



PRIVATE EVENTS MENU

SOLO FAJITAS

Individually Boxed

Includes 2 tortillas with the Groupie and 4 with the Rock Star!
Add rice and beans for \$5 per person. Chips and Salsa on request at no charge.

THE GROUPIE

¼ lb of Meat per person *[min 12 people]*

Chicken or Veggie Medley: \$12

Chicken & [Pick One] Steak, Gator, or Shrimp: \$13

Steak, Gator, Shrimp, or any combo: \$14

THE ROCK STAR

1/2 lb of meat per person *[Min 12 people]*

Chicken or Veggie Medley: \$16

Chicken & [Pick One] Steak, Gator, or Shrimp: \$18

Steak, Gator, Shrimp, or any combo: \$20

PRIVATE PARTY PACKAGES

#1 ROCKIN' BBQ \$175

One Whole Smoked BBQ Brisket, 2 Quart Ranchero Beans,
1 Quart Coleslaw, 24 Fresh Baked Slider Buns,
Pickles, Onions, Traditional BBQ Sauce and Gringo Bandito Barbeque Aioli
OR

\$250 Served with Margaritas (Two Gallons Rocks or Frozen)

Add Additional Margaritas: Frozen \$40 per Gallon, Rocks \$50 per Gallon
[One Gallon Serves 10-12 glasses]

#2 FAJITAS \$220

6 lbs Chicken or Gator [Geaux Steak or Shrimp for +\$50]
Grilled Onions and Peppers, 24 ea. Flour Tortillas, Chips and Salsa,
2 Quarts Beans, 2 Quarts Rice, Sour Cream, Pico de Gallo, Shredded Cheese, Lettuce
OR

\$250 Make it a Combo (Choose any two meats)

\$300 One Meat Served with Margaritas (Two Gallons Rocks or Frozen)

\$330 Two Meats Served with Margaritas (Two Gallons Rocks or Frozen)

#3 NA-CHO PARTY BAR \$145

Tortilla Chips, 1 QT Ground Beef, 2 Quarts Queso Blanco, 2 Quarts Chili Con Carne, 1 Quart
Refried Beans, Shredded Cheese, Pico, Sour Cream,
Jalapeños, Black Olives
OR

\$220 Served with Margaritas (Two Gallons Rocks or Frozen)

\$50 Add 2 lbs Chicken, Brisket, or Gator

\$80 Add 2lb of Steak or Shrimp

#4 GREEN ROOM PACKAGE \$175

Tortilla Chips, 2 Quarts Roasted Salsa, 2 Quarts Queso Blanco,
2 Dozen Cheese Enchiladas, 2 Dozen Chicken Quesadillas

OR

\$250 Served with Margaritas (Two Gallons Rocks or Frozen)

Add Additional Margaritas: Frozen \$40 per Gallon, Rocks \$50 per Gallon
[One Gallon Serves 10-12 glasses]

#5 PRE PARTY BITES \$215

Tortilla Chips with Roasted Salsa
2 Dozen Buffalo Gator Bites

Citrus marinated then breaded and fried OR blackened then tossed in
Gringo Bandito Buffalo Sauce. Served with avocado ranch dipping sauce
1 Dozen Great Balls of Fire

Mexican Boudin Balls stuffed with Chorizo, Cilantro and Mexican Rice
served with Mexican Remoulade

1 Dozen Mariachi Rolls

Chicken, Corn, Black Beans

2 Dozen BBQ Brisket Sliders

Brisket, Barbeque Sauce, Pickles. Served with Slider Buns and Cole Slaw
OR

\$250 Served with Margaritas (Two Gallons Rocks or Frozen)

Add Additional Margaritas: Frozen \$40 per Gallon, Rocks \$50 per Gallon
[One Gallon Serves 10-12 glasses]

A LA CARTE ITEMS

*Customize Your Tailgate Package By Selecting Any of the Items Below.
All Items serve 12-15 people.*

WHOLE BRISKET \$150

Traditional Barbeque Sauce, Rolls, Pickles and Onions

MAMA MIA QUESADILLAS \$65

[Geaux Steak for +\$30]

Chicken or Duck, Cheese, Vegetables, Sour Cream

ENDZONE ENCHILADA TRAY \$85

[24 pieces]

Chicken, Beef or Cheese with Choice of Sauce

BUILD YOUR OWN FAJITA BAR \$185

[Geaux Steak or Shrimp for +\$50]

Gator or Chicken, Shredded Cheese, Pico de Gallo, Chipotle Aioli

GREAT BALLS OF FIRE \$65

[24 pieces]

Mexican Boudin Balls rolled with Chorizo, Cilantro and Mexican Rice served with Mexican
Remoulade

CHIPS AND SALSA \$35

PARTY PLATTERS

WRAPS AND MEXICAN POBOYS

Includes Gringo Bandito Mayo, Lettuce, Diced Tomatoes, Shredded Cheese, Diced Avocados, and Marinated Onions. Chips and Salsa also Included

[Small Trays Feed 10 People, Large Trays Feed 20 People]

GROUND BEEF OR SHREDDED CHICKEN [Small] \$70 [Large] \$135

FAJITA CHICKEN [Small] \$80 [Large] \$150

FAJITA STEAK, SHRIMP, GATOR, DUCK, OR BRISKET [Small] \$90 [Large] \$165

MARIACHI ROLLS

Southwestern Style eggroll with corn, black beans, and chicken

Dozen \$30

½ Dozen \$15

SOUPS AND SALADS

MOTLEY MEXICAN

Chopped Iceberg Lettuce, Cherry Tomatoes, Black Beans, Roasted Corn, Shredded Cheese, and Tortilla Strips. Choice of Dressing: Ranch, Avocado Ranch, or Honey Cilantro Vinaigrette

ENSALADA CÉSAR

Romaine Hearts, Cherry Tomatoes, Shredded Cheese, and Tortilla Strips

[Half Pan Feeds 10 people, Full pan feeds 20 people]

No Meat: [Half Pan] \$26 [Full Pan] \$43

Ground Beef, Fajita Chicken, Shredded Chicken or Any Combo: [Half Pan] \$39 [Full Pan] \$70

Gator, Shrimp, Steak, or Any Combo: [Half Pan] \$48 [Full Pan] \$90

Seafood [crab or Shrimp]: [Half Pan] \$59 [Full Pan] \$110

SOUPS

Tortilla Soup \$16 a Quart

Crab Bisque: \$21 a Quart

DESSERTS / ENCORES

[Half Pan Feeds 10 People, Full Pan Feeds 20 People]

A LIL' PIECE OF MY HEART [Tres Leches]

[Half Pan] \$45 [Full Pan] \$90

BREAD PUDDING

[Half Pan] \$24 [Full Pan] \$45

DRINK PACKAGES

All beverages to be charged on consumption and added to final bill.

90 MINUTE BAR PACKAGE

Shots not included, house wine and champagne are included, package price applies to entire table

Call Beverage Package \$20.00 per person

Premium Beverage Package \$25.00+ per person

3 HOUR BAR PACKAGE

Shots not included, house wine and champagne are included, package price applies to entire table

Call Beverage Package \$25.00 per person

Premium Beverage Package \$30.00 per person

CALL BEVERAGE: Any Domestic Beer and House Wine

PREMIUM BEVERAGE: Any Beer and Premium Wine

OTHER OPTIONS

Bucket of Beer: [5 per bucket]: Domestic \$20 or Import \$25

House Margarita GAL: Rocks \$50 or Frozen \$40

Sangria: \$80 per GAL

Beer by Pitcher: Domestic \$9 or Import / Craft \$15

Shots: Blanco Tequila \$7 each

LAVA CANTINA RENTAL POLICIES

DEPOSITS

- All events require a credit card authorization form completed upon event confirmation.
- For events over 30 people, 50% of the estimated catered food revenue is due, as a deposit, at the event confirmation.
- Final guest counts and food quantity confirmations must be provided three business days before the event.
- If event cancels within 30 days of the scheduled event date, the full deposit will not be refunded.
- If event cancels within 3 business days of the event, the client will be responsible for 75% of estimated revenue
- Specialty food items are non-refundable once they have been ordered

CANCELLATION

- Cancellation policy above applies to Equipment Rental.
- Equipment damaged by the client will be the responsibility of the client. Replacement cost may incur.
- Any equipment not returned by the client will be the responsibility of the client.