment of sodas, bottled water, tonic water, club soda, mixers and garnishes.

#### **House Liquors:**

Tequila

Rum

Vodka

Gin

Scotch

We can do a Cash Bar or Open Bar. Please let us know which you prefer.

All prices are subject to sales tax  
8.125% and 18% service charge.

## **Staffing**

### **Caterer**

Your event coordinator will determine the amount of staff you will need for your event. If you wish to have additional staff, the cost is \$25/hour/caterer.

Buffet prices include service for 1.5 hours. If you wish to keep our staff longer for your event, the cost is \$25/hour/caterer.

### **Bar Staff**

Certified TABC Bartender \$100/event

Cocktail server \$50/event

## **Miscellaneous Rentals**

We can also help you with the rental of additional items to complete your setup. Tables, chairs, tents, etc. Consult with your event coordinator to get you an estimate on the rental of the items you need.

### **Wire Chaffer**

Each chaffer includes fuel containers and water pan.  
\$12.00/each for drop-offs.

# **POLICIES**

## **LA FOGATA CATERING AGREEMENT:**

- All prices are subject to sales tax 8.125% and 18% charge for delivery, setup, breakdown, and service.
- Guaranteed guest count must be received three (3) business days prior to the event.
- If guest count decreases after the guarantee date, the cost of any items that have been brought in or prepared special for your event will be charged to the client.
- Cancellations must be received seven (7) business days prior to the event.
- If cancellation occurs within seven (7) days of the event, a fee, to be determined by the Catering Manager, will be incurred for the cost of any items that have been brought in or prepared.
- Unused food remains the property of La Fogata Catering and CANNOT be removed from an event in compliance with health regulations. \*
- Lost or misplaced items are not the responsibility of La Fogata Catering.
- To ensure the safety of your guests, we reserve the right to slow or cease the service of the bar.
- The contractual amount is an estimated amount and is subject to change depending upon the items listed above as well as any charges incurred at the event (EX: additional items requested, tally bar totals), you will be contacted after the event with any changes that have occurred.

## **DEPOSITS:**

- A 10% deposit is due upon signing agreement for event.
- An additional payment of 40% will be due one week prior to event.
- Final payment will be due upon the event conclusion.
- Any refunds will be determined based on the above agreement and date of cancellation prior to event.

\*You have an option of signing a release and hold harmless agreement.



**Serving Authentic  
Mexican Cuisine  
for over 30 years!**



  
**LA FOGATA**  
MEXICAN CUISINE

2427 Vance Jackson

P: 210.340.1337

F: 210.349.6467

[www.lafogata.com](http://www.lafogata.com)