

## HORS D'OEUVRES FOR RECEPTIONS and COCKTAIL PARTIES

All food and beverages are catered by Los Patios (except for specialty cakes). Selected items are prepared in quantities for cocktail appetizers; adequate quantities are guaranteed for one hour, minimum food order \$24.00 per person. The categories listed below are priced per person for each selection under the price heading. Each choice must be ordered for all your guests.

### **\$5.00 PER PERSON FOR EACH ITEM BELOW — CHOOSE BY NUMBER**

1. Assorted chips and dips, onion and sour cream and guacamole.
2. Fresh vegetable tray with dill and ranch dip.
3. Three Mexican sauces with tostados.
4. Dark chocolate petite fudge cake squares.
5. Stuffed jalapeños with cream cheese.

### **\$6.00 PER PERSON FOR EACH ITEM BELOW — CHOOSE BY NUMBER**

1. Cheese Display: Cheddar and Monterey jack, garnished with fruit, served with assorted crackers.
2. Fresh fruit tray.
3. Bean and cheese nachos, topped with jalapeño slices. (*Not available at the Brazier*)
4. Bruschetta with goat cheese and tomatoes.

### **\$7.00 PER PERSON FOR EACH ITEM BELOW — CHOOSE BY NUMBER**

1. Finger sandwiches — ham salad, chicken salad and pimiento cheese.
2. Con queso with tostados — hot cheese dip.
3. San Antonio dip — refried beans, shredded cheese, diced onions, guacamole — layered and topped with sour cream, served with tostados.
4. Fresh strawberries served with Romanoff sauce.
5. Bacon-wrapped chestnuts.
6. Spicy Buffalo chicken wings.

### **\$8.00 PER PERSON FOR EACH ITEM BELOW — CHOOSE BY NUMBER**

1. Cocktail chicken or beef chalupas — chicken or beef, topped with lettuce, tomato & cheese on a tostada.
2. Cocktail chicken or beef tacos.
3. Meatballs served with Swedish, Italian or barbecue sauce.
4. Salmon mousse, served with Melba rounds and crackers.
5. Sausages in pastry.
6. Grilled vegetable kabobs.

### **\$9.00 PER PERSON FOR EACH ITEM BELOW — CHOOSE BY NUMBER**

1. Hot mushroom caps — cheese and mushroom filling.
2. Ham swirls with cream cheese and chives.
3. Roast beef swirls with pickle spears.
4. Homemade eggrolls — served with sweet & sour, and hot mustard sauces.
5. Petite fish tacos (build your own) — crusted tilapia topped with lettuce, tomatoes & cilantro mayonnaise, in a mini corn tortilla.

## **Hors D'oeuvres For Receptions and Cocktail Parties (continued)**

### **\$10.00 PER PERSON FOR EACH ITEM BELOW — CHOOSE BY NUMBER**

1. Assorted cold meat trays — sliced roast beef, ham and turkey breast served with assorted rolls and condiments.
2. Petite Chicken a la King, served in pastry shell.
3. Petite quiche — variety.

### **\$12.00 PER PERSON FOR EACH ITEM BELOW — CHOOSE BY NUMBER**

1. Crisp snow peas with crab meat filling.
2. Broiled beef kabob with green pepper and onion.
3. Shrimp salad in artichoke hearts.
4. Petite Seafood Newberg, served in pastry shell.

### **\$13.00 PER PERSON FOR EACH ITEM BELOW — CHOOSE BY NUMBER**

1. Steamship round of beef, carved by Chef, served with assorted rolls and condiments of mustard, mayonnaise and fresh horseradish. (*75 person minimum*)
2. Ham (hot or cold), carved by Chef, served with assorted rolls and condiments of mustard and mayonnaise. (*75 person minimum*)
3. Broiled shrimp and chicken, wrapped in bacon, glazed with teriyaki sauce.

### **\$14.00 PER PERSON FOR EACH ITEM BELOW — CHOOSE BY NUMBER**

1. Large shrimp on ice served with red sauce, lemon wedges.
2. Cold marinated large shrimp, served with lemons and limes.
3. Fajita Bar — flour tortillas, chicken and beef fajitas, salsa and guacamole.

**PLEASE ADD 20% SERVICE FEE AND SALES TAX TO THE ABOVE PRICES**

**NO FOOD OR BEVERAGES WILL BE ALLOWED TO BE TAKEN FROM PREMISES**

**LOS PATIOS PRIVATE PARTY BUFFET MENUS  
GAZEBO, HACIENDA, BRAZIER AND LAUREL ROOM**

The buffets listed below are priced per person. One choice must be ordered for all of your guests. Children between the ages of 4–10 are ½ (one half) price.

**APPETIZERS — \$5.00 PER PERSON FOR EACH ITEM BELOW**

Assorted chips and dips, onion and sour cream and guacamole  
Fresh vegetable tray with dill and ranch dip  
Three Mexican sauces with tostados  
Stuffed jalapeños with cream cheese

**SALAD BAR TO INCLUDE:**

Assortment of salad greens, dressings (Italian or Ranch)  
Accompaniments such as tomatoes, cucumbers,  
olives, croutons, and cheese.

**GRILLED CHICKEN — \$26.95**

Grilled Boneless Breast of Chicken with Brazier Marinade (oil/wine/mild seasonings)  
Rice Pilaf  
Choice of Steamed Broccoli or Seasonal Vegetable Medley  
Salad Bar or Caesar Salad  
Biscuits  
Tea

**CREPES GAZEBO — \$26.95**

Crepes stuffed with Chicken and Mushroom, topped with Cream Sauce & Cheese  
Choice of Steamed Broccoli or Seasonal Vegetable Medley  
Stuffed Tomato Parmesan  
Salad Bar or Caesar Salad  
Biscuits  
Tea

**QUICHE LORRAINE — \$26.95**

Traditional Cheese, Ham and Bacon Quiche  
Stuffed Tomato Parmesan  
Oven Roasted Potatoes  
Salad Bar or Caesar Salad  
Biscuits  
Tea

**CHICKEN A LA KING OR SEAFOOD NEWBURG — \$27.95**

Your Choice Served over Rice Pilaf or in a Puff Pastry Shell  
Stuffed Tomato Parmesan  
Choice of Steamed Broccoli or Seasonal Vegetable Medley  
Salad Bar or Caesar Salad  
Biscuits  
Tea

**CHICKEN ORIENTAL — \$27.95**

Grilled Boneless Breast of Chicken with Orange Teriyaki Sauce  
Rice Pilaf  
Choice of Steamed Broccoli, Green Beans, or  
Oriental Stir Fry Vegetables  
(Carrots, Broccoli, Red Peppers, Cabbage, Celery)  
Salad Bar  
Biscuits  
Tea

**TEXAS BARBEQUE — \$27.95**

Brisket, Sausage or Chicken — Select Two  
BBQ Sauce  
Cowboy Beans  
Salad Bar  
Potato Salad  
Biscuits  
Tea

**CHICKEN MARSALA — \$28.95**

Boneless Breast of Chicken with Mushroom Creamy Marsala Sauce  
Rice Pilaf  
Choice of Steamed Broccoli or Seasonal Vegetable Medley  
Salad Bar or Caesar Salad  
Biscuits  
Tea

**ITALIAN BUFFET — \$28.95**

Beef or Chicken Lasagna  
(Substitute Lasagna with Chicken Parmesan, add \$2.00)  
Manicotti with Marinara Sauce  
Antipasto (Olives and Vegetables)  
Penne Pasta with Alfredo Sauce  
Caesar Salad  
Garlic Bread  
Tea

**CRUSTED TILAPIA — \$29.95**

Tilapia Filet Lightly Crusted with Tortilla Crumbs  
(add 4 oz. chicken breast – \$ 6.00)  
Rice Pilaf  
Choice of Steamed Broccoli, Green Beans, or Seasonal Vegetable Medley  
Salad Bar or Caesar Salad  
Biscuits  
Tea

**GRILLED SALMON — \$29.95**

8 oz. Grilled Salmon Steak with Teriyaki or Cilantro Butter Glaze  
(add 4 oz. chicken breast – \$ 6.00)  
Rice Pilaf  
Choice of Steamed Broccoli, Green Beans, or Seasonal Vegetable Medley  
Salad Bar or Caesar Salad  
Biscuits  
Tea

**CHICKEN CORDON BLEU — \$29.95**

Boneless Breast of Chicken with a Creamy Herb Butter Sauce  
Rice Pilaf  
Choice of Steamed Broccoli, Seasonal Vegetable Medley, or Stuffed Tomato Parmesan  
Salad Bar or Caesar Salad  
Biscuits  
Tea

**BEEF PRIME RIB — \$42.95**

*(not available for seated dinners at the Brazier)*  
*(add 4 oz. chicken breast — \$ 6.00)*  
Carved and Served Au Jus, with Horseradish Sauce  
Au Gratin or Oven Roasted Potatoes  
Choice of Broccoli, Seasonal Vegetable Medley, or Stuffed Tomato Parmesan  
Salad Bar or Caesar Salad  
Biscuits  
Tea

**TENDERLOIN OF BEEF — \$45.95**

*(not available for seated dinners at the Brazier)*  
*(add 4 oz. chicken breast — \$ 6.00)*  
Beef Tenderloin (8 ounces per person) Au Jus, with Horseradish Sauce  
Au Gratin or Oven Roasted Potatoes  
Choice of Broccoli, Seasonal Vegetable Medley, or Stuffed Tomato Parmesan  
Salad Bar or Caesar Salad  
Biscuits and Butter  
Tea

**DESSERT**

Ice Cream or Sherbet — \$5.00 per person  
*(add fresh strawberries, chocolate or caramel sauce) — \$6.00 per person*  
Chocolate Mousse or Strawberry Mousse — \$6.00 per person  
Fresh Strawberry Pie with Whipped Cream — \$6.00 per person  
Los Patios Lemon Fluff — \$6.00 per person  
Texas Chocolate Pecan Pie — \$6.00 per person

**FOR FULL TABLE SERVICE, PLEASE ADD \$8.00 PER PERSON**

**PLEASE ADD 20% SERVICE FEE AND SALES TAX TO THE ABOVE PRICES**

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## **MEXICAN BUFFET MENU ITEMS**

### **APPETIZERS**

Nachos Hacienda — hot cheese and beans on tostadas, \$6.00  
Cocktail Chalupas — chicken or beef, lettuce, tomato, guacamole on tostada, \$8.00  
Cocktail Quesadillas — chicken, peppers, onion and cheese in a grilled flour tortilla, \$8.00

### **MEXICAN BRUNCH**

Huevos Mexicana, scrambled eggs and sausages, refried beans, homestyle potatoes, tortillas, chips, salsas, sopapillas (puffy fried bread) and honey, coffee — \$25.95

### **CHILAQUILES**

Spicy casserole of chicken, peppers, onions, tomatoes and cheese, beans, rice, chips and salsas, tea — \$25.95

### **HACIENDA CHIQUITA**

Choice of cheese, beef or chicken enchilada, chicken chalupas, OR beef tacos, rice, beans, chips and salsas, tea — \$25.95

### **CHICKEN MARGARITA**

Tequila-marinated chicken breast, rice, beans, chips and salsas, tea — \$26.95

### **CHICKEN CHIPOTLE**

Marinated grilled chicken breast with chipotle sauce, rice, beans, chips, and salsas, tea — \$26.95

### **HACIENDA GRANDE**

Red cheese and green chicken enchiladas, chicken chalupas topped with guacamole, beef tacos, rice, beans, chips and salsas, tea — \$28.95

### **FAJITA BUFFET**

Sizzling beef and/or chicken fajitas, rice, beans, guacamole, chips, tortillas, salsas, tea — \$28.95

### **CHILE RELLENOS**

Mild Poblano pepper filled with beef, chicken chalupa, beans, rice, chips and salsas, tea — \$29.95

### **DESSERTS**

Buttermilk Praline, \$3.00      Ice Cream or Sherbet, \$5.00      Buñuelos, \$4.00  
Flan (Mexican Caramel Custard), \$5.00      Sopapillas and Honey, \$5.00

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## **BEVERAGE MENU**

### **SELF SERVED PRICES SHOWN**

(Bar items are priced self-served. For attended service, add \$50.00 per hour.)

#### **FRUIT PUNCH**

A blend of fruit juices and sparkling soda garnished with lime and orange slices  
\$80.00 per bowl (serves 40)

#### **ICED TEA**

\$60.00 per bowl (serves 40)

#### **SOFT DRINK STATION**

Includes Coke, Diet Coke, Sprite — \$1.95 per can

#### **COFFEE SERVICE**

\$60.00 per urn (serves 40)

#### **WINE SPRITZER PUNCH**

Wine, fruit juices, sparkling soda garnished with fruit  
\$200.00 per bowl (serves 40)

#### **CHAMPAGNE PUNCH**

Champagne, sweet and sparkling soda with strawberries and lemon wheels  
\$200.00 per bowl (serves 40)

#### **DAISY PUNCH**

Vodka and Champagne, garnished with fresh strawberries  
\$250.00 per bowl (serves 40)

#### **MARGARITAS**

\$250.00 per bowl (serves 40)

#### **WINE AND CHAMPAGNE**

One Liter Carafe of Wine — \$24.00

Bottle of Champagne — \$24.00

#### **BEER**

Los Patios serves Miller Lite beer. Half kegs of other brands available, but must be ordered.  
\$250.00 for 16 gallon keg (serves 160 12-ounce glasses)  
\$175.00 for 8 gallon Pony Keg

#### **OPEN BAR**

All drinks are available.

Call drinks are \$7.50 and up, standard mixed drinks are \$6.50, house wine is \$6.50  
varietal wine is \$7.00, bottled beer is \$4.00, imported beer is \$4.50,  
soft drinks are \$1.95 and iced fruit drinks are \$2.50.

#### **STANDARD BAR**

House liquor for mixed drinks, bottle beer, house wine, soft drinks and  
iced fruit drinks are available. Prices the same as an open bar.

#### **CASH BAR**

A bartender charge of \$75.00 per hour and guests pay per drink.  
Two hour minimum.