



# CATERING

## *Starters*

|                                                |           |
|------------------------------------------------|-----------|
| <b>Large House Salsa</b> (Serves 10)           | <b>24</b> |
| <b>Large Queso</b> (Serves 10)                 | <b>34</b> |
| <b>Large Guacamole</b> (Serves 10)             | <b>38</b> |
| <b>Caesar Salad</b> (Serves 10)                | <b>48</b> |
| • Add chicken +12                              |           |
| <b>Cobb Salad</b> (Serves 10)                  | <b>56</b> |
| <b>Chopped Salad</b> (Serves 10)               | <b>48</b> |
| • Add chicken +12                              |           |
| <b>Albondigas AKA Meatballs</b>                | <b>45</b> |
| (12 pieces)                                    |           |
| <b>Cheese Quesadilla</b>                       | <b>40</b> |
| (24 Pieces)                                    |           |
| • Bean & Cheese +5,<br>Brisket +10, Chicken +7 |           |
| <b>Mini Chicken Flautas</b>                    | <b>42</b> |
| (24 pieces)                                    |           |

## *Fajitas*

### **By the pound**

(1lb makes 5-6 tacos)

**Includes; Flour or Corn Tortillas.  
Sour Cream, Guac, Pico de Gallo**

|                               |           |
|-------------------------------|-----------|
| 1 lb Grilled Chicken          | <b>40</b> |
| 1 lb Brisket                  | <b>50</b> |
| 1 lb Wagyu Sirloin            | <b>55</b> |
| 1 lb Berkshire Secreto (Pork) | <b>45</b> |
| 1 lb Shrimp                   | <b>60</b> |
| 1 lb Veggie                   | <b>30</b> |

## *By the Dozen*

|                                                                     |           |
|---------------------------------------------------------------------|-----------|
| Charro Brisket Tacos                                                | <b>90</b> |
| BLVD Chicken Tacos                                                  | <b>60</b> |
| • Brisket +10, Wagyu Sirloin +14,<br>Berkshire Pork +12, Shrimp +18 |           |

## **Breakfast Tacos**

**Choice of Salsa Verde or Salsa Roja**

|                          |           |
|--------------------------|-----------|
| • Migas                  | <b>45</b> |
| • Bean & cheese          | <b>45</b> |
| • Potato, Egg, & Cheese  | <b>45</b> |
| • Bacon, Egg, & Cheese   | <b>50</b> |
| • Brisket, Egg, & Cheese | <b>60</b> |
| • Sausage, Egg, & Cheese | <b>50</b> |

## Entrees

PRICED PER PERSON,  
FAMILY STYLE OR INDIVIDUALLY BOXED  
INCLUDES CHIPS, SALSA, RICE, AND  
CHOICE OF BEANS

### *Taco Dinner* 18

2 per person- Choose two:

- 2 Fried Brisket Tacos
- 2 Charro Brisket Tacos
- 2 Wagyu Sirloin Street Tacos

### *Smashed Burger Taco* 15

- Served with Fries in lieu of Rice and Beans
- One Taco with chopped tomatoes, pickles, lettuce

### *Enchilada Dinner* 19

Choose 2:

- Chicken with Rajas sour cream sauce, Cheese with Spicy Sunset sauce topped with Wagyu Sirloin, Cheese with Chile con Carne

### *The Doak Combo* 18

- Spicy Sunset Enchilada with Wagyu Sirloin, Fried Brisket taco

### 43 18

- Brisket taco and a Tomatillo Enchilada

### *Death Penalty* 25

- Fried Brisket Taco, two Spicy Sunset Enchiladas with Wagyu Sirloin, and Chicken Flauta

### *Mexi-Cue Sandwich* 18

- Served with Fries in lieu of Rice and Beans
- Choice of: Sliced or Chopped Prime Brisket, Albondigas, or Smoked Chicken

## A La Carte

Sides in 12 oz Container or  
Shareable Size (Serves 10)

|                              |         |
|------------------------------|---------|
| Charro Beans                 | 5 / 25  |
| Black Beans (V)              | 5 / 25  |
| Refried Beans                | 5 / 25  |
| Spanish Rice                 | 5 / 25  |
| Simple Salad                 | 7 / 20  |
| Escabeche                    | 4 / 20  |
| Fries                        | 6 / 30  |
| Tex- Mex Slaw                | 6 / 24  |
| Chicken Tortilla Soup        | 15 / 40 |
| 1 Smashed Burger Taco        | 9       |
| 1 Fried Brisket Taco         | 11      |
| 1 Cheese Enchilada           | 7       |
| 1 Chicken Enchilada          | 7       |
| Flour or Corn Tortillas (12) | 12      |
| 1 Piece Tres Leches          | 11      |
| 1 Piece Flan                 | 9       |

## Desserts

|                          |    |
|--------------------------|----|
| 1 Doz Tres Leches Pieces | 72 |
| 1 Doz Flan               | 86 |

## Beverages

|                          |    |
|--------------------------|----|
| ½ Gallon House Margarita | 55 |
| ½ Gallon Paloma          | 55 |
| BTL Drylands Sauv Blanc  | 56 |
| BTL Rombauer Sauv Blanc  | 60 |
| BTL Benzinger Chardonnay | 60 |
| BTL Chataeu St Michelle  | 45 |
| Rose                     |    |
| BTL Indaba Merlot        | 52 |
| BTL Veramonte Pinot Noir | 56 |

## 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.
- \$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.
- 20% gratuities will be included in final billing.
- 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)
- 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.
- 15% gratuity will be included in final billing.

## PICK UP

- All items ordered will be labeled, packaged, and sealed in disposable containers.
- \$10% gratuity will be included in final billing for all pick up catering orders.

