Open Bar Pricing BASED ON A 3-HOUR EVENT

Beer & Wine

Dos XX, Miller Lite, Modelo Negra. House Red & White Wine

23 per person 7 per person/additional hour add margarita OR sangria 8 per person

Call Bar

1800 Silver Tequila, Cointreau, Four Roses Bourbon, Tanqueray, Don Q Silver Rum, Dewars, Titos, Soft Drinks

30 per person 9 per person/additional hour add margarita OR sangria 6 per person

Premium Bar

Call Bar Items + Kettle One, Bombay Gin, ElijahCraig Bourbon, Glen Fiddich 12yr Scotch, Diplomatico Rum, Herradura Blanco, Grand Marnier 36 per person 12 per person/additional hour add margarita OR sangria 6 per person

Margarita & Sangria Bar House Recipe, Pre-Batched

22 per person 8 per person/additional hour



CALL

504-427-4335

EMAIL

catering@lascrucestexmex.com



lascrucestexmex.com



Las Cruces Tex Mex Catering & Events



Private Events

Las Cruces Tex Mex is home to great Tex Mex with a short drive for all of NOLA, and has the perfect event space for hosting special events.

Las Cruces Tex Mex has a private dining room which can seat up to 60 seated inside, plus additional seating of up to another 100 seats are available under our covered outdoor patio.

We have a built in, full bar and great Tex Mex menu that can accommodate almost any size and type of event.



Catering Packages

PRICED PER PERSON

APPETIZER PACKAGE \$5

salsa, guacamole, queso & quesadillas

NACHO BAR \$6

chips, queso, aged cheddar, pico de gallo, sour cream, guacamole & pinto beans with chicken \$10 | smoked pork \$11 | beef \$12

SALAD BAR \$13

romaine, crispy tortilla strips, aged cheddar, pico de gallo, guacamole, green chili rice, pinto beans & pickled jalepeño ranch dressing with chicken \$17 | smoked pork \$18 | beef \$19 | grilled shrimp \$21

TACO BAR

tortillas, lettuce, pico de gallo, aged cheddar, green chili rice & pinto beans with chicken \$14 | smoked pork \$14 | beef \$16 grilled shrimp \$17 | gulf fish \$17

FAJITA BAR

grilled onions & peppers, pico de gallo, guacamole, cheddar cheese, sour cream, flour tortillas with green chili rice & pinto beans with grilled baby portobello mushrooms & squash \$19 chicken \$22 | smoked pork \$23 | grilled shrimp \$29 | hangar steak \$31

ENCHILADA PLATTER

red chili sauce, aged cheddar with green chili rice & pinto beans with cheese \$14 | chicken \$16 | beef \$17

BURRITO PLATTER

jumbo flour tortilla filled with pinto beans, aged cheddar, topped with red chili sauce. green chili rice, pico de gallo, sour cream & guacamole on the side with grilled baby portobello mushrooms & squash \$13 chicken \$16 | smoked pork \$16 | beef \$17



Sides + Desserts

GREEN CHILI RICE \$40/\$80

> PINTO BEANS \$40/\$80

GRILLED BABY PORTOBELLO MUSHROOMS & SQUASH \$50/\$100

TRES LECHES
BREAD PUDDING
\$50/\$100

SOLD BY 1/2 OR FULL PAN HALF PAN SERVES 15 LARGE PORTIONS FULL PAN SERVES 30 LARGE PORTIONS

Prices listed are subject to change without notice.