



ABOUT OUR MENU

Thank you for letting us introduce Nuevo Leon Mex-Mex Restaurant's catering and dining services. We have been building our impeccable reputation for quality food and service since 1994.

Mexico's cuisine is regional. The food we serve is an exceptional mixture of two distinct regions; the south-central area is rich in vegetation and famous for fiery hot spices and savory "guisos". Conversely, the northeast is arid, and enjoys the staples of charcoal grilled steaks and succulent tacos.

We've developed our recipes for the restaurant and for our catering services by sticking to the *Original* family recipes and traditional cooking techniques that were used at the time these plates were created, accepting no substitutions or shortcuts.

Our prices make us indisputably the area's finest catering and dining value. We strive to be sure you are paying a fair price while offering fresh, high quality foods, sanitary preparation, on-time delivery, generous portions and many extras.

Many of our clients are working within the budgets dictated by the slow economy. We will be happy to suggest economical solutions without cutting corners.

Our client list includes large and small companies as well as individuals. All of our clients have one thing in common: demand for fine food and excellent service which we have provided time and again to rave reviews.

Please call us today with any questions or to schedule a consultation or book your catering to make your next event's dining and beverage service memorable and delicious.



Thank you for your interest in our delivery and catering services. Please note that we will customize your menu to fit your taste and budget.

- Full Service catered parties: bridal, rehearsal, birthdays, corporate banquets, meetings, anniversaries, Christmas parties, more... We deliver promptly to your location; set-up, attend buffet and clean-up. Disposable plates, utensils and napkins are provided.
- Bar Catering: margaritas, beer, wine & mix drinks, ask about our full bar service for you next event.
- Anywhere you need the food: homes, offices, retail stores, backyards, schools, ballrooms, parks...
- Drop-Off Service: starting at 20 guests or up to as large as you need. We deliver food to your location promptly, securely packaged in disposable serving pans with disposable plates, utensils and napkins provided.
- Your event can be enhanced with special touches: tables, chairs, linen, glassware, china, entertainment, theme party décor, additional professional staff, floral arrangements, etc...
- "No Frills" Catering: for those who prefer a basic package. You may pick the food up at the restaurant by appointment or it can be delivered for an additional fee. The cost of "no frills" is the restaurant's menu prices plus tax.
- Miscellaneous: 25 guest minimum for full service catering: 8.25% state sales tax will be added for food, service fee, rental and non alcoholic beverages, Fees for servers are based on one server for every 25 guest at a rate of \$25.00 per hour. Charges begin upon guest arrival, plus set-up and drive time, cancellation fee applies to reservations cancelled 3 days prior to the event.

BAR DRINKS : We reserve the right to refuse service to anyone who can not show valid proof of age.

CATERING & PARTY PLANNING

Nuevo Leon
mex-mex Restaurant



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Follow Us on Twitter: @nuevoleonmexmex

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FINGER FOOD MEXICAN STYLE

Our most popular appetizers such as stuffed jalapenos, flautas, chimichangas, quesadillas, white chile con queso dip, fried crispy potato tacos, dipping sauces and salsas\$9.95 per person, Add guacamole...\$2.25 person

ENCHILADAS Y TAMALES

You may choose, spinach, chicken, beef or cheese enchiladas, with tomatillo sauce, chile con carne or chile con queso, just your favorites!! Served with Mexican rice, refried beans, chips and salsa. \$8.95 per person

FAJITAS EXTRAVAGANZA

Chicken, beef, veggies or combo on sautéed onions & poblano peppers, garnished with pico de gallo, guacamole and sour cream, rice and beans and your choice of flour or corn tortillas..... \$10.95 per person

THE MEXICANO SPECIAL TAQUERIA

- Pastor (pork)
 - Pollo pipian (chicken)
 - Carnitas (pork)
 - Fajitas: chicken, beef and vegetables
 - rice & beans
 - Chips with Nuevo Leon and Reyna salsas
- Guacamole, cilantro, shredded lettuce, queso and crema Mexicana \$13.95 per person

BRISKET & RIBS

Succulent slow roasted brisket served with mashed potatoes, corn bread, corn or green beans \$10.95 person

PORK

CARNITAS CON CHIPOTLE

Melt in your mouth roasted pork with chipotle sauce: dried smoked jalapeno – spicy and rich in flavor, Served with Mexican rice, borracho beans and house salad tossed with our famous tangy cilantro dressing\$1195 per person.

SALADS

- Nieves Salad (Chicken) 9.45 per person
 - Nieves Salad (Beef) 11.45 per person
- Mix of lettuces, red cabbage & carrots, tossed with cilantro dressing, crispy tortillas strips, white cheese, avocado, tomatoes, jicama and choice of meats.
- Chicken Spinach Salad
- Ranch and Balsamic dressings available.
.....\$8.95 per person



CHICKEN

POLLO CHIPOTLE: A whole boneless grilled chicken breast topped with our famous chipotle sauce and squash seeds.

POLLO CON MOLE: Traditional Mole poblano

POLLO VINO: White wine pan roasted chicken breast topped with a vegetable medley.

MOLE VERDE: Delicious guiso (Mexican stew) with diced chicken breast, squash and zucchini stewed in a creamy poblano pepper sauce... a little spicy.

All dishes served with Mexican Rice, borracho beans and house salad tossed with cilantro dressing.

.....\$10.95 per person

TRADITIONAL MEXICAN BREAKFAST

Huevos con chorizo (Mexican sausage, ham, bacon with reyna sauce, ground beef with diced potatoes, refried beans and tortillas. Mexican Spiced Coffee, Orange Juice and Water \$8.95 per person

DESSERTS

Pastel De Tres Leches: very moist cake

Dia Y Noche: dark chocolate cake and flan baked together \$3.00 per person.

Gourmet cookies:99 each

MARGARITA MACHINE RENTAL

\$122.00

Also Available:

- 5 gallon mix (strawberry or regular) with tequila, cups, salt, limes, beverage napkins and straws. (serves 80- 8 oz. drinks) add \$128.00
- Delivery & Pick-up add \$40.00

BAR CATERING: margaritas, beer, wine & mix drinks, ask about our full bar service for you next event.

*we reserve the right to refuse service to anyone who cannot show valid proof of age.



MEXICAN LUNCH

Tacos & enchilada fixings with rice, beans, chips and salsa \$6.45 per person

BOX LUNCHES

- Choose from chicken or tuna salad, smoked turkey or ham with cheddar cheese, Monterey Jack or roast beef sandwich
- Mexican sandwich; French bread with pork, ham, roast beef or turkey

Served with chips, salsa, dessert and a drink

.....\$6.95 per box

FRUIT

Seasonal assortment of traditional fruits such as watermelon, honey dew melon, pineapple, grapes, strawberries, cantaloupe melon.

.....\$3.00 per person

VEGETABLES

Assortment of veggies such as baby carrots, celery, cauliflower, broccoli, cucumbers, cherry tomatoes, red & yellow bell pepper

.....\$3.00 per person

COLD APPETIZERS

Assorted cheeses, turkey & ham

..... \$3.00 per person

SEAFOOD

Ceviche topped with sliced fresh avocado and served with crispy tostaditas (half moon corn crispy tortilla)

.....\$4.95 per 4 oz

Mexican shrimp cocktail with traditional cocktail sauce, pico de gallo, jumbo shrimp, fresh avocado and cilantro

.....\$5.49 per person

Shrimp tray served boiled with cocktail sauce (eight shrimps per person) \$16.95 per pound

MEXICAN SANDWICH TRAY

An assortment of Mexican style finger sandwiches filled with pollo con mole, turkey, carnitas. and tuna fish served with celery and mayo

..... \$59.40; minimum order: 12