

Bienvenidos to Los Lupes® Catering Company



My name is Joe Michael Ramírez, Sr., owner of Los Lupes Restaurants. Our restaurants have been family owned and operated for over 50 years. We have been catering events for the past thirty 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 linens for the tables as well as a full line of tableware. Further services include floral arrangements, and DJ's. We are capable of catering from fifteen 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.

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 Authentic Mexican Cuisine and Traditional American
- ★ Clean up during and after event offered
- ★ Capable of providing security for the event
- ★ General Liability Insurance
- ★ TABC Certified to serve alcohol off premise
- ★ Professional mobile-cater transport system
- ★ All tableware is included with on-site serving. A normal charge by others

Delivery service includes serving utensils, tableware such as plates, forks, knives, spoons and napkins.

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.

**Our chefs are capable of
creating any combination
of entrées. This is not found
in the restaurant industry.**

SERVICE MENU

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

50 Guest & 150	1 Hour
151 Guest & Over	1.5 Hours

Normal serving time is 1 hour for up to 150 guest at no charge. Over 150 guests will require an additional serving line at an extra charge of \$195.

BAR PACKAGES START AT \$500

Prices of bar packages are based on types of alcohol (standard of 6 choices), the amounts of alcohol and the level of premiums vs. well and/or domestic vs imports. Ask about the different bar packages.

Bar packages:

- ★ OPEN BAR
- ★ PRE-PURCHASED BAR
- ★ CASH BAR

Call Now to speak with a representative!
1-888-Los-Lupes

Terms and conditions: Deposits made towards bookings are non-refundable, but are applied to the total of the catering proposal. *Payment of the balance is due 7 days prior to food and service being rendered.* When placing a pick up order or delivery, portions are not guaranteed due to the lack of control by Los Lupes at the time of serving. Menu and count changes must be done 7 days in advance prior to the event, with pricing subject to change based on the original bid. Cancellations must be made in writing 7 days in advance to the Catering Department, if cancellation is not made 7 days 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 any catering booking. Without this proposal being signed and returned catering will not be scheduled.* Customer must provide two six foot tables for set up of food and beverage. Additional fees apply if service is provided outside 20 mile radius from Irving, TX. Prices may vary without notice.



Los Lupes®
Mexican Restaurant Since 1972

“CATERING”



www.LosLupes.com
1-888-Los-Lupes

APPETIZERS

Queso Dipping Sauce **\$1.95**
A warm, smooth, and shareable sauce ideal for dipping, drizzling, and enhancing catered dishes.

Chips, hot sauce and Queso **\$3.95**
Add Guacamole for 1.95 per person.

Quesadillas **\$6.95**
4 Count. Jack and Cheddar cheeses on a flour Tortilla, with your choice of beef or chicken Fajita. Served with Pico de Gallo, sour cream and Guacamole on the side.

Shrimp Cocktail in Cocktail Sauce **\$7.95**
5 Count. Chilled cooked shrimp in a Mexican shrimp cocktail sauce, with avocado, onion, Cilantro and peppers on the side.

Tamales and Chili Sauce (2 count) **\$3.95**
The original Lupe Ramirez pork Tamale recipe. Served with Chili sauce on the side.

Vegetable skewer (2 count) **\$6.95**
Fresh tomato, bell pepper, mushroom, zucchini, pineapple.



Add shrimp for 1.95
Add beef or chicken Fajita for 1.25

Fajita skewer (2 count) **\$7.95**
Beef or chicken Fajita with mix vegetables.

Nacho Bar **\$10.95**
Cheese sauce, sour cream, Guacamole, Jalapeños, lettuce tomato, cheese, beans, and Nacho chips. Ground beef and chicken.

Shrimp Brochettes (2 count) **\$3.95**
Jumbo shrimp wrapped with bacon, stuffed with Monterrey Jack cheese and a slice of bell pepper.

Los Lupes Classic Ceviche (6 oz.) **\$5.95**
Fresh fish and shrimp cured in citrus juices. Served with Pico de Gallo.

MAIN COURSES

Fajitas **\$13.95**
Beef or Chicken grilled with onions and bell peppers, served with homemade flour Tortillas, Guacamole, sour cream, Pico de Gallo, rice, and refried beans.



► Add Costillas or shrimp brochette for \$2.95 (2 Count)

Carne guisada **\$11.95**
With Salsa roja. Beef tips marinated in a special blend of sauce, served with beans, rice and Guacamole.

Enchilada Dinner **\$7.95**
Your choice of two Enchiladas, cheese, chicken, beef, or spinach, with choice of sauce. Served with rice and beans

Taco Dinner **\$8.95**
Soft or crispy. Choice of two beef or chicken, served with rice and refried beans.

Street Tacos **\$11.95**
Your choice of three beef or chicken Fajita, Al Pastor, Lengua, Chicharrón or Chorizo. Served with rice, beans, cilantro, diced onions, and lime slices.

MAIN COURSE SPECIALTIES

Combo Fajita platter **\$15.95**
Beef and chicken Fajita, served with two of our jumbo shrimp brochette, served with Guacamole, rice and refried beans.

Tequila Shrimp Dinner **\$13.95**
Twelve grilled gulf shrimp, marinated with our secret Tequila sauce, served with vegetables, accompanied with rice.

Los Lupes Platter **\$19.95**
This special combination includes Cabrito, chicken and beef Fajita, sausage, shrimp brochette and pork Costillas (ribs), Carnitas, and Nopales (cactus); served with Pico de Gallo, sour cream, rice and refried beans.

Pollo Acapulco **\$13.95**
Grilled chicken breast, four gulf shrimp. Topped with Salsa Ranchera and Jack cheese, served with grilled vegetables, Guacamole, refried beans and rice.

AUTÉNTICO

Cabrito **\$17.95**
Slow oven roasted young goat perfectly seasoned. Served with rice, beans, Guacamole and Tortillas.

Steak a la Mexicana **\$18.95**
Rib Eye steak spiced to perfection, served in bite-size pieces, mixed with Ranchero sauce. With rice, beans, Guacamole and Tortillas.

SOUPS

Pozole **\$4.95_(sm)**
Slowly cooked, with hominy, pork, Cascabel chile, and other seasonings and garnish, with cabbage, cilantro, radish, limes and fresh Jalapeños.

Menudo **\$4.95_(sm)**
Sometimes called the remedy cure for all that is wrong! Slowly cooked for the best taste.

DESSERTS

Flan **\$2.95**
The popular Spanish version of Crème Caramel.

Tres Leches Cake **\$4.95**
Made from scratch using the finest ingredients.

Sopapillas **\$1.95**
Our unique crisp, puffy, deep fried pastry.



Cheesecake **\$3.95**
Silky sweetness enriched with Mexican vanilla, bright citrus, and spiced warmth.

Churros **\$2.95**
2 Deep fried pastry strips rolled in sugar and cinnamon.

Tiramisu **\$4.95**
Sponge cake soaked in Mocha, with chocolate powder and cheese.



DRINKS

A la Carte **\$3.95**
Water, Iced Tea, Sodas (Pepsi, Diet Pepsi, Dr. Pepper, Orange Crush, Big Red, Mist Twist), Aguas Frescas and Coffee.