

House Specialties Especialidades de la Casa

Steak Fajitas

Who can say no to Fajitas? Grilled steak, onions, mushrooms and red and green bell peppers. Served with tortillas 14.95

Chile Colorado

Chunks of tender top sirloin cooked in a tasty chile and tomato sauce. Served with tortillas 11.95

Chile Verde

Chunks of tender pork cooked in zesty chile and tomatillo sauce 11.95

Mole Ranchero

Tender pork and cactus simmered in a mole sauce made of spices, masa, and three different types of peppers for zest 13.25

Carnitas Zacatecas

Tender pieces of pork sauteed with onions, lime juice and a few spices for even more flavor 12.95

Chicken Fajitas

A tender chicken breast grilled with a fine combination of onions, mushrooms, red peppers, and green bell peppers. Served with tortillas 14.25

Arros con Pollo

Boneless breast of chicken sauteed with mushrooms, green onions, and tomatoes, simmered in a citrus gravy like sauce. 12.50

Barbacoa

Braised Beef or Goat Meat, served with the
seasoned broth on the side and accompanied with freshly chopped cilantro &

12.75

Birria

Braised Goat Meat simmered in a seasoned broth
onions. 12.95



All House Specialties include Mexican rice, refried beans, chips, salsa, sour cream, cheese, jalapeños, shredded lettuce, green onions, and diced tomatoes



Bar Selections

Raise the Roof with our Specialty Margaritas!!!

Full bar service is available for any event

Set-up is 250.00 // 25 per hour for bartender + Tips

Celebrate!!

With our Fiesta Margaritas

Original Lime	Blueberry	Strawberry	Raspberry
Peach	Blackberry	Banana	Kiwi
Watermelon	Midory	Pineapple	\$ 75-gal
			\$ 95-gal. flavored

Beverages

Pepsi, Diet Pepsi, Slice, Soda, Fruit punch, Lemonade, Ice Tea, Coffee 1.50

Mexican Beer

Corona, Dos Equis, Pacifico, Negra
Modelo, Tecate
4.00
Micro Brew 300.00
or Mexican Beer Kegs

Domestic Beer

Budweiser Bud light
Coors Light Miller Light
3.00
Keg 200.00

Wine & Champagne

Chardonnay
White Zinfandel
Red Wine
By the bottle 20.00

Party Plates Charolas de Fiesta

Veggi Tray

Assorted Vegetables
served with Ranch dip 45.00

Pachanga Platter

Flautas, taquitos, quesadillas, and spicy
chicken wings with bean dip, Salsa Ranchera,
Chips & Salsa
Serves 4-6 34.95

Cold Cut Tray

Meat and Cheese 65.00

Fruit Tray

Assorted seasonal fruit mix
45.00

Burrito, Enchilada, or Tamale Tray

1 doz Burrito 36.00
1 doz Tamale 24.00
1 doz Enchilada 20.00

Full Fisted Burrito

Flour Tortillas, filled with choice of
chicken, ground beef, shredded beef,
rice, beans, & cabbage salsa
5.50 each

Chips & Dip

16.95

All American Favorites Todo Americano

Meat Selection

- Prime Rib
- Roast Beef
- Baked Ham
- Turkey
- T-Bone Steak
- Baked Chicken



Seafood

- Salmon a la Crema
- Baked Halibut
- Cajon Catfish
- Oysters
- Raw or Baked
- Prawns any style

Side Dishes

- Garlic Mashed Potatoes
- California Veggie Blend
- Seasoned Baby Reds
- Buttered Corn
- Peas & Carrots

Salads

- Green Salad
- Potatoe Salad
- Macaroni Salad
- Pasta Salad
- Fruit Salad



Dessert

- Chocolate Mouse
- Brownies
- Chocolate Cake
- Carrot Cake
- Party Cake

Breads

- Dinner Rolls
- Bread Sticks
- Garlic Toast

1 Meat Entree
Two sides
1 salad
1 Dessert
1 Bread
\$15.95

1 Meat &
1 Seafood Entree
Two sides
1 Salad
1 Dessert
1 Bread
\$19.95

1 Seafood Entree
Two sides
1 Salad
1 Dessert
1 Bread
\$16.95



Starters ~ Bocadillos

Enhance any meal with these fine choices.

Quesadilla

Flour tortilla with melted cheese, mild pepper, onions and tomatoes, topped with sour cream and guacamole 3.00 pp

Flautas

Flour tortillas filled with shredded beef, rolled and fried until crisp. Garnished with guacamole and sour cream.

Muy delicioso! 3.00pp

Spicy Mexican Wings

Chicken wings marinated in a spicy sauce, then deep fried until golden brown 3.25pp

Jalapeño Poppers

Stuffed with mild cheddar cheese, lightly breaded, then deep fried to a golden brown 3.25pp

Fiesta Queso

Melted, smooth American cheese & our House Salsa. 1.50 pp

Taquitos

Corn tortillas filled with shredded beef, rolled and deep-fried. Served on lettuce with guacamole, sour cream, tomatoes, and onions, sprinkled with Parmesan cheese 3.00pp

Camarones Mexicanos

Baby Shrimp marinated in fresh lime juice and spices with tomatoe, onions, celery, grated carrots and avocado.

Served with crackers or tostada shells 3.95 pp

Guacamole Dip

Homemade guacamole served with our homemade chips 3.00pp

Selection of Appetizers

A selection of appetizers as your main menu 3 for 9.75

Dessert ~ Postres

Flan

Vanilla custard with burnt sugar caramel topping 3.00

Sopapillas

Traditional Mexican puff pastry served with honey and cinnamon topping 2.00

Party Cake

Chocolate, Carrot, White, Pastel de tres Leches 2.50

Cheese Cake

Mangoberry, 3.50



Grilled Favorites



Favoritos del Asador

Steak Banderillas

Tender chunks of Top Sirloin Steak marinated with onions, red peppers, and green bell peppers then broiled until done on wooden skewers 13.25

Steak Chihuahua

Tri-Tip Steak marinated with a distinct mesquite flavor, then broiled to your liking 17.50

Prawn Banderillas

Black Tiger Prawns broiled with onions, red peppers and green peppers on a skewer 14.50

Chicken Banderillas

Tender Pieces of marinated chicken, onions, red peppers, and green bell peppers broiled until tender on wooden skewers 13.95

Pollo Asado

Marinated chicken Breast, with a chipotle citrus marinate

11.75

Western Style Buffet

Barbecued Ribs and Chicken, Corn on the cob, Baked Beans, Cole Slaw, Tossed Salad, Corn Bread

14.25



Carne Asada

Broiled, thinly sliced skirt steak, garnished with guacamole and green onions

12.25

All American Picnic Favorite

Hot Dogs, Hamburgers, Potatoe Salad, Macaroni Salad, Watermelon Slices, Baked Beans, Tossed Salad

9.75

Flour or Corn Tortillas included with all selcetions except Western Style Buffet and All American Picnic Favorite

Mexican Favorites



Favoritos del Mexicano

Taquisa Buffet

Soft or crisp taco shells

Choice of 3 Fillings

Picadillo

Chicken

Ground Beef

Chorizo con Papas

Pork Carnitas

8.50

Taco Salad/Tostada Bar

Choice of 2 Fillings

Ground Beef

Chicken

Shredded Beef

Chile Verde

Chile Colorado

7.95

Favorite Combo

Enchilada

Taco

Chimichangas

Tostadas

Burrito

Chile Relleno

Tamale

2 Items

3 Items

8.75

10.75

Fajita Wrap

Burrito filled with steak or chicken

fajitas, plus rice and beans.

9.50



All the above selections include: Mexican rice, refried beans, chips, salsa, sour cream, cheese, jalapeños, shredded lettuce, green onions, and diced tomatoes

Breakfast Entrees



Desayuno

Breakfast Menu



Jamon con Huevos

Scrambled eggs, ham, tomatoes, onions, and a hint of jalapeño peppers 8.95

Chorizo con Huevos

Mexican sausage blended with eggs, tomatoes and onions 7.95

Huevos Ahogados

Eggs smothered in a mild verde salsa or roja 7.75

American Breakfast Buffet

Scrambled eggs, pancakes, country potatoes, sausage patties, bacon, fruit in season 8.75

The Mexican breakfast menu includes mexican potatoes, black beans, tortillas, and seasonal fruit or pan dulce, salsa, cheese, jalapeños and sour cream.

Chorizo con Nopalitos

Mexican sausage blended with cactus, eggs, tomatoes and onions 8.75

Mexican Chilaquiles

Quick-fried corn tortilla strips with sauteed onions and eggs. Smothered with a Mexican Red or Green Salsa, then topped with Mexican cheese 7.75

Beverages

Milk, orange juice, regular / decaf coffee or hot tea 1.50 per person

Continental Breakfast

Assorted muffins, cold cereal, fruit in season, orange juice, milk, coffee 7.95

Designer Breakfast Tacos

Egg, Potatoe, Bacon, Sausage, Chorizo, Mushroom,
Bean, Nopalitos, Pico de Galle, Cheese.
Priced According to Ingredient Additions.

Casa Chapala Catering



Casa Chapala Mexican Grill has been serving Austin and surrounding cities since 2006, but have over 21 years of restaurant and catering experience.



Offering the finest in Mexican cuisine to every kind of catered event imaginable. It is our goal that your Fiesta exceeds your dreams in every way. And, yes, we cater weddings too.

Casa Chapala has the capabilities to cater in most indoor and outdoor facilities, your home or backyard, in the park by the river...use your imagination, give us a call, sit back and enjoy your Fiesta!

We invite you to review the enclosed material and please call if we can answer any questions. Early booking is helpful to secure your special day. Thank you for giving us the opportunity of serving you.

Lupe & Lucina Barragan



Casa Chapala Mexican Grill & Catering Services

Phone 512-459-4242 Fax 512-458-5456

3010 W. Anderson Lane, Suite D Austin, TX 78757

chapala@casachapala.com www.casachapala.com

House Policy ~ Guarantee ★ Polisas de la Casa ~ Garantia

Hola, Amigos! Why have just a party or gathering when you can have a real Fiesta? Our professional catering staff is eagerly awaiting the opportunity to serve you. We pride ourselves in providing attentive service and fine Mexican food as well as a great time for all of your guests.

DECORATIONS

Mexican decorations, fresh flowers, balloons, linens and other items can enhance the ambience and mood of your fiesta. We can take care of everything from decor to equipment rental. So, give us the opportunity to serve you, then sit back and enjoy a siesta before your fiesta.

GUARANTEE POLICY

100% Satisfaction Guarantee

Always on Time & With enough Food for Everyone

Number of guests: Please confirm the number of guests that will be attending your fiesta no later than 48 hours in advance. If we do not receive this confirmation, the original estimate will be used as the guarantee. The guarantee can increase, but can not decrease. Unfortunately we can not guarantee an entree for your guests if you exceed the guarantee. If more guests are served than the guarantee, you will be charged for the extras served.

Casa Chapala caters for groups of any size, no group is too small or too big.

Time: You will be asked to provide a beginning and ending time for your fiesta. Casa Chapala allows (1) hour for food service for groups of 50 or less. For groups larger than 50 Casa Chapala allows(2) hours. If you exceed the 1 or 2 hour period, you will be billed an additional \$25.00 per hour per server (1/2 hour pro-rated). Casa Chapala does not calculate set-up and clean-up time into the 1 or 2 hour service time.

ADDITIONAL COSTS

Rentals: Depending on your fiesta needs, the cost of rentals will be billed accordingly.

Services: Travel, set-up and breakdown

25 Mile Radius.....50.00

Outside Area 50 Mile Radius.....100.00

Extra Time: 25.00 per server per hour

Service Charge: 18% on food / beverage items only

Sales Tax: Applicable rate will be applied 8.25%

Deposit: Non-refundable deposit required to secure your date

Equipment Rental: A 25% Deposit Non-Refundable

PAYMENT

Full Payment is expected the day services are rendered.