

## KIDS STATION \$9/child

Recommended for children under the age of 10.

Select 3 of the following items. Additional items can be added at \$3 per item.

Mini Cheese, Chicken or Beef Quesadillas

Mini Chicken Taquitos

Mini Crispy Beef Tacos

Chicken Tenders

Mac and Cheese Shooters

Grilled Chicken Strips

Mini Grilled Cheese Sandwiches

(Add tomato soup shooter for \$3)

Mini Frito Pies

House-made Potato Chips

Fruit Cups

Mini Veggie Sticks with Buttermilk Dressing

## SWEETS & TREATS

### Full Cakes \$80 per pan

Flan, Tres Leches or Chocolate Tres Leches  
(serves approx. 24)

### Paletas \$3.50 each

Classic fresh fruit ice pops. Watermelon, Mango, Raspberry, Coconut, Strawberry. (Can be printed with a custom label, such as wedding date or company logo)

### Mini Tres Leches \$5 each

(Classic Vanilla or Mexican Chocolate) Cake soaked in 3 milks and rum with a whipped meringue frosting

### Mini Coco Flan (GF) \$4 each

Traditional Mexican-style flan with coconut cream in a luxurious baked custard

### Churro Cupcakes \$4 each

Mexican Vanilla Bean Cake, Cinnamon Sugar, Buttercream, Churro Cookie Crumble

### Horchata Mousse Shooters \$4 each

A layered shooter with Horchata-flavored mousse, chocolate cake and passion fruit spheres

### Key Lime and Meringue Mini Tarts \$4 each

Key lime curd, coconut whipped cream, and graham cracker crust garnished with key lime zest

### Mini Mexican Chocolate Tart \$4 each

Spiced chocolate cake with whipped cream and dulce de leche drizzle

### Mexican Wedding Cookies \$12 per dozen\*\*

Traditional celebratory almond and pecan cookies dusted in powdered sugar.

### Pecan and Pepita Pralines (GF) \$13 per dozen\*\*

Spiced pecans and pepitas in a house-made hardened caramel

\*\*Can be pre-packaged and utilized as party favors.  
Additional fee depending on packaging selected.

# ARMANDOS

CATERERS

ARMANDOS Caterers offers catering options for an entire wedding weekend including **pre-wedding showers** and **welcome dinners**, **rehearsal dinners**, **wedding receptions**, **late-night after-parties**, and **day-after brunches**. Whether you want to choose our Gourmet Taco Truck for a more casual reception or a more formal fully-catered seated dinner, we offer options to suit every need. We also offer **custom menus** to accommodate any food allergies or restrictions. Our experienced catering team will make sure every detail of your event is unforgettable for you and your guests! Call us to plan your wedding event today!

### STANDARD SERVICE INCLUDES:

- Buffet and Taco Truck service staff (for 3-hour event)
- Eco-friendly disposable plates, plasticware, glassware and napkins
- Beverage and food service

### ADDITIONAL SERVICES INCLUDE:

- Custom Menu Consultation
- Action Food Stations
- Stylized Buffets and Stations
- Rentals for Guests: Chairs, Tables, Linens, Flatware, China, Glassware etc.
- Specialty Service Staff Bartending, Cocktailing, Bussing and Cake Service
- Floral Arrangements
- Specialty Desserts and Cakes
- Entertainment and AV Equipment
- Custom Menu Printing
- Valet and Security
- Photo Booth, Décor and More!

ARMANDOSCATERERS.COM

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MANDITO'S TEX MEX



[lulustx.com](http://lulustx.com) | [manditos.com](http://manditos.com) | [roundtophouses.com](http://roundtophouses.com)

# ARMANDOS

CATERERS



# ARMANDOS

EVENTS

# FAJITA MENU

*Priced per person*

**ARMANDOS Classic Fajita Party** **\$25** (for CATERING)  
Chicken and Angus Beef Fajitas **\$30** (for TACO TRUCK)

**ARMANDOS Deluxe Fajita Party** **\$30** (for CATERING)  
Chicken, Angus Beef and Shrimp Fajitas **\$35** (for TACO TRUCK)

Both party options include: ARMANDOS' famous twice-refried beans, Mexican rice, pico de gallo, lettuce, cheese, sour cream, fresh jalapeños and onions, homemade corn and flour tortillas, and a chips, salsa and guacamole station.

## POPULAR UPGRADES FOR YOUR EVENT

Add any items below to customize your fajita party! Additionally, you are welcome to create your own event menu from our full restaurant menu, accessible on our website. *Priced per person.*

### APPETIZERS

**Chips & Salsa \$6**  
Included with Classic and Deluxe Fajita Parties

**Guacamole \$4**  
Included with Classic and Deluxe Fajita Parties

▶ **Chili con Queso \$4**

### ADD-ONS FOR FAJITA PARTIES

**Chicken, Cheese, Spinach Enchiladas \$8**

**Lobster Enchiladas \$12**

▶ **Fish Tacos \$8**

**Crispy Ground Angus Beef Tacos \$6**

# BEVERAGES

*Based on 3 hours of service*

**Full Bar \$30/person**  
Includes our premium liquors with assorted mixers, beer (one domestic & one import), wines (one red & one white), sodas and bottled waters

**Beer & Wine \$18/person**  
Includes your choice of beer (one domestic & one import) and our house wines (one red & one white)

**Soda & Water \$6/person**  
Includes a variety of sodas and bottled waters (*Add \$2 per person for tea*)

**Aqua Fresca Station (Non-Alcoholic) \$15/gallon**  
Pineapple & Mint | Hibiscus | Lime & Cucumber

**Mimosa Bar \$16/person**

**Bloody Mary & Michelada Bar \$20/person**

**Sangria \$75/gallon**  
SPARKLING: prosecco with grapes, peach liqueur, and fresh-squeezed limeade  
RED: dry red wine, seasonal fruits, brandy and pomegranate liqueur  
WHITE: crisp white wine, with St-Germaine and seasonal fruits

*Priced by the gallon, each gallon serves approximately 20-22 servings with 8oz. glasses on the rocks and if frozen will serve 16-18 servings with 8oz glasses. Additional fee for frozen machine rental.*

## MARGARITAS

▶ **ARMANDOS House Margaritas \$100**  
Our 'famous' fresh-squeezed lime juice margaritas served frozen or on the rocks. Made with Jose Cuervo Silver.

**Grand Don Margaritas \$200**  
Don Julio Silver agave, fresh lime and Cointreau

**Reposado Margaritas \$175**  
Casa Noble Reposado, fresh lime juice, agave, and orange liqueur

**Skinny Margarita \$150**  
Corralejo Blanco, fresh lime juice, agave

## BATCHED COCKTAILS

**La Noche Loca \$150**  
Tanteo Jalapeño Tequila, Mango Puree, Mint and Tajin Rim

**El Chupacabra \$150**  
Choice of Dripping Spring Vodka or Hendricks Gin, Fresno Chili, lemon and lime juice and agave with elder flower liquor

**Romeo y Julieta \$150**  
Jose Cuervo Blanco, grapefruit liquor, sparkling wine, pomegranate liquor and lime juice

**Frozen Rosie \$150**  
Rosé wine, Rosé Vodka, St-Germaine, cranberry juice, fresh squeezed lime juice

# ENTREES

*Pick two. Priced per person.*

All buffet packages include an assortment of bread rolls and butter, water and iced tea. Inquire about pricing for seated meals.

## TIER 1 \$25

**Tilapia a la Veracruzana** grilled filets topped with olives, capers, tomatoes and vegetables

**Beef Vegetable Roulade** flank steak stuffed with seasonal vegetables and topped with a balsamic reduction

**Pork Milanese** served with a roasted lemon vinaigrette

**Chicken Picatta** lightly fried chicken breast topped with a lemon butter sauce and fried capers

## TIER 2 \$45

**Baked Salmon** glazed with a maple chipotle sauce

**Beef Tenderloin** grilled and served with a demi-glaze

**Pork Roulade** stuffed with cranberry chutney

**Pecan Chicken** pecan-crust chicken breast served with a creamy leek sauce

## TIER 3 \$65

**Gulf Snapper** pan-seared potato-crust snapper served with a white balsamic garlic vinaigrette

**Chilean Sea Bass** pan-seared with a pineapple salsa

**Angus Beef Tenderloin (CS)** balsamic coffee-crust with a creamy blue cheese sauce

**Herb-Crust Pork Roast (CS)** served with an apple compote

**Roasted Chicken (CS)** quartered chicken stuffed with seasonal vegetables and brie served with a marsala sauce

# SIDES

**\$4 PER SIDE**

**Caramelized Heirloom Carrots (GF)**

**Rosemary Fingerling Potatoes (GF)**

**Charred Zucchini**  
With cilantro, cotija cheese, chili and caramelized red onion (GF)

**Hearts of Romaine Salad**  
Romaine, grilled pineapple, red onion and tomato with a white balsamic vinaigrette (GF)

**Cauliflower Puree**

**Cilantro Brown Rice**

**\$5 PER SIDE**

**Jicama Salad (GF)**  
With marinated cucumbers, mango, serrano peppers and radish in a mint lime vinaigrette (GF)

**Roasted Corn (GF)**  
With poblanos, queso fresco, and lime

**Roasted Brussel Sprouts**  
With bacon and balsamic

**Grilled Asparagus**  
Tossed in truffle oil

**Roasted Beets**  
With Goat cheese and walnuts

**Green Bean Bundle**  
Wrapped with prosciutto

**Roasted Purple Cauliflower**

**Black Rice**

**Seasonal Roasted Root Vegetables**

**Mashed Peruvian Purple Potatoes**

**Sauteed Spinach**  
With pine nuts, cranberries and sweet potatoes

**Mini Wedge Salad (GF)**  
Topped with crispy tortilla strips, roasted pepitas, diced tomatoes and red onions, finished with an herbed buttermilk dressing

**PASSED APPETIZERS** *Priced per piece. Ordered by the dozen.*

**SEAFOOD**  
**Ceviche \$3.50**  
With shrimp, tilapia, tomato, onion, cilantro and fresh lime on a corn chip

▶ **Shrimp Skewers \$3.50**  
Grilled with chili-lime seasoning

▶ **Shrimp Cocktail Shooters \$4**  
With spicy cocktail sauce

▶ **Mini Tuna Tartare Tacos \$4**  
Crispy wonton shell with creamy avocado topped with a spicy Sriracha sauce

**Smoked Salmon Endive \$4**  
With smoked salmon, goat cheese, fried capers and micro greens

**Chipotle Crab Cake \$4**  
Served with a spicy lemon aioli

**Grilled Shrimp Sopecito \$4**  
Served on a bed of avocado tomatillo purée topped with pineapple relish

**Shrimp Empanada \$4**  
Chipotle shrimp, cilantro and mozzarella cheese

**Bagel & Lox \$4**  
House-cured salmon served on grilled pumpernickel with red beets, cream cheese and fennel

**Crab & Ricotta Toast \$4.50**  
Served with chive, capers and radish salsa

## POULTRY

**Chicken Mole Sopecito \$3**  
On a bed of black bean purée topped with roasted sesame seeds

## STATIONS

All live-action stations require a minimum of two attendants, additional attendants may be required based on event head count. Each attendant is \$150 for the duration of your event. Additional equipment rental may be required depending on your location/venue's accommodations.

**GUACAMOLE (GF) \$8/person**  
ARMANDOS classic guacamole with house-made chips and an assortment of mix-ins such as fresh diced jalapeños, tomatoes, diced grilled pineapple, queso fresco, bacon, pomegranate, lime wedges, chopped onions and fresh cilantro.

**ELOTE (GF) \$6.50/person**  
Roasted corn with a selection of toppings including crema, crumbled queso fresco, grilled poblano peppers, lime wedges, crushed hot Cheetos, and lime aioli.

**STREET TACO (GF) \$9/person**  
Served on small corn tortillas with squeeze bottles of Salsa Picoa and Salsa Verde. Select 2 proteins:

STANDARD: Ground Beef Picadillo, Carnitas, Roasted Veggies or Grilled Chicken

PREMIUM\*: Duck Confit, Seared Shrimp, Slow Braised Short Rib, Sautéed Lobster  
*\*Additional \$3 per person*

Garnishes Include: Diced Onions, Chopped Cilantro, Crumbled Queso Fresco, Chipotle Aioli, Lime Wedges.

▶ **Mini Chicken Taquitos \$3**  
Served with salsa verde

▶ **Mini Chicken Tostadas \$3**  
Served with tomatillo salsa verde topped with queso enchilada

**Mini Chicken Quesadillas \$3.50**

## BEEF

**Mexican Meatballs \$3**  
With chipotle dipping sauce

▶ **Angus Beef Kebobs \$3.50**  
With red onion, red and green bell peppers, mushrooms and chimichurri sauce

**Angus Beef Bruschetta \$3.50**  
Topped with angus beef resting on a bed of cilantro avocado cream topped with corn salsa

▶ **Seared Steak Crostini \$3.50**  
On a bed of tomato relish drizzled with a chimichurri sauce

**Open-Faced Sliders \$3.50**  
Beef tenderloin on grilled ciabatta with spicy mustard aioli and baby arugula

## VEGGIE

▶ **Stuffed Jalapeño \$3**  
With spinach and mozzarella

▶ **Mushroom Caps \$3**  
With goat cheese and seasonal vegetables

## COASTAL SEAFOOD

All seafood station items must be a minimum order of 20 people, each item is priced a la carte with a minimum selection of 3 items. Seafood stations can be served on ice blocks for an additional charge.

**Hand-Cut Ahi Tuna Tartare (GF) \$4**  
With Avocado Crema and Siracha Aioli

**Cured Salmon (GF) \$5**

**Octopus Salad (GF) \$4.50**  
With pickled red onions, heirloom tomatoes and cilantro in a tequila vinaigrette

**Chilled Jumbo Shrimp Cocktail (GF) \$22/dozen**

**Red Snapper Ceviche (GF) \$4**  
With olives, pico de gallo, and lime juice

**LIVE-ACTION MINI QUESADILLA \$10/person**

Guests are able to walk up to the station and select the fillings of their quesadillas as they are prepared to order by a chef attendant.

**Corn (GF) and Flour Tortillas, Shredded Cheeses, Beef Fajita, Chicken Fajita, Grilled Shrimp, Roasted Veggies**, served with sour cream, salsa and guacamole.

# EVENT MENU

▶ **Blistered Tomatoes \$3**  
Baked with fresh herbs, served on brown rice crackers finished with Mexican cheeses

**Pumpernickel Bruschetta \$3**  
With grilled seasonal vegetables and queso fresco

**Seasonal Gazpacho \$3**  
Served in a chilled shooter glass

## SPECIALTY

▶ **Puffy Tostada \$5**  
Topped with premium sturgeon caviar, crema, crispy caper and pickled red onions

**Quail Carnitas \$5**  
ARMANDOS' famous twice-refried beans, queso fresco, micro cilantro on a tortilla chip

▶ **Quail Tamale \$5**  
Masa-battered quail leg, poblano mole, chipotle crema, and pomegranate seed garnish

**Slow-Cooked Pork Tostada \$4.50**  
ARMANDOS' carnitas, served with avocado, cilantro, onions, on a corn tostada

**Slow-Braised Octopus \$5**  
Avocado, black beans, micro cilantro, and pickled red onions on a red tortilla chip

**Mexican Beer-Battered Lobster \$5**  
Served with a spicy tartar sauce

▶ **MOST POPULAR (GF) - GLUTEN FREE (CS) - CARVING STATION**

Pricing subject to change, based on seasonality. Excludes tax and service charge.