

Catering Menu

Nuevo Leon mex~mex Restaurant

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nuevoleonmexmex.com

12895 Josey Lane, Suite 100,
Farmers Branch, TX 75234



Catering Menu:

Events & Parties
Corporate Functions
Weddings & Birthdays
Special Events
Private Parties

Since 1994 we have built our impeccable reputation for quality food and service.

The food we serve is a mixture of two distinct regions in Mexico. The south-central area; rich in vegetation and famous for fiery hot spices and savory "guisos" and the northeast which is arid and enjoys the staples of charcoal grilled steaks and succulent tacos.

We're committed to using original family recipes prepared with traditional cooking techniques: no substitutions, no shortcuts.

Our prices are always fair for our fresh, high-quality foods, sanitary preparation, on-time delivery, generous portions and many extras.

We are indisputably the area's finest catering and dining value.

Many of our clients are working with strict budgets; we are happy to suggest economical solutions without cutting corners.

Our client list includes large and small companies as well as individuals; all with one thing in common: demand for fine food and excellent service which we provide time and again to rave reviews.

Please call us today with questions or to schedule a consultation or book your catering. Your event will be memorable and delicious.

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We customize your menu to your taste and budget.

• **Full Service Catered Parties:** delivered promptly to your location; set-up, attend buffet and clean-up. Disposable plates, utensils, napkins, salt & pepper are provided as well as cups, ice, sweetener, lemons or limes when beverages are ordered.

25 guests minimum for full-service catering.

Fees for servers; based on one server for every 25 guests 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 three days prior to the event.

• **Bar Catering:** margaritas, beer, wine & mixed drinks. Ask about full bar service.

• **Drop-Off Service:** for 25 guests or more; no limit. We deliver food to your location promptly, securely packaged in disposable serving pans with disposable plates, utensils and napkins provided with a service time charge of 10% added to the total along with sales tax.

• **"No Frills" Catering:** basic service; you may pick up your food order at the restaurant by appointment or it can be delivered for an additional fee. Restaurant menu prices apply + tax.

Nuevo Leon Mex-Mex Restaurant
Proudly Offers **10% Food & Beverage
Discount to Schools & Churches**

~8.25% state sales tax on food, beverages, service fee, rental and alcoholic beverages.

~A catering representative is available to preview the catering site, assess your needs and formulate an efficient catering layout free of charge

~Ask about special extras: tables, chairs, linen, glassware, china, entertainment, theme party décor, additional professional staff, floral arrangements, etc....

~We come to you anywhere you need us: homes, offices, retail stores, backyards, schools, ballrooms, parks...

~Bar Drinks: We reserve the right to refuse service to anyone

FINGER FOOD MEXICAN STYLE

Includes our most popular appetizers such as stuffed jalapenos, flautas, chimichangas, quesadillas, chile con queso, deep fried crispy potato tacos and sauces \$15 per person

ENCHILADAS, TAMALES and TACOS

Choice for Enchiladas: Spinach, chicken, beef or cheese choice of sauces as with tomatillo sauce, chile con carne, chile con queso or mole sauce, Tamales with chilorio sauce, Tacos choice of chicken fajita or beef fajita flour tortilla served with Mexican rice, refried beans, chips & salsa \$14 pp

FAJITAS EXTRAVAGANZA

Chicken, Beef or Veggies, on a bed of sautéed onions and poblano pepper, garnished with pico de gallo, guacamole and sour cream, rice and beans and your choice of flour or corn tortillas \$17 pp

THE MEXICANO SPECIAL TAQUERIA (handmade corn tortillas)

- Pastor
- Pollo Pipian
- Carnitas
- Fajitas: chicken, beef and vegetables
- Rice and Beans
- Chips, NL sauce, Guacamole sauce, Reyna sauce, cilantro, Shredded lettuce, queso and crema Mexicana \$18 per person

PORK

CARNITAS CON CHIPOTLE

Roasted Pork, a dish that carries tradition!!! With chipotle sauce dried smoked jalapeno, spicy and rich in flavor, great sauce,) accompanied with Mexican rice, borracho beans and house salad tossed with our famous and unique cilantro dressing \$18 per person

CHICKEN

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

Or POLLO CON MOLE: Our traditional Mole Poblano

Or POLLO VINO: topped with a vegetable medley

Or MOLE VERDE: You also can try this delicious guiso, Diced chicken breast, squash and zucchini stewed in a creamy poblano pepper sauce. This one's a little spicy.

All dishes served with Mexican Rice, refried beans and house salad tossed with our unique house cilantro dressing \$17 per person

SALADS

- Nieves Salad (Chicken)
- Nieves Salad (Beef)

A mixture of lettuces red cabbage and carrots, tossed with our signature cilantro dressing, sprinkled with crispy Julianne tortillas, white cheese, sliced avocado, wedged tomatoes, And jicama topped with your favorite meat.

- **Chicken Caesar Salad**

Ranch and Balsamic dressings available per request
\$15 per person

TRADITIONAL MEXICAN BREAKFAST

Eggs with potatoes and choice of chorizo (Mexican sausage) Jamon (Ham), tocino (bacon) served with refried beans, and tortillas.

Café de olla, Orange Juice, and Water \$15 pp

BOX LUNCHES

- Chicken Salad, Tuna Salad, Smoked Turkey, Ham, Roast Beef, Carnitas (Roasted pork) Cheddar Cheese, Monterrey Jack, Romain lettuce, tomato, avocado. (Choice of French Bread or Sliced Bread)
- Accompanied with a bag of chips, dessert and a drink \$15 per box

FRUIT

Seasonal assortment of traditional fruits such as watermelon, honey dew melon, pineapple, grapes, strawberries, and cantaloupe \$3 pp

VEGETABLES

Assortment of veggies such as baby carrots, celery, cauliflower, broccoli, cucumbers, cherry tomatoes, red and yellow bell pepper.
\$3 per person

COLD APPETIZERS

Assortment of cheeses, turkey, and ham
\$5 per person

SEAFOOD

- Ceviche topped with sliced fresh avocado and served with crispy tostaditas (half-moon corn, crispy tortillas) \$6 per 4 oz
- Shrimp tray served boiled with cocktail sauce (eight shrimps per person) 16.95 per pound

MEXICAN SANDWICH TRAY

An assortment of emparedados:

Little Mexican-style finger sandwiches

Filled with a variety of pollo con mole, turkey, carnitas and tuna fish. All served with celery and mayonnaise.

\$82 for a minimum order of twelve

DESSERTS

Pastel de Tres Leches, Dia y Noche, Flan
\$4 per person

