

Why choose  
Los Lupes Catering Company  
for your catering needs?

- We are a restaurant, our freshness is guaranteed
- Our On-Site Serving Pricing includes serving staff ( A normal charge by others)
- No Set-Up Fees ( A normal charge by others)
- Our staff is directly employed by us, they are not contract laborers
- Capable of cooking in Authentic Mexican Cuisine and Traditional American
- Tableware upgrades include complete setting
- Entertainment and limousine services are employed by us
- Clean up during and after event offered
- Capable of providing security for the event
- General Liability Insurance
- TABC Certified to serve alcohol off premise

Mission Statement  
"Cater as if it was  
my own event"

Our passion is dedicated to your satisfaction. We understand this event can be demanding and we are here to help all along the way. We want our customers to experience something that is unforgettable and have a time to cherish for a lifetime to come. Our partners and staff serve a wide range of individuals, corporations, partnerships and non-profit organizations. We are experts in the desires and needs of each of our clients. The commitment to the complete satisfaction of our customers is essential to our total operation.



Terms & Conditions: Deposits made towards this booking are non-refundable, but are applied to the total of the catering proposal. Payment of the balance is due prior to food and service being rendered. When placing a pick-up order or delivery, portions are not guaranteed due to lack of control by Los Lupes at time of serving. Menu and count changes must be done 24 hours prior to the event, with pricing subject to change based on the original bid. Cancellations must be made in writing 72 hours in advance to the Catering Department, if cancellation is not made 72 hours in advance Customer is completely responsible for the cost of the entire catering. Proposal must be signed and faxed back to the Catering Department in order to process your catering booking. Without the proposal being sign and returned, your catering will not be scheduled. Customer must provide two six foot tables for food and beverage set up. Additional fee apply is service is provided outside 30 mile radius from Addison, TX.

**Los Lupes**  
Catering Company Since 1972

3644 IRVING MALL  
IRVING, TX 75062

www.LosLupes.com

1-888-Los-Lupes



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**M**y name is Joe Michael Ramirez, owner of Los Lupes Restaurants. Our restaurants have been family owned and operated for over thirty years. We have been catering

Discounts apply on 3 course servings

### Appetizers

A la Carte \$6.95  
( Pricing for 100-150 Guest)

#### Quesadillas (2 Count)

Jack and Cheddar cheeses on a flour tortilla, with your choice of Beef or Chicken Fajita, Spinach or Mushrooms. Served with Pico de Gallo and Sour Cream sauce on the side.

#### Shrimp Brochettes (3 Count)

Jumbo Shrimp wrapped with bacon, stuffed with Monterrey Jack Cheese and a slice of bell pepper.

#### Shrimp Cocktail & Cocktail Sauce (10 Count)

Chilled cooked shrimp in a Mexican Shrimp cocktail sauce, with avocado, onion, cilantro and peppers on the side.

#### Los Lupes Classic Ceviche ( 6 oz.)

Red Snapper mixed with Shrimp and Pico de Gallo.

#### Tamales and Chili Sauce (8 oz.)

The Original Lupe Ramirez pork tamale recipe. Serve with Chili Sauce on the side.

#### Pozole (8 oz.)

Stew made from hominy, with pork, Cascabel chile, and other seasonings and garnish with cabbage, cilantro, radish, limes and fresh jalapeños.

#### Menudo (8 oz.)

Sometimes called the remedy cure for all that is wrong! Slowly cooked for the best taste. Found only at Los Lupes!

#### Tapas (2 Count)

Samplers of our Carnitas, Carne al Pastor or Barbacoa. Served on a corn tortilla with cilantro, onions and pico de gallo.

### Main Courses

A la Carte \$7.50  
( Pricing for 100-150 Guest)

#### Fajitas

Beef or Chicken grilled with onions and bell peppers, served with homemade flour tortillas, guacamole, sour cream, pico de gallo, rice, cheese and refried beans  
• Add Costillas or Shrimp Brochette for \$1.50 (2 Count)

#### 5 Items from our Buffet

Your choice of the five of the following: Rice, Beans, Cheese Enchilada, Guiso ( Beef Tips), Tamales, Beef Burrito, Crispy Taco or

#### Chicken Enchilada. Choices of Cheese or Chili Sauce Enchilada Dinner

Your choice of three enchiladas, cheese, sour cream chicken, beef, or spinach, with choice of sauce. Served with rice and beans

#### Carne Deshebrada

Mexican beef brisket steamed, served with rosemary potatoes, white rice, charro beans and French bread.

## Welcome to Los Lupes Catering Company!

events for the past eighteen years. Our catering department includes a full mobile cater-transport system to serve our customers at anytime at any place. We have a full line of linen for the tables as well as a full line of tableware. Further services include floral arrangements, DJ's and Mariachis. We are capable of catering from fifteen

### Main Course Upgrade

A la Carte \$ 8.50 ( Pricing for 100-150 Guest)

#### Pollo Acapulco

Grilled chicken breast, four gulf shrimp. Topped with Salsa Ranchera and Jack cheese, served with grilled vegetables, guacamole, refried beans and rice.

#### Carne Guisada Alegre

Beef tips marinated in a special blend of sauce covered with jack cheese, served on parrilla sticks, with beans, rice and guacamole.

#### Tacos Al Carbon

Three flour or corn tortillas filled with fajita beef or chicken, onions and bell peppers. Served with charro beans, rice, guacamole, sour cream and pico de gallo.

#### Steak a la Mexicana

A selected Rib Eye steak spiced to perfection, served in bite-size pieces, mixed with Ranchero sauce. Served with rice, beans, and guacamole.

#### Carne Asada

Tender grilled beef skirt steak. Served with charro beans, rice, guacamole, pico de gallo and sour cream.



#### Mole con Pollo

This authentic mole is a blend of chile, refried tortilla, sesame, onion, garlic, peanut, cinnamon, anise, and chocolate.

#### Costillas

Tender pork ribs slowly cooked to absorb our unique spice combination. Cooked to perfection.

#### Sizzling Shrimp

Twelve gulf shrimp grilled, served with onions, bell peppers and rice.

#### Grilled Quail

Brought from the bordering ranches of Mexico our whole marinated quail is truly an appealing choice.

### Drinks

A la Carte \$1.00  
( Pricing for 100-150 Guest)

Water, Iced Tea, Sodas (Sprite, Coca-Cola, Dr. Pepper, Diet Coke), Orange Juice and Coffee

## Bar Packages start at \$500



### First Class Limousine Service

- FLAT SCREEN TV
- UP TO 4 HRS OF SERVICE
- FULL BAR
- PROFESSIONAL CHAUFFEUR

\*Discounts available when booking a full service catering.

Ask about the Mariachi ensemble!

to fifteen hundred people. Margarita machines are available for rental; Los Lupes is licensed by T.A.B.C. to serve alcoholic beverages. Restaurant rental is also available. Decorations such as Piñatas, Sarapes and Food Sculptures are available at an additional cost. Each catering is customized according to the customer's special occasion.

### Desserts

A la Carte \$1.50  
( Pricing for 100-150 Guest)

Flan. The popular Spanish version of Crème Caramel Sopapillas. Our unique crisp, puffy, deep fried pastry Tres Leches Cake. Made from scratch using the finest ingredients

### Chocolate Fountain

Los Lupes is proud to announce their new 40" Chocolate Fountain. There are special packages reserved for all catering.

#### Dipping items:

- Strawberries
- Pineapple
- Oranges
- Pretzels
- Cream Puffs
- Green Apples
- Bananas
- Rice Krispy Treats
- Marshmallows
- Cherries
- Angel Food Cake
- Grapes

#### Fondue choices:

- Colored Chocolate (To Match Event Theme)
- Milk Chocolate

Unlike other caterers, our fountain is FREE. We do not charge for take down, clean up, or delivery. The charge is only for the dipping items at \$1.75. This includes three items. Each additional item is \$0.50. There is a service fee of \$120 to pay for the professional attendant.

### Professional mobile-cater transport system

Our catering department is equipped with a full mobile cater-transportation. Your food will be transported in insulated suitcases, to insure warmth and freshness. The delivery service includes serving utensils, tableware such as plates, forks, knives, spoons and napkins.



### Service menu

Serving times are scheduled based on the guest count at the event.

50 Guest & 150

1 Hour

150 Guest & Over

1.5 Hours with additional serving line

Additional time is billed at \$100.00 per half-hour.

Additional serving line will be charged \$150.

Cleaning & Pick Up service is available based on the venue size and guest count. Traditional Mexican Decorations may be added to any package, please speak to a consultant for details.

On site Cooking is available (Call for quote)