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Catered and Private Dining Room Menus

Our private dining and catered events can include a sumptuous range of buffet and butler-served appetizers, as well as both buffet and plated dinners featuring our most popular selections. The following menu list set choices, with optional additions. For a fully custom menu and service options, we welcome the opportunity to discuss any personalized requests.

Appetizers/ Heavy Hors d' Oeuvres

Available for Cocktail Receptions, Meeting and Parties not requiring a full dinner. Our Hors d' Oeuvres may be passed Butler-Style, set up at the Buffet Table. The Butler-Style or Passed Hors d' Oeuvres are ideal at wedding receptions for arriving guests while the bride and groom are delayed by photo taking.

Appetizers: Served Butler-Style

- **Mini Flautas** – chicken, beef, pork, refried bean, potato & chorizo
- **Assorted Quesadillas** – bean & cheese, chicken, beef, smoky chipotle tuna, shrimp, veggie
- **Platters of individual nachos** (bean & cheese, chicken or beef fajitas, smoky chipotle tuna or shrimp)
- **Stuffed Breaded Jalapeños** (cream cheese, cheddar cheese)
- **Breaded Chicken tenders** with honey Dijon dipping sauce
- **Charolitas** (mini open-faced tacos) – chicken, beef, pork (cochinita pibil) or smoky chipotle tuna with choice of salsa
- **Mini Tacos al Pastor** – open faced pork tacos topped with pineapple, onion & fresh cilantro
- **Breaded Butterfly Shrimp** with cocktail sauce

Basic Appetizer Menu: Buffet Style

- **Chile con Queso dip**
- **Mini Flautas**(rolled & fried tacos) chicken, pork, beef, potato & chorizo, refried bean
- **Guacamole**
- **Tortilla Chips**
- **House Salsa, Pico de Gallo, Sour Cream**

Available Buffet Style Additions:

*The following dishes can be added or substituted to create a customized menu

- **Jalapeño Poppers**
- **Breaded Chicken Tenders** with Dipping Sauce
- **Albondigas** (spicy cocktail meatballs)
- **Spicy Chicken Wings**
- **Mixed Crudités** (crisp array of fresh vegetables) with ranch-style dip
- **Individual Nacho Assortment:** Chicken Fajita, Beef Fajita, Spicy Smoked Tuna, Shrimp, Bean & Cheese *
- **Assorted Quesadillas** (bean & cheese, beef, chicken, smoky chipotle tuna, shrimp, Squash Blossom, Veggie)
- **Charolitas** (mini open-faced tacos) – Chicken, Beef, Pork (cochinita pibil) or Smoky Chipotle Tuna, or Pastor (pork with pineapple & fresh cilantro) *
- **Breaded Chicken Tenders** with honey Dijon dipping sauce *
- **Breaded Butterfly Shrimp** with cocktail sauce *
(* denotes best served butler-style)
- **Botana Platter** – 16 mini quesadillas, 16 mini Flautas, 24 individual nachos, 16 jalapeño poppers (serves 8-12)

- **Assorted mini cheesecakes, pastries**, garnished with fresh berries
- **Fruit Tray** – fresh seasonal fruits, pineapple, grapes, melons, berries (minimum 40 guests)

Buffet Dinners

(for groups of 30 or more)

Vallarta Buffet

Mini Flautas (rolled & fried tacos) chicken, pork, beef, potato & chorizo, refried bean

Cheese Enchiladas

Chicken Enchiladas Verdes or **Beef Enchiladas**
(choose 1)

Mexican Rice

Refried Beans

Tortilla chips with House Salsa

Guacamole, Pico de Gallo, Sour Cream

Cancun Buffet

Cheese Enchiladas

Chicken Cilantro

Mixed tossed Salad (fresh iceberg & romaine lettuce, shredded carrots, red cabbage) with choice of dressings

Mexican Rice

Refried Beans or **Frijoles Charros**

Tortilla chips with our House Salsa

Guacamole, Pico de Gallo, Sour Cream

Flour & corn tortillas

Ixtapa Buffet

Chicken Enchiladas Verdes

Cochinita Pibil (Roast Pork from Yucatan served in a mild sauce flavored with Achiote spice and Orange Juice)

Mexican Rice

Refried Beans or **Frijoles Charros**

Tortilla chips with our House Salsa

Guacamole, Pico de Gallo, Sour Cream

Flour & corn tortillas

Tapatio Buffet

Mini Flautas (rolled & fried tacos) choice of Chicken, Potato & Chorizo, Pork, or Beef

Chicken Fajitas

Beef Fajitas

Mexican Rice

Refried Beans or **Frijoles Charros**

Tortilla chips with House Salsa

Guacamole, Pico de Gallo, Sour Cream

Flour & corn tortillas

Guadalajara's Favorites Buffet

Chile con Queso

Choice of **Lamb Barbacoa** (tender lamb in a lightly spicy sauce with Chile Guajillo) or

Cochinita Pibil (Roast Pork served in a mild sauce flavored with Achiote spice and orange juice)

Choice of **Chicken in Oaxacan mole** sauce or

Chicken Fajitas

Mexican Rice

Frijoles Charros

Ensalada de Nopalitos (cactus strips with tomato, onion, cilantro, olive oil, lime juice, feta cheese)

Tortilla chips with House Salsa

Guacamole, Pico de Gallo, Sour Cream

Flour & corn tortillas

El Tejano Buffet

BBQ Brisket – mesquite flavored sliced, with BBQ sauce or with sauce on the side

Pork Sausage

Chicken Leg Quarters

Charro Beans – whole pinto beans in broth, Texas Style

Potato Salad

Cole Slaw

Onions & Pickles

Dinner Rolls & Butter

Tortilla chips with House Salsa

**All buffet dinners are served with iced tea.*

Plated Dinner Menu

(for groups of 20-30)

Appetizer:

Assorted Individual Nachos with Shrimp & Smoky Chipotle Tuna
Ensalada de Nopalitos (marinated cactus strips with fresh tomato, onion, cilantro, olive oil, lime, & Feta Cheese)

Entrée Selections:

Combo Fajitas (Chicken and Beef) grilled with onions and peppers, served with Mexican Rice, Refried Beans, Guacamole, Sour Cream, Pico de Gallo

Breast of Chicken Cilantro with Mexican Rice & Sautéed Vegetable

Queretaro Steak - Grilled Steak with onions and peppers, Refried Beans and Guacamole

Grilled Tilapia Fillet served with Mexican Rice and Avocado Salad with House Vinaigrette

Dessert Selections:

Cheesecake with Strawberries

Sopapillas drizzled with Honey and Cinnamon & served with Vanilla Ice Cream

Mexican Flan (baked caramel custard)

Iced Tea
Coffee

Custom menus are also available.