



Cantina LAREDO



Specialty Menu

At CRO, our catering department is dedicated to creating a memorable dining event for you and your guests. We have several packages and options to make your occasion effortless. This menu is a sampling of our catering collection. We can customize menus to fit any budget. Please contact one of our catering specialists for more details.

HORS D'OEUVRES

Some items may require 48 hours notice

SERVED HOT

- Mini Crab Cakes with Remoulade Sauce \$5.00 - 7.00
Price varies between concepts
- Terlingua Chicken Skewers/Chicken Satay \$3.25
- Mushroom Caps stuffed with Sausage & Cheese \$2.49
- Beef or Chicken Taquitos with Guacamole or Sour Cream \$2.49 - \$2.99
Price varies between concepts
- Spinach Artichoke Dip with Crispy Tortilla Chips \$2.49 - \$4.50
Price varies between concepts
- Assorted Quesadillas: Chicken, Beef, & Spinach \$3.79 - \$3.99
Shrimp \$4.49
- Catered events only/Additional attendant fee
Price varies between concepts
- Crispy Chicken Fingers \$3.25
- Shrimp Flautas with Guacamole or Sour Cream \$6.00
- Beef Tenderloin Croustades (dinner events only) \$7.00
- Beef Tenderloin Bruschetta \$5.00
- Spiced Cheese Skewered Shrimp Brochette \$7.50
(Devil Creek Shrimp)

SERVED COLD

- Smoked Chicken & Ancho Cheese Pinwheels \$2.75
- Cucumber Rounds with Salmon Mousse \$3.75
- Fresh Mozzarella with Basil & Tomato \$4.25
- Rosemary Chicken Salad on Mini Croissants \$3.25
- Asparagus Tips wrapped in Beef \$4.75
- Mexican Shrimp Cocktail \$5.49
- Crabmeat & Avocado Canapés (dinner events only) \$5.00
- Jumbo Shrimp Cocktail with Dipping Sauce \$6.00
Shooters also available
- Cheese Display with Crackers & Baguettes \$2.49
- Marinated Grilled Vegetable Display \$2.75
- Seasonal Fresh Fruit Display \$2.49
- Vegetable Crudités \$1.50
- Cherry Tomatoes Stuffed with Herbed Goat Cheese \$4.00

Most prices are per person based on 2 pieces per guest

Specialty Packages

Wedding Pasta with Smoked Chicken
III Forks Salad
Ciabatta Bread with Butter
Iced Tea with Lemon & Sweeteners
Beer, Wine & Champagne Toast

\$33.75 per person

Crab Cakes with Remoulade Sauce
Chicken Satay
Beef Tenderloin Bruschetta
Spinach Artichoke Dip
Fresh Fruit Tray
Cheese & Cracker Tray
Iced Tea with Lemon & Sweeteners
Beer, Wine & Champagne Toast

\$32.95 per person

Beef Tenderloin
*Your Choice of Graham's Cherry Port Reduction,
Brandy Peppercorn Sauce or Gorgonzola Cream Sauce*
Caesar Caliente, Wedge or III Forks Salad
Six Cheese Scalloped Potatoes
Asparagus with Béarnaise Sauce
Ciabatta Bread with Butter
Iced Tea with Lemon & Sweeteners
Beer, Wine & Champagne Toast

\$43.95 per person

*No substitutions with above packages
Packages include disposable plates, cups, eating utensils & napkins
China, Flatware & Glassware can be provided for an additional cost
All packages include choice of 2 Domestic Beers, 1 Import Beer,
Chardonnay, Zinfandel & Cabernet (or Merlot)*

POLYNESIAN MENU

HORS D'OEUVRES

- Coconut Shrimp with Island Teriyaki Sauce \$6.00
- Pork Kabobs with Pineapple & Red Pepper-Served with Mango Sauce \$4.00
- Volcano Meatballs \$2.50
- Coconut Chicken Fingers with Island Teriyaki Sauce \$4.00
- Polynesian Kabobs - Your Choice of Steak or Chicken with Cherry Tomatoes, Pineapple, Red Onion, Red and Green Bell Peppers with a Polynesian Sauce \$4.50
- Hawaiian Fruit Salad \$3.50

ENTRÉES

- Hawaiian Chicken - Grilled Chicken with our Island Glaze and Grilled Pineapples \$12.95
- Polynesian Glazed Ham \$12.95
- Coconut Chicken Breast \$12.95

*CARVING STATION

- Big Island Pork Loin
Served with Au Jus and Sweet and Sour Sauce
- Entrée Station - \$20.95
- Hors D'oeuvre Station - \$9.95

*Dinner Entrées and Entrée Carving Stations include Bread & Butter, Grilled Vegetables and Your Choice of Wild Rice or Steamed Rice with Pine Nuts
**Add a Polynesian Salad with Fresh Greens, Sliced Mango, Avocado, and Crisp Wontons to your entrée - \$4.50*



ACTION STATIONS

*PASTA STATION

Fresh tossed salad with assorted dressings
Includes Penne and Bowtie pasta with hearty marinara,
garlic butter or creamy alfredo sauce (choice of 2 sauces)
Served with mushrooms, onions, garlic, artichoke hearts,
sautéed vegetables, tomatoes, and peppers
\$10.95

Add Chicken OR Meatballs \$13.95

Add Shrimp \$14.95

**Mashed Potato Martini Bars and Mac & Cheese Bars are available-
contact sales staff for pricing*

*CARVING STATION

Entrée Station

Prime Rib, Pork Tenderloin or Turkey Breast (choice of 2)
\$21.95

Beef Tenderloin \$26.95

Includes a salad (Caesar, Wedge or III Forks)

One Vegetable Choice:

Spinach Mercedes, Seasonal Vegetable, Scalloped Potatoes,
Cilantro Basmati Rice, Smashed Potatoes, Green Beans, White

Cheddar & Chive Cream Corn, or Baked Potato

Served with Ciabatta Bread and Butter

Hors D'oeuvres Station

Beef Tenderloin served with Silver Dollar Rolls - \$16.95

Accompanied by Au jus, Gourmet Mustard
and Creamy Horseradish

**May be subject to additional attendant fees*

Prices are per person.

Explanation of Bar Service

HOST BAR

The client pre-selects package that will be available to guests.

The pre-selected items and bartender fees would be the
total cost and is prepaid by the host. Prices are based
on a per person basis for a 3 hour event. All adults of legal
drinking age must be accounted for in headcount.

OPEN CONSUMPTION BAR

Charges are based on actual consumption. Host pays
for the bartenders and minimum guarantee in advance.

Minimum \$500 in sales per 100 people.

CASH BAR

The client pays the cashier and bartender fees and a minimum
guarantee in advance. Each person is responsible for his or her
own beverage purchases. Minimum \$500 in consumption sales
per 100 people. Host pays any unmet guarantees.

Hourly rates:

1 bartender for every 75 guests (min. 4 hrs).....\$25.00/hour

1 cashier for every 75 guests\$15.00/hour

BAR PACKAGES

We have several bar packages available.
Please call one of our catering specialist
for a detailed beverage list.

Bar & Beverage Service

Per Person (for 3 hour event)

Bartender Service.....\$25.00/hour
(Min. 4 hours)

Standard Bar Service.....\$2.25/person
(Min. 75 guest)

Beer & Wine.....\$11.95/person

Beer, Wine, & Margarita.....\$13.95/person

Beer & Margarita.....\$12.25/person

Call Bar Package.....\$15.95/person

Premium Bar Package.....\$18.95/person

Top Shelf Bar Package.....\$23.95/person

Portable Bar rental for 1 day.....\$50/day

Frozen Drink Machine (no alcohol) \$122/day

\$40.00 delivery/pickup charge (if no food is ordered)

Additional Mix\$25.00/batch
(Serves 80 8oz drinks, alcohol not included)

**If your event will be longer than 3 hours please
consult our sales team for additional charges.*

**Minimum guarantees may apply to some packages*

**Call for Explanation of Packages*

****Open or Cash Bar Available****

Prices are per drink

(Upon consumption, minimums apply)

Call Brands.....\$4.25

Premium Brands.....\$5.50

Top Shelf Brands.....\$6.25

Import Beer.....\$3.75

Domestic Beer.....\$2.75

House Wine.....\$4.25

Premium Wine.....\$5.75

House Margarita.....\$3.25

Soft Drinks, Bottled Water, Tea or Coffee
(no refills)....\$1.50

Additional Beverage Service

Keg Beer- Domestic.....\$175

Keg Beer- Import.....\$225

House Champagne by the bottle.....\$22

House Wine by the bottle.....\$18

**Depending on the type of event, one bartender per
seventy-five guests is required.*

Please contact our Catering Department if
you have any questions. Let us have the
privilege of complimenting your special
occasion with our individualized menus.
CRO Catering brings all the ingredients for
the perfect event.

972.888.8141

866.788.FOOD (3663)

www.crocatering.com