

CATERING

CALL US TO PLACE YOUR ORDER, OR EMAIL YOUR REQUEST TO EVENTS@ODELAYTEXMEX.COM

24-48 HOUR NOTICE RECOMMENDED | 50% DEPOSIT FOR ORDERS OVER \$100

APPETIZERS

PERFECT NACHOS

24 PIECES SERVED WITH QUESO MIX, REFRIED BEANS, PICKLED JALAPEÑOS, SOUR CREAM, & GUACAMOLE.

BEAN / CHEESE	32	TENDERLOIN	40
CHICKEN	38	WAGYU BRISKET	42

QUESADILLAS

QUESO MIX, BLACK BEANS, SOUR CREAM, PICO, GUAC

BEAN / CHEESE	40	SHRIMP	54
CHICKEN	46	WAGYU BRISKET	58
TENDERLOIN	54		

MINI CHIMICHANGITOS

24 PIECES SERVED GUACAMOLE, CREMA & CHIPOTLE-BUTTERMILK DIPPING SAUCE. BLACK BEAN, GRILLED CHICKEN, JALAPENO-JACK, CORN, CILANTRO

40

MINI FLAUTAS

24 PIECES WITH CHICKEN, GUACAMOLE, CREMA AND SALSA VERDE

40

ADD ONS

SERVES 10 (GET ANY QUESO LOADED WITH GUACAMOLE, CHILE CON CARNE, SOUR CREAM +\$6)

THE "RITAS & QUESO" QUESO	32
QUESO BLANCO WITH PICO DE GALLO	32
GUACAMOLE MICHOACAN (CAN BE MADE SPICY)	36
HOUSE SALSA	24
TOMATILLO - SERRANO SALSA	24
TAQUERIA SALSA	24
RICE	24
BEANS CHOICE OF BLACK, BORRACHO, REFRIED OR WHOLE	24

POR LIBRA (BY THE POUND)

ALL SERVED WITH PICO DE GALLO, CHEESE, LIMES, SERRANO TOREADO, AND HANDMADE FLOUR TORTILLAS.

ROSEWOOD WAGYU FLANK STEAK 52

GRILLED ROSEWOOD WAGYU FLANK, GRILLED ONIONS, & POBLANOS

ROSEWOOD WAGYU BRISKET 46

SLOW BRAISED ROSEWOOD WAGYU BRISKET, GRILLED ONIONS, & POBLANOS

ORGANIC BELL & EVENS CHICKEN BREAST 40

ORGANIC BELL & EVENS CHICKEN BREAST, GRILLED ONIONS & POBLANOS

WILD GULF SHRIMP 58

GRILLED WILD GULF SHRIMP, GRILLED ONIONS & POBLANOS



5600 WEST LOVERS LANE SUITE #109, DALLAS | 972-707-0595

LA DOCENA

(BY THE DOZEN)

PAN FRIED TACO

GROUND WAGYU BEEF, ICEBERG LETTUCE,
SOUR CREAM

CRISPY OR SOFT TACO

GROUND WAGYU BEEF, ICEBERG LETTUCE,
SHREDDED CHEESE

CLASSIC CHEESE ENCHILADA OR CHEESE TACO

CHEESE ENCHILADA WITH CHOICE OF
SAUCE: QUESO OR CHILE CON CARNE

CHICKEN ENCHILADA

CHICKEN ENCHILADA WITH CHOICE OF
SAUCE: SOUR CREAM, QUESO, VERDE

GORDITAS WITH SALSA ROJA | (24 HR NOTICE)

BLACK BEAN & CHEESE

WAGYU BRISKET, GROUND WAGYU
& BERKSHIRE PORK

TAMALES (24 HR NOTICE)

GREEN CHILE & CHEESE

WAGYU BRISKET

BREAKFAST TACOS

BEANS, EGG, CHEESE

BACON, EGG, CHEESE

POTATO, EGG, CHEESE

BRISKET, EGG, CHEESE

BRISKET TACOS

FLOUR TORTILLA, QUESO BLANCO, POBLANOS,
CARMELIZED ONION, AVOCADO

ENTREES

PRICED PER PERSON, FAMILY STYLE

INCLUDES CHIPS, SALSA, RICE, AND CHOICE OF BEANS

48 TACO DINNER 17

3 WAGYU GROUND BEEF TACOS – LETTUCE, TOMATO,
CHEDDAR CHEESE, SOUR CREAM, CRISPY CORN OR
HOUSE MADE FLOUR TORTILLAS

48 ENCHILADA DINNER 18

2 PER PERSON - CHOOSE TWO: CHICKEN WITH
SOUR CREAM SAUCE, WAGYU GROUND BEEF WITH
RANCHERO, CHEESE WITH CHILE CON CARNE

65 TAMALE DINNER 16 / 18

2 TAMALES (GREEN CHILE OR WAGYU BRISKET)
QUESO, SALSA VERDE, CHILE CON CARNE

65 UNO TEX MEX DINNER 19

PAN FRIED WAGYU TACO, SOFT CHEESE TACO,
GREEN CHILE – QUESO TAMALE

96 WAGYU BRISKET TACOS 22

2 PER PERSON - SLOW-ROASTED BRISKET, CARAMELIZED
ONIONS, POBLANO PEPPERS, QUESO BLANCO,
AVOCADO, CHARRED TOMATILLO – SERRANO SALSA, &
HOUSE MADE FLOUR TORTILLAS

60 FAJITAS 72

CHARRED ONION, POBLANO, GREEN CHILE BUTTER,
SHREDDED CHEESE, SERRANO TOREADOS &
BANDERA SET-UP.

72 ORGANIC CHICKEN 24 VEGETARIAN 20

84 GULF SHRIMP 28 ROSEWOOD WAGYU BEEF 32

MARGS TO-GO

HALF GALLON FROZEN RITA 60

HALF GALLON FROZEN PALOMA 60

HALF GALLON ROCKS RITA 65

HALF GALLON SKINNY RITA 70



FULL-SERVICE CATERING

72-hour notice required

- \$1,500 Food and Beverage Minimum
- Full-service events include event set-up, food and beverage service and post-event breakdown and cleanup
- Available: chafing dishes, serving bowls, napkins and eating utensils.
- If purchasing our Margaritas, Frozen Machine Rental \$75; otherwise, Machine Rental \$150
- \$180 per staff member for 2-hour event, includes 1-hour set up and 1-hour breakdown
- \$45 labor fee per staff member per hour for each additional hour of service
- 1 staff member required for every 25 guests
- Twenty (20%) gratuities will be included in final billing
- Ten percent (10%) catering charge will be included in final billing on food and beverage. The catering charge covers use and maintenance of equipment and vehicles, kitchen essentials, liability insurance fees and all necessary permits and other administrative expenses associated with executing the event.
- (Applicable sales tax will be applied to all food and beverage. Final headcount and menu selections due 72 hours before event or at time of booking within 72 hours. Changes made within 72 hours will incur \$50 change fee. 72-hour written notice required to cancel events. You will be charged for the guaranteed number of guests given 48 hours before event.

DELIVERY CATERING SERVICES

- \$40 Delivery fee within 10 miles
- Orders for 75+ people may incur additional delivery fee
- \$150 SET UP FEE: if you would like to use our equipment and have us set up the food (and breakdown)
- Ten percent (10%) catering charge will be included in final billing on food and beverage. The catering charge covers use and maintenance of equipment and vehicles, kitchen essentials, liability insurance fees and all necessary permits and other administrative expenses associated with executing the event.
- Fifteen percent (15%) gratuity will be included in final billing

5% TO GO MATERIALS FEE ON PICKUP ORDERS.

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