



CAFE OLE CATERING MENU

Appetizers Options

Chips, Salsa, Queso

House-made Roasted Salsa Molcajete, Melted cheese & seasoned tortilla chips
\$3.50 Per guest

Jalapeno Poppers

Cream Cheese filled Jalapenos, wrapped in Bacon and Grilled
\$4.50 Per guest

Guacamole Salad

Fresh avocado mixed with roasted onions, garlic, cilantro, peppers, lime and salt.
\$4.50 Per guest

Grilled Vegetable Platter

Fresh Seasonal Vegetables Marinaded in Balsamic, Olive Oil, Parsley, Salt and Pepper and Grilled
\$5.00 Per guest

Mini Tamales de Puerco (Pork)

Braised Pork in Guajillo Adobo and Spices, Corn Masa wrapped then wrapped in Banana Leaves and Steamed.
\$6.00 Per guest

Mini Tostadas de Conchinita Pibil

(Yucatan Style Pork BBQ)

Corn Tortilla Tostada, Black Beans, Cochinita Pibil, Garnished with Pickled Red Onions, and Cilantro.

\$6.00 Per guest

Mini Shrimp Tacos

Corn Tortillas, Chipotle Crema, grilled Shrimp, Shredded Cabbage and Pico de Gallo. \$6.00 Per guest

Mini Baja Fish Tacos

Corn Tortilla, Chipotle Crema, Beer Battered Cod, Shredded Cabbage, Pico de Gallo and Lime.

\$6.00 Per guest

Mini puffy Tacos -

Corn Masa Tortilla fried and filled with Picadillo, Lettuce, Tomato, and Cheddar Cheese.

\$6.00 Per guest

Elote En Vaso (Corn in a Cup)

Roasted Buttery Corn mixed with Mayo, Sour Cream, Queso Fresco, Chili Powder, Garnished with Lime and Cilantro.

\$5.00 Each



CAFE OLE CATERING MENU

Appetizers Options Cont.

Bacon-Wrapped Jalapeno Chicken

Bites Shiner Bock Marinated Chicken and jalapeno Bites wrapped in bacon accompanied by Chimichurri and Ranch
\$5.00 Per guest

Chicken Flautas (Taquitos)

Chicken Flautas and Monterey Jack Cheese rolled in a corn tortilla, deep fried served with Sour Cream and Guacamole.

\$5.00 Per guest

Quesadillas

Choice of Beef, Chicken, Shrimp Fajita, or Grilled Veggies, Pico de Gallo melted between two Flour tortillas with Cheddar or Asadero Cheese.

\$5.00 Per guest Shrimp + \$1 more each

Empanadas

Beef and Cheddar fried then garnished with Lettuce, Tomato, Queso Fresco and Sour Cream.

\$5.00 Each

Fruit Platter

Seasonal Fruit, Watermelon, Pineapple, Cantaloupe, Honeydew, Strawberries and Grapes accompanied with Chamoy and Tajin.

\$5.00 Per guest

Shrimp Cocktail

- Poach Shrimp, Clamato and Tomato Cocktail sauce, Pico de Gallo, Cucumber, Cilantro, Lime, Oranges and Avocado Slices, Served with Tostadas and Saltine Crackers

\$8.00 Per guest

Shrimp Tequila Shooters

Marinated Grilled Shrimp, Mango Salsa, Tequila Blanco, Lime in a 2 oz Shooter.

\$5.50 Each



CAFE OLE CATERING MENU

Plated Menu Service

PLATED MENUS INCLUDE TORTILLA CHIPS, SALSA, UNLIMITED SOFT DRINKS, COFFEE OR ICED TEA

GROUPS WITH 20 OR MORE GUESTS: SELECT 2 ENTRÉES & 1 DESSERT FOOD & BEVERAGE
MINIMUMS APPLY

THE RIVER CITY MENU

\$35.00 PER GUEST

COMBINATION NUMERO UNO
BEEF ENCHILADA, CRISPY BEEF TACO,
& BEEF CHALUPA.

SERVED WITH SPANISH RICE & REFRIED BEANS

SIZZLING FAJITAS 1/2 POUND OF BEEF OR
CHICKEN FAJITAS, WITH GUACAMOLE, PICO
DE GALLO, SOUR CREAM, AND FLOUR
TORTILLAS. SERVED WITH SPANISH RICE &
CHARRO BEANS

CHICKEN ENCHILADAS VERDES
ENCHILADAS ARE FILLED WITH CHICKEN.
TOPPED WITH MILD TOMATILLO SAUCE, SOUR
CREAM AND MONTERREY JACK CHEESE.
SERVED WITH SPANISH RICE & CHARRO BEANS

FISH TACOS

BEER BATTERED WHITEFISH TOPPED WITH
SHREDDED CABBAGE, CHIPOTLE CREMA, AND
PICO DE GALLO. SERVED WITH SPANISH RICE &
REFRIED BEANS

THE ALAMO MENU

\$30 PER GUEST

CHEESE ENCHILADAS TWO CORN TORTILLAS
FILLED WITH CHEESE, TOPPED WITH ENCHILADA
SAUCE & MELTED CHEESE. SERVED WITH
SPANISH RICE & REFRIED BEANS

TACO PLATE

PICADILLO OR SPICY CHICKEN, SOFT OR CRISPY
TORTILLAS, TOPPED WITH LETTUCE, TOMATOES
AND SHREDDED CHEESE. SERVED WITH SPANISH
RICE & REFRIED BEANS

TAMAQUE PLATE

PORK-FILLED TAMAQUE WRAPPED IN A BANANA
LEAF, SALSA VERDE, LETTUCE, TOMATO, LIME AND
QUESO FRESCO. SERVED WITH SPANISH RICE &
CHARRO BEANS.

TACO SALAD

CRISPY TORTILLA BOWL FILLED WITH LETTUCE,
TOMATO, CHEESE, BLACK OLIVES, PICADILLO OR
SPICY CHICKEN, AND SOUR CREAM. SERVED
WITH YOUR DRESSING CHOICE: RANCH,
CHIPOTLE RANCH OR LIME CILANTRO

CHICKEN QUESADILLA

FLOUR TORTILLA STUFFED WITH MELTED JACK
CHEESE, AND CHICKEN FAJITA. SERVED WITH
SOUR CREAM AND PICO DE GALLO.

DESSERT OPTIONS: TRES LECHES CAKE | CHEESECAKE | CHURROS | BUNUELOS



CAFE OLE CATERING MENU

Buffet Menu

BUFFETS INCLUDE UNLIMITED SOFT DRINKS, COFFEE OR ICED TEA. BUFFET OPTIONS ARE FOR GROUPS OF 20 PEOPLE OR MORE.

BUFFET WILL BE SERVED FOR 2 HOUR. FOOD AND BEVERAGES MINIMUMS APPLY.

APPETIZER BUFFET

TORTILLA CHIPS, QUESO & GUACAMOLE
CHICKEN, BEEF, OR SHRIMP QUESADILLAS
CHICKEN BACON BITS CHICKEN OR BEEF
TAQUITOS JALAPENO BACON WRAPPED
POPPERS SALSA, SOUR CREAM & PICO DE
GALLO, RANCH AND CHIMICHURRI SAUCE

\$30 PER GUEST

TEX-MEX FEAST

TORTILLA CHIPS, SALSA, QUESO HOUSE FIESTA
SALAD, DRESSINGS OF RANCH AND CILANTRO
LIME VINAIGRETTE CHEESE ENCHILADAS
CRISPY TACO BAR PICADILLO, SPICY CHICKEN,
CRISPY TACO SHELLS, LETTUCE, TOMATO, AND
SHREDDED CHEESE REFRIED BEANS & SPANISH
RICE GUACAMOLE, SOUR CREAM & PICO DE
GALLO FLOUR TORTILLAS **\$35 PER GUEST**

OLE STREET TACO FEAST

TORTILLA CHIPS, SALSA, QUESO
CORN IN A CUP WITH ALL THE FIXINGS
MINI TACO ACTION STATION
CARNE ASADA, AL PASTOR, CORN TORTILLAS
CILANTRO, ONIONS, GRILLED PINEAPPLE,
SLICED CUCUMBERS, RADISHES, GRILLED
ONION, JALAPENOS, LIMES, QUESO FRESCO
SALSA VERDE, CHARRO BEANS AND RICE

\$35 PER GUEST

FAJITA DINNER

TORTILLA CHIPS, SALSA, QUESO BEEF AND
CHICKEN FAJITAS WITH GRILL ONIONS, BELL
PEPPERS, GRILLED JALAPENOS, AND LIMES CHEESE
ENCHILADAS REFRIED BEANS & SPANISH RICE
GUACAMOLE, SOUR CREAM, PICO DE GALLO
FLOUR TORTILLAS **\$35 PER GUEST**

AGUA FRESCA STATION

FRESHLY SQUEEZED LEMONADE,
JAMAICA (HIBISCUS FLOWER)
PIÑA (PINEAPPLE)
AND PIPINO (CUCUMBER)
Sandia (Watermelon)
\$8 PER PERSON

DESSERT OPTIONS

TRES LECHES CAKE CHURROS
BUNUELOS WITH ICE CREAM
\$8 PER GUEST



CAFE OLE CATERING MENU

Buffet Menu Cont.

BUFFETS INCLUDE UNLIMITED SOFT DRINKS, COFFEE OR ICED TEA. BUFFET OPTIONS ARE FOR GROUPS OF 20 PEOPLE OR MORE. SERVED FOR 2 HOUR. FOOD AND BEVERAGES MINIMUMS APPLY.

QUESADILLA STATION

CHEF PREPARED TO ORDER,
CHICKEN, BEEF, SHRIMP, GRILLED VEGGIES
FAJITAS, PICO DE GALLO, WITH JACK OR
CHEDDAR CHEESE, SOUR CREAM, GUACAMOLE,
ROASTED SALSA

\$34.00 PER GUEST

SHRIMP +\$2 PER GUEST

CEVICHE STATION

TRADITIONAL CEVICHE (WHITE FISH) OR
COCKTAIL DE CAMARON, MARINATED IN SPICES
& CITRUS MARINADES, PICO DE GALLO, SLICED
AVOCADO, FRESH LIME, TOSTADAS & SALTINE
CRACKERS **\$25.00 PER GUEST**

ELOTE EN VASO STATION

CORN IN A CUP, MAYO, SOUR
CREAM, QUESO FRESCO, LIME, TAJIN,
AND VALENTINA HOT SAUCE. **\$8.00
PER GUEST**

NACHO BAR

TORTILLA CHIPS
PICADILLO (GROUND BEEF)
REFRIED BEANS, MELTED QUESO
LETTUCE, TOMATO, SHREDDED CHEESE
JALAPENOS, BLACK OLIVES, SOUR CREAM,
GUACAMOLE, PICO DE GALLO
FRESH SALSA
\$26.00 PER GUEST

CHEF PREPARED TO ORDER

MINI STREET TACO BAR
CARNE ASADA, AL PASTOR, CORN TORTILLAS
CILANTRO, ONIONS, GRILLED PINEAPPLE,
CUCUMBERS, RADISHES, GRILLED ONION,
JALAPENOS, LIMES, QUESO FRESCO SALSA
VERDE, CHARRO BEANS, AND RICE
\$34.00 PER GUEST

DESSERT OPTIONS:

CHURROS, BUNUELOS, TRES
LECHES, & CHEESECAKE
\$8 PER GUEST

CHALUPA BAR

CRISPY TOSTADA SHELLS SEASONED GROUND
BEEF & SPICY SHREDDED CHICKEN, AND
PICADILLO, REFRIED PINTO BEANS, LETTUCE,
TOMATO, SHREDDED CHEESE, SOUR CREAM,
GUACAMOLE, PICO DE GALLO, FRESH SALSA
\$26.00 PER GUEST



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Plated Dinner Menu

SARAPE ROOM \$100 PER GUEST 3-COURSE MENU
SELECT 1 APPETIZER 1 ENTREE 1 DESSERT

APPETIZERS

SPICY CRAB CAKE SPICY CRAB CAKE WITH AVOCADO
& STRAWBERRY SALAD WITH CILANTRO HONEY
VINAIGRETTE

BEEF TARTAR

MINCED USDA PRIME BEEF, CHIVES, SERRANO, FRIED CAPERS, SHAVED PARMESAN,
MICRO GREENS, GARLIC CROSTINI.

CEVICHE ROJO

RED SNAPPER, BABY HEIRLOOM TOMATOES, RED ONION, RED BELL PEPPERS, FRESNO PEPPERS,
AVOCADO, OLIVE OIL, MICRO GREENS, GRAPEFRUIT

AHI TUNA

HYDROPONIC BIB LETTUCE, SEARED AHI TUNA, CUCUMBER, HEIRLOOM TOMATO, AVOCADOS
RED ONION, PEPITAS, BALSAMIC VINAIGRETTE

DUCK CONFIT CROQUETTE

DUCK CONFIT CROQUETTE, SWEET POTATO PUREE, ARUGULA SALAD, GRANNY SMITH APPLE,
CRUSHED WALNUTS AND SHAVED PARMESAN

ENTREES

FILET MIGNON 6 OZ GRILLED FILET MIGNON, RED PEPPER COULIS,
POTATO AU GRATIN, GRILLED ASPARAGUS, CHIMICHURRI

SPANISH BRAISED SHORT RIB

SHORT RIB, CIPOLLINI ONIONS, MOREL MUSHROOMS, HEIRLOOM BABY CARROTS, POMME PUREE

SEA SCALLOPS

SEA SCALLOPS, POBLANO, ELOTE, WILD MUSHROOM RISOTTO, QUESO FRESCO,
CILANTRO MICRO GREENS

MESQUITE PRIME PORK LOIN ROAST

BONE-IN PORK LOIN ROAST, CAULIFLOWER PUREE, ROASTED CHORIZO FINGERLING POTATOES,
BRUSSEL SPROUTS, PORK AU JUS

DESSERT

MINI BUNUELO

TOPPED WITH VANILLA ICE CREAM, SEASONAL BERRIES, AND DRIZZLED WITH TEXAS HONEY

TRES LECHES

PAIRED WITH A MANGO AND BLUEBERRY COMPOTE DRIZZLED WITH CARAMEL



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Bar Menu

Prices are per guest, 21 and over, for a two-hour reservation
Tax and Gratuity not included

HOUSE BAR PACKAGE

Draft and Bottle Beer,
House Wines by the glass,
House Margaritas,
Well Liquors
\$28 per person

CALL BAR PACKAGE

Draft and Bottle Beer,
House Wine by the glass,
Margaritas,
Call Liquors (Mid-Tier)
Tito's | Malibu | Beefeater | Jack Daniels | 1800 Silver
\$35 per person

PREMIUM BAR PACKAGE

Draft and Bottle Beer,
Wine by the glass,
Margaritas,
Premium Liquors
Grey Goose | Hendricks | Crown Royal | Patron Silver
\$44 per person



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Special Events Information

Billing Instructions

All payments are due upon completion of the event unless specified.

Any remaining balance due upon completion of event includes but not limited to:

- An increase in guaranteed number of attendees
- 20% Service Fee- Additional food or alcohol (if applicable)
- All remaining balances are to be paid by cash, major credit card, corporate or cashier's check. No personal checks will be accepted on the day of the event.

To guarantee an event, we require the following

- A refundable 50% or \$250.00 (whichever is greater) is required to hold your reservation.
- A signed banquet event order & booking agreement
- A signed credit card pre-authorization form

Food & Beverage Minimum

Food and beverage minimums may apply. Minimums can vary depending on group size, date of event, space requested and nature of the business. In the event a minimum is not met, the difference will be charged in room rental.

Event Space

River Restaurants, Ltd. reserves the right to modify the meeting space held for the Group's function if group's original estimate of attendance or room set-up be altered, or as deemed necessary by River Restaurants, Ltd management for optional use of banquet space. Client set-up times are contingent upon availability and may be altered as deemed necessary by River Restaurants Ltd. to maximize revenue. Room Rentals and Buffets are 2 Hr. maximum. Any additional time can be added at the discretion of River Restaurants Ltd for a fee.

Cancellations & Attrition

All cancellations must be in writing and made at least 30 days prior to the event to avoid penalty.

Bar Packages

Bar packages are priced per person and are good for two hours of alcohol (House, Call or Premium). Bar Packages are charged based on the final guaranteed guest count or actual guest count (the higher of the two). River Restaurants reserves the right to refuse alcohol service to anyone that is intoxicated, per our discretion.