



ABUELOS' AUTHENTIC TEX-MEX CATERING

Spice up your next event with Abuelos' authentic Tex-Mex catering! Our table offerings are fresh and delectable, and it's always our pleasure to serve you and your guests with a smile and friendly attitude. Whether you have an important business meeting, a family reunion, or simply want to get everyone in the office a meal they will love, we have a range of items on our menu that will please even the most persnickety eaters.

You can choose from our homemade guacamole and a list of a palate pleasing appetizers, as well as a variety of fajitas, tacos, and entrée items. The authentic flavors will be filling and refreshing, and you can finish your catering experience with our decadent desserts.

Let us take the stress out of meal planning and organizing a menu for a large group.

Our local, family-owned business is here to make your next catering experience a delightful and affordable one.



EXTRAS

Full Service Catering

Per Employee up to 4 hours of event time, includes: set-up, breakdown, staffing, real chaffing dishes, buffet table linens & serving utensils.

\$120

Disposable Chaffing Dishes-(With bottom pan and 2 sternos)

\$12

2 Sternos

\$3

China, Glassware, Silverware & Linen Napkins-(Per Person)

\$5

Tablecloths-(For 60 inch round tables cloth to the floor)

\$12.50

Chair Covers-(Per Person)(Choice of color)

\$3

Linen Napkins-(Per Person)

¢0.50

Please call or email Michael Saghian at:

orders@houstoncatering.com

for all catering orders

tel: 832.594.7296

fax: 713.527.8417

24 Hour Notice required in most cases

219 Westheimer Rd. Houston, TX 77006

APPETIZERS

Mango Serrano Salsa

\$1.50

Served with tortilla chips or homemade plantains.

Signature Queso Blanco Dip-(Per Person)

\$2

Delicious melted with white queso served with jalapeño peppers and red bell peppers. Served with homemade tortilla chips.

Tejas Guacamole-(Per Person)

\$2

Homemade with fresh Hass avocados, red onions, tomatoes, cilantro and lemon juice. Served with homemade tortilla chips.

Creamy Serrano Salsa-(Per Person)

\$1.50

Homemade with fresh Hass avocados, red onions, tomatoes, cilantro and lemon juice. Served with homemade tortilla chips.

Jalapeño Poppers-(Dozen)

\$18

Jalapeño stuffed with a blend of creamy pepper jack cheese, breaded and fried.

Jalapeño Shrimp Poppers-(Dozen)

\$36

Jalapeño stuffed with a jumbo gulf shrimp and pepper jack cheese.

Chicken Empanadas-(2) (Minimum 30)

\$4

Served with cilantro ranch dip.

Beef Empanadas-(2) (Minimum 30)

\$4

Served with cilantro ranch dip.

Quesadillas-(Serves 2-4)

\$9.95

Traditional fajita beef, chicken or carnitas. Served with roasted poblano and cheese.

Mesquite Smoked Chicken Flautas-(2)

\$4.25

Served with a creamy avocado sauce.

Abuelos Stuffed Tamales-(each)

\$2

Shrimp Campechana

\$6.50

Chilled shrimp cocktail, served with avocado.

SALADS

Fiesta Salad Bar

\$11.95

Crispy taco shells, your choice of meat, fresh tomatoes, guacamole, sour cream, crispy lettuce and shredded cheese.

Abuelos Beef Taco Salad

\$12.95

Crispy taco shells filled with fajita beef, fresh tomatoes, guacamole, sour cream, on a bed of crispy lettuce topped with shredded cheese.

Abuelos Chicken Taco Salad

\$10.95

Crispy taco shells filled with grilled chicken, fresh tomatoes, guacamole, sour cream, on a bed of crispy lettuce topped with shredded cheese.

Southwest Vegetarian Taco Salad

\$9.95

Mixed greens, diced tomatoes, roasted corn, black beans, cilantro and avocado topped with queso fresco and served with a creamy southwest dressing, and a roll.

Shrimp Salad

\$11.95

Shrimp salad, avocado, mixed greens, red onion, tomatoes, shredded cheese.

Southwest Salad-(Half Pan) (Serves 10-12)

\$22.50

Mixed greens, diced tomatoes, roasted corn, black beans, cilantro and avocado topped with queso fresco and served with a creamy southwest dressing.

Southwest Salad-(Full Pan) (Serves 20-25)

\$47

Mixed greens, diced tomatoes, roasted corn, black beans, cilantro and avocado topped with queso fresco and served with a creamy southwest dressing.

FAJITAS & ENCHILADAS

Beef & Chicken Fajitas

\$12.95

Includes flour or corn tortillas, guacamole, lettuce, pico de gallo, cheese, sour cream, with your choice of beans and rice. Served with chips and salsa.

Chicken Fajitas

\$10.95

Includes flour or corn tortillas, guacamole, lettuce, pico de gallo, cheese, sour cream, with your choice of beans and rice. Served with chips and salsa.

Grilled Veggie Fajitas

\$10.95

Grilled garden vegetables seasoned and grilled to perfection. Includes flour or corn tortillas, guacamole, lettuce, pico de gallo, cheese, sour cream, with your choice of beans and rice. Served with chips and salsa.

Jumbo Shrimp Fajitas

\$14.95

Gulf caught shrimp seasoned and grilled to perfection. Includes flour or corn tortillas, guacamole, lettuce, pico de gallo, cheese, sour cream, with your choice of beans and rice. Served with chips and salsa.

Cheese Enchiladas-(2)	\$10.95
Served with roasted vegetable sauce, with your choice of beans and rice. Served with chips and salsa.	
Chicken Enchiladas-(2)	\$10.95
Served with your choice of chicken, with your choice of beans and rice. Served with chips and salsa.	
Beef Enchiladas-(2)	\$10.95
Served with your choice of beef, with your choice of beans and rice. Served with chips and salsa.	
TACOS	
Tacos al Carbon	\$11.99
One beef fajita and one chicken fajita grilled to perfection. Served with tortillas, and homemade guacamole. Served with your choice of rice and beans, chips and salsa.	
Authentic Mexican Fish Tacos	\$10.25
Choice of seafood served with finely shredded cabbage and topped with salsa de abuelo. Served with rice, beans, chips and salsa.	
Fresco Vegetarian Tacos	\$9.99
Avocado, pico de gallo and cheese. Served with rice, beans, chips and salsa. Can be prepared vegan upon request.	
Fiesta Taco Bar	\$9.99
Seasoned Ground Beef & Smoked Chicken, refried beans, Pico Spanish rice, two tortillas (per person), lettuce, tomatoes, sour cream, cheese, salsa, and homemade tortilla chips.	
ENTRÉES	
Poblano Chicken	\$10.25
Spiced chicken breast slow cooked with poblano rajas. Served with rice and beans.	
Patron Lime Chicken	\$10.25
Chicken breast marinated in the flavor of Mexico and seasoned with the tastes of Texas. Served with rice and beans, chips and salsa.	
Grilled Tilapia	\$10.25
With Mango salsa. Served with rice and beans, chips and salsa.	
Grilled Chicken	\$10.25
With Mango salsa. Served with rice and beans, chips and salsa.	
Chimmichuri Beef-(Minimum 30)	\$12.95
Very tender! Flat Iron steak topped with a fresh Chimmichuri. Served with cilantro rice and black beans.	

Tilapia Fillet with Roasted Poblano Sauce **\$12.95**
Served with cilantro rice and black beans.

DESSERTS

Tres Leches Cake-(Serves 12-14) **\$34**
8 Inch Cake.

Mexican Flan **\$3**
Individual Portion

Assorted Cookies **\$1.75**

Homemade Brownies with a Cream Top **\$1.75**

Pecan Bars **\$2**

Assorted Dessert Bars **\$1.75**
Assortment of pecan bars, brownies and cookies.

BEVERAGES

Coke-(12oz. can) **\$1.25**

Diet Coke-(12oz. can) **\$1.25**

Seven-Up-(12oz. can) **\$1.25**

Dr. Pepper-(12oz. can) **\$1.25**

Root Beer-(12oz. can) **\$1.25**

Texas Tea-(Glass Bottle) **\$2.25**

Mexican Coke-(Glass Bottle) **\$2.25**

Fanta Orange-(Glass Bottle) **\$2.25**

Sprite-(Glass Bottle) **\$2.25**

Bottled Water-(Glass Bottle) **\$1.25**

Iced Tea-(Gallon) **\$12**
Unsweetened iced tea. Served with 12 cups, ice, sweetener & lemons.

Lemonade-(Gallon) **\$12**
Served with 12 cups & ice.