

# Catering Menu



Laurenzo's  
RESTAURANT



713.807.8100  
CATERING@ELTIEMPOCANTINA.COM

From our Kitchen at El Tiempo Cantina

## TEX-MEX

### APPETIZERS

#### RATONES

Jalapeño and mixed cheese wrapped shrimp breaded and fried  
2 per person / 8.99

#### VALENTIAS

Sautéed shrimp with red diablo sauce  
2 per person / 8.99

#### COCKTAIL TAMALES

Pork tamales made fresh upon request. Sold by two dozen only and must order 24 hours in advance  
26.99 / Per 2 Dozen

#### COCKTAIL QUESADILLAS

Choice of cheese, spinach or chicken  
2 per person / 5.99  
Choice of beef or shrimp  
2 per person / 6.99

#### AMANTES SHRIMP

Bacon wrapped shrimp with jalapeño and queso fresco  
2 per person / 9.99

#### COCKTAIL FLAUTAS

Choice of chicken or brisket  
2 per person / 6.99

#### GRILLED VEGGIES

Zucchini, squash, red bell peppers, and portobello mushrooms  
Half Pan 28.99 / Full Pan 39.99

### SALADS

Half Pan Serves 6-12 / Full Pan Serves 12-20

Served with your choice of Cilantro Citrus Vinaigrette, Balsamic Vinaigrette, Honey Mustard, Garlic Ranch, or Blue Cheese Dressing

#### PARILLA SALAD

Mixed greens, avocado, mango, jicama, mandarin oranges, and praline pecans served with cilantro citrus vinaigrette and tamarind mole sauce. Choice of grilled chicken or veggies  
Half Pan 31.99 / Full Pan 57.99  
With Grilled Shrimp Half Pan 37.99 / Full Pan 66.99

#### CAESAR SALAD

Romaine lettuce, Parmesan cheese, avocado, and rustic croûtons  
Half Pan 25.99 / Full Pan 46.99  
With Grilled Chicken Half Pan 29.99 / Full Pan 53.99  
With Fajita Beef Half Pan 39.99 / Full Pan 69.99

#### MIXED GREEN SALAD

Mixed greens, avocado, egg, cheddar cheese, tomato, rustic croûtons, and apple-wood smoked bacon  
Half Pan 26.99 / Full Pan 47.99  
Add Grilled Chicken Half Pan 29.99 / Full Pan 54.99  
With Fajita Beef Half Pan 38.99 / Full Pan 68.99

### SIDES

#### RED SALSA

#### GREEN SALSA

#### CHEDDAR CHEESE

#### SOUR CREAM

#### PICO DE GALLO

#### REFRIED PINTO OR BLACK BEANS

#### CHARRO BEANS

#### CASERO RICE

#### POBLANO RICE

#### CHILE CON QUESO

#### PURE GUACAMOLE

#### MIXED GUACAMOLE

Quart 9.19 / Half Gallon 18.89  
Quart 12.29 / Half Gallon 23.49  
Quart 10.79 / Half Gallon 18.89  
Quart 12.99 / Half Gallon 25.99  
Quart 11.99 / Half Gallon 20.99  
Quart 9.69 / Half Gallon 15.29  
Quart 9.69 / Half Gallon 15.29  
Quart 12.79 / Half Gallon 23.49  
Quart 13.99 / Half Gallon 24.99  
Quart 19.99 / Half Gallon 29.99  
Quart 19.99 / Half Gallon 29.99  
Quart 17.99 / Half Gallon 27.99

## PARTY PACKS

### FAJITA PARTY PACKS

All Party Packs Include

Rice, Beans, Chile Con Queso, Guacamole, Pico de Gallo, Sour Cream, Cheddar Cheese, Pickled Jalapeños, Red & Green Salsa, Tortilla Chips, Grilled Onions, Handmade Tortillas, and Mexican Sugar Cookies

#### STANDARD FAJITA PARTY PACK

Choice or combination of beef, chicken, pork, or veggie fajitas  
18.99 per person

#### DELUXE FAJITA PARTY PACKS

Beef Tenderloin Fajitas  
25.99 per person

Grilled Shrimp Fajitas  
23.99 per person

### TACO BAR

Sold Buffet Style

All Taco Bars include two crispy or two soft tortillas, rice and beans, shredded lettuce, grated cheese, diced tomatoes, red salsa, and tortilla chips

#### GRILLED SHRIMP TACOS

17.99 per person

#### GROUND BEEF, RANCHERA CHICKEN, OR COCHINITA PIBIL TACOS

12.99 per person

### ENCHILADA PACKAGES

Two Enchiladas per Person

#### CHEESE ENCHILADAS

Cheddar cheese enchiladas topped with red or green chili  
A la Carte / 9.99 per person  
With rice, beans, chips and red salsa / 12.99 per person

#### SPINACH ENCHILADAS

Sautéed spinach enchiladas topped with green cream sauce  
A la Carte / 10.99 per person  
With rice, beans, chips and red salsa / 12.99 per person

#### RANCHERA CHICKEN ENCHILADAS

Shredded chicken enchiladas topped with green Ranchera sauce  
A la Carte / 10.99 per person  
With rice, beans, chips and red salsa / 13.99 per person

#### GROUND BEEF ENCHILADAS

Ground beef enchiladas topped with red or green chili  
A la Carte / 11.99 per person  
With rice, beans, chips and red salsa / 14.99 per person

**TO SCHEDULE YOUR DELIVERY, SET-UP,  
OR CATERING EVENT PLEASE CALL  
713.807.8100  
OR EMAIL US AT  
CATERING@ELTIEMPOCANTINA.COM**

*From our Kitchen at Lorenzo's Restaurant*

## CLASSIC AMERICAN

### APPETIZERS

#### ITALIAN CHEESES

Asiago, provolone, Parmesan, mozzarella, and dried fruit  
*Serves 12-20 / 89.99*

#### FRESH FRUIT TRAY

Melon, berries, grapes, garlic toast points  
*Serves 12-20 / 59.99*

#### SPINACH & ARTICHOKE DIP

Fresh chopped spinach, artichoke hearts, Mozzarella and Parmesan cheese served with Crostinis  
*PINT (Serves 6) 14.99 / QUART (Serves 12) 21.99*

### PRIME RIB

8 oz portion of prime rib served with house made au jus, creamed horseradish, and Italian rolls made from scratch  
*31.99 per person*

### SIDES

*Half Pan Serves 6-12 / Full Pan Serves 12-20*

<b>GARLIC BREAD</b>	10 Count 9.99 / 20 Count 17.99
<b>POBLANO CHEESE RICE</b>	Half Pan 24.99 / Full Pan 44.99
<b>GREEN BEANS AGLIO OLIO</b>	Half Pan 22.99 / Full Pan 39.99
<b>STEAMED BROCCOLI</b>	Half Pan 21.99 / Full Pan 36.99
<b>MASHED POTATOES</b>	Half Pan 19.99 / Full Pan 34.99
<b>CREAMED CORN</b>	Half Pan 28.99 / Full Pan 53.99
<b>SAUTÉED ASPARAGUS</b>	Market Price

## BOXED LUNCHES

*Sandwiches must be ordered 24 hours in advance*

*6-8 inch sandwiches are served on homemade artisan bread with a pickle, cookie, and choice of chips or coleslaw*

#### GRILLED SHRIMP BLT / 11.99

Grilled shrimp with smoked bacon, lettuce, tomato, and mayo on artisan bread

#### CHICKEN SALAD SANDWICH / 9.99

All white meat chicken breast in a mayo base with celery and almonds topped with fresh lettuce and tomato

#### TURKEY SANDWICH / 10.99

Sliced smoked turkey breast with Swiss cheese, lettuce, tomato, pickles and mayo on artisan bread

#### CHICKEN PESTO SANDWICH / 10.99

Grilled chicken breast with roasted red peppers, fresh mozzarella, arugula, tomatoes, spicy mayo, and pesto sauce

#### VEGGIE WRAP / 9.99

Lettuce, tomatoes, onions, bell peppers, and mushrooms with black olives drizzled with balsamic vinaigrette and wrapped in a fresh made flour tortilla

*Add Salad or Fruit Cup*

*Caesar or Mixed Green Salad / 2.99 per person    Fruit Cup / 3.99 per person*

## ITALIAN CUISINE

### SALADS

*Half Pan Serves 6-12 / Full Pan Serves 12-20*

*Served with your choice of Cilantro Citrus Vinaigrette, Balsamic Vinaigrette, Honey Mustard, Garlic Ranch, or Blue Cheese Dressing*

#### CAESAR SALAD

Romaine lettuce, Parmesan cheese, avocado and rustic croûtons  
*Half Pan 25.99 / Full Pan 46.99*

Add Grilled Chicken *Half Pan 29.99 / Full Pan 53.99*

#### MIXED GREEN SALAD

Mixed greens, avocado, egg, cheddar cheese, tomato, rustic croûtons and apple-wood smoked bacon

*Half Pan 26.99 / Full Pan 47.99*

Add Grilled Chicken *Half Pan 29.99 / Full Pan 54.99*

#### ITALIAN COBB SALAD

Diced grilled chicken, romaine, apple-wood smoked bacon, avocado, tomato, crumbled blue cheese, egg, chives, and balsamic vinaigrette

*Half Pan 39.99 / Full Pan 54.49*

### LASAGNA

*Half Pan Serves 6-12 / Full Pan Serves 12-20*

#### MEAT LASAGNA

Baked from scratch pasta layered with meat sauce, Italian meats, ricotta and mozzarella

*Half Pan 77.99 / Full Pan 144.99*

#### VEGGIE LASAGNA

*Half Pan 66.99 / Full Pan 121.99*

### PASTA

*Half Pan Serves 6-12 / Full Pan Serves 12-20*

#### CHICKEN BOW-TIE LAURENZO

Bow-tie pasta, grilled chicken, tomatoes, artichokes, spinach, and white wine sauce

*Half Pan 72.99 / Full Pan 132.99*

#### SHRIMP SCAMPI BOW-TIE

Bow-tie pasta, sautéed shrimp, spinach, tomatoes, mushrooms and lemon butter wine sauce

*Half Pan 82.99 / Full Pan 152.99*

#### LINGUINE MARINARA WITH MEATBALLS & ITALIAN SAUSAGE

*Half Pan 72.99 / Full Pan 133.99*

#### LINGUINE MARINARA

*Half Pan 47.99 / Full Pan 83.99*

#### CHICKEN FETTUCCINE ALFREDO

Fettuccine pasta, grilled chicken, mushrooms, and white cream sauce

*Half Pan 72.99 / Full Pan 134.99*

#### CHICKEN FETTUCCINE PRIMAVERA

Fettuccine pasta, grilled chicken, veggies, and marinara sauce

*Half Pan 57.99 / Full Pan 102.99*

#### CHICKEN PARMIGIANA

Breaded chicken breast, marinara sauce, and mozzarella

*Half Pan 75.99 / Full Pan 139.99*

# From our Kitchen at Tony Mandela's Gulf Coast Kitchen

## ANTIPASTI

### MINI CRAB CAKES

Served with tomatillo sauce  
2.50 Each

### MINI ITALIAN MEATBALLS

Homemade meatballs just like Mama used to make with beef and pork stewed in a pomodoro sauce  
1.29 Each

### MINI PORK SPIEDINI

Mozzarella cheese rolled in grilled pork tenderloin and salami then tossed in garlic, red pepper, and olive oil  
2.25 Each

### SHRIMP COCKTAIL VINCENTE

Shrimp tossed in cocktail sauce, mixed with pico de gallo and avocado served with homemade tortilla chips  
32.00 / Quart

### SALMON ON CUCUMBER

Cucumber slice topped with smoked salmon and dill cream cheese  
0.95 Each

### CHEESE AND FRUIT TRAY

Fresh seasonal fruit and a variety of cheese served with crackers  
100.00

### MINI BEEF OR CHICKEN SATAY

Chicken 1.25 Each / Beef 1.75 Each

### CAJUN FRIED BOUDIN BALLS

Pork and rice dressing rolled into a ball battered and deep-fried, served with tarter and remoulade sauces  
1.59 Each

### SPICY GRAPE BRUCHETTA

Meyer lemon zest, chervil ricotta cheese, with spicy red grapes on a toasted crostini  
1.29 Each

### MINI CAPRESE SKEWERS

Tomatoes with mozzarella and basil on a skewer garnished with salt, pepper, and extra virgin olive oil  
1.29 each

### SPINACH STUFFED MUSHROOMS

Mushroom caps stuffed with seasoned creamed spinach & baked  
1.29 Each

### ANTIPASTO MISTO TRAY

A variety of imported meats and cheeses  
150.00

## SOUPS & SALADS

### MAMA'S SEAFOOD GUMBO

Creole style seafood gumbo served with rice  
25.00 Quart / 45.00 Half Gallon

### LOBSTER BISQUE

A velvety mix of lobster meat, cream, onions, and bell pepper  
25.00 Quart / 45.00 Half Gallon

### SICILIAN SALAD

Mixed greens, red cabbage, artichoke hearts, olives, tomatoes, carrots, and green onions with Italian Vinaigrette  
30.00 Half Pan/ 55.00 Full Pan

## SIDES

Half Pan Serves 6-12 / Full Pan Serves 12-20

### CAJUN COLE SLAW

Quart 20.00 / Half Gallon 35.00

### RED BEANS & RICE

Quart 25.00 / Half Gallon 45.00

### GRILLED VEGGIES

Half Pan 30.00 / Full Pan 55.00

### ROASTED POTATOES

Half Pan 20.00 / Full Pan 35.00

## GULF COAST FAVORITES

Half Pan Serves 6-12 / Full Pan Serves 12-20

### FARFALLE TONY

Farfalle tossed with tomatoes, olive oil, and herbs with grilled shrimp  
Half Pan 80.00 / Full Pan 130.00

### FILET MIGNON

8oz topped with shallot Marsala sauce  
35 per Person

### SNAPPER MARTHA

Grilled filet topped with shrimp, crawfish tails, and crab meat, sautéed in a basil wine butter sauce  
38 per Person

### VEGETABLE RATATOUILLE

Sautéed zucchini, squash, red onion, and tomatoes served over herb polenta  
Half Pan 45.00 / Full Pan 75.00; +Chicken: Half Pan 70.00 / Full Pan 110.00

### VEGETABLE JAMBALAYA

Long grain rice with bell peppers, onions, and herbs in tomato base sauce  
Half Pan 45.00 / Full Pan 75.00; +Chicken: Half Pan 70.00 / Full Pan 110.00

## PASTA

### CHICKEN JOHN KIM

Grilled chicken breast topped with mushrooms and peppers in a white wine butter sauce  
Half 70.00 / Full 130.00

### CHICKEN PICATTA

Sautéed chicken breast topped in lemon butter sauce with mushrooms, and yellow onions  
Half 70.00 / Full 130.00

### CHICKEN MARSALA

Grilled chicken breast topped with mushroom Marsala sauce  
Half Pan 70.00 / Full Pan 130.00

## SOMETHING SWEET

## DESSERTS

All desserts are made fresh daily. Must order 24-48 hours in advance.

### SOFT HOMEMADE COOKIES

Chocolate Chip or Oatmeal  
12.99 / Dozen

### CHOCOLATE BROWNIES

16.99 / Dozen

### CLASSIC CHEESECAKE

50.00 / Serves 8-10

### BOURBON STREET BREAD PUDDING

Half Pan 40.00 / Full Pan 65.00

### TRES LECHES

Half Pan 39.99 / Full Pan 65.99

### PHILLY MANDOLA'S BANANA KEY LIME PIE

40.00 / Serves 8-10

### CHOCOLATE CAKE

45.00 / Serves 8-10

### MINI CANNOLIS

Chocolate, Amaretto, or Pistachio  
24.99 / Dozen

### ITALIAN CREAM CAKE

70.00 / Serves 9-12

### SWEET STRAWBERRY PIE

40.00 / Serves 8-10

### TRADITIONAL BREAD PUDDING

Half Pan 40.00 / Full Pan 65.00

### MEXICAN FLAN

Half Pan 39.99 / Full Pan 59.99

### LAURENZO'S ALMOND CRUSTED KEY LIME PIE

40.00 / Serves 8-10

### CHOCOLATE, KEY LIME, OR MIXED FRUIT TARTLETES

1.50 each

713.807.8100

CATERING@ELTIEMPOCANTINA.COM

*Goza Cada Momento*

## **BEVERAGES**

---

### **NON-ALCOHOLIC BEVERAGES**

*Gallon beverages come with ice, cups, and sweeteners*

**ICED TEA** 14.99 / Gallon    **LEMONADE** 14.99 / Gallon  
**BOTTLED WATER** 2.00 / per Bottle    **CANNED SODA** 2.00 / per Can

### **ALCOHOLIC BEVERAGES**

*Full Wine and Beer List Available Upon Request*

#### **IMPORTED CERVEZA**

*5.75 / per Bottle*

#### **DOMESTIC CERVEZA**

*4.75 / per Bottle*

#### **EL TIEMPO MARGARITA / 110.99 GALLON**

Tequila, Triple Sec, and Mix. Serves approximately thirty 8oz cups on the rocks

#### **EL TIEMPO NON-ALCOHOLIC MARGARITA MIX / 28.99 GALLON**

Our TABC trained bartenders are required when alcoholic beverages are provided by El Tiempo Cantina. We reserve the right to slow or cease service as needed.

## **INFORMATION**

---

### **CATERING SERVICES**

*The Lorenzo Family has been serving the Houston area since 1949.  
We work very hard to provide the best quality in food and service.*

#### **DELIVERY & SET-UP SERVICE**

We deliver your favorite Tex-Mex Fajitas & Italian Food to your residence, place of business or wherever you may be hosting your next function or event. All orders include foam plates and bowls, packaged utensils, plastic serving utensils and tongs.

All Delivery Orders require a minimum of \$200

Orders under \$200 may be picked up at any of our restaurant locations

\$20 Delivery Charge Inside the Loop

\$38 Delivery Charge Outside the Loop

\$68 Delivery Charge Outside the Beltway

\$95 Delivery Charge Outside Houston

\$75 Set-Up Fee (Includes Disposable Chafers)

\$45 Disposable Chafers (With Out Set Up)

#### **FULL CATERING SERVICE**

Full service catering includes stainless steel chafing dishes, serving utensils, foam plates and packaged utensils for food service. Does not include glassware, chinaware or silverware.

\$500 Minimum for Full Catering Service; \$125 per Server (Minimum of 5 Hours)

Service begins when food is picked up from restaurant and ends upon return to establishment. There will be an extra charge of \$25 per hour for any service provided after the 5 hour minimum. An 18% Gratuity is included with parties of 30 or more for outside catering.

#### **BARTENDING SERVICE**

Our bartenders can serve Margaritas (Frozen or On the Rocks), a variety of Imported and Domestic Beer, Wine and Mixed Cocktails. All caterings with alcohol must be scheduled and confirmed 10 days in advance to obtain a TABC permit. Margarita Machine Rentals depend on availability of machine.

\$125 per Bartender (Minimum of 5 Hours)

**713.807.8100 / CATERING@ELTIEMPOCANTINA.COM**

Delivery and Set-Up orders must be confirmed at least 24 hours in advance to the date requesting service. All full service catering to be confirmed 48 hours in advance to the date of service. Weekend and Holidays must be confirmed 72 hours in advance to the date of service. Changes to the party should be allowed at least 24 hours in advance. Form of Payment is required along with your full name and signature to confirm and schedule your event. We accept all Major Credit Cards.