

Curra's Grill- "the Mother of all Mex"



Curra's Grill is an Austin-based full service caterer with a passion for wonderful food and quality service. We take pride in providing not only traditional Interior Mexican favorites, but new creative cuisines as well. From office parties to weddings, our team of event planners can help create fresh ideas for your ideal setting. Our outstanding reputation for mouth-watering delicacies and personalized service will be sure to make your next occasion a smashing hit.

Curra's South
614 E. Oltorf St.
Austin, TX 78704
(512) 444-0012

Senor Buddy's
8600 Hwy 290 West
Austin, TX 78736
(512) 288-0437

Curra's Catering
(512) 695-1860
Jorge@currasgrill.com
Call to arrange
a private tasting.

We accept, MasterCard, Visa, Check, and Cash

EVENT VENUES

Curra's Grill is happy to serve you and your guests a variety of menus.

While we specialize in Interior Mexican, it is our pleasure to accommodate a variety of ethnic palates. From barbecue to cuisines of the Mediterranean, we are delighted to design a custom menu.

We commonly provide buffet style service, but are available for cocktail service as well. We are happy to help with event planning details such as the quantity of seating, table arrangements, and consultation with the food proportions. For an additional charge, we can also arrange an event coordinator for your event.

Austin

MERCURY HALL
615 Cardinal Lane
Austin, TX
512-236-1226
www.mercuryhall.com

HOUSE ON THE HILL
319 Addie Roy Road
Austin, TX 78746
512-327-5377
www.houseonthehillaustin.com

STAR HILL RANCH
15000 Hamilton Pool Road
Bee Cave, TX 78738
Adam Woolley
512-263-8603
www.starhillranch.com

CURRA'S EVENT CENTER
10712 FM 1625
Austin, Tx 78747
512-243-1488
www.curraseventcenter.com

Outside Austin

RED CORRAL RANCH
505 Red Corral ranch
Wimberley, TX 78676
866-833-4801
www.redcorralranch.com

Agave Hill
Cr Dr
Austin, TX. 78736
www.agavehillvets.com
www.senorbuddys.com

KALI-KATE
4550 FM 967
Buda, TX. 78610
512-295-2319
www.Kali-kate.com

CURRA'S EVENT PARTNERS

EVENT PLANNING

Maryleigh Dejernet
Event Coordinator
512-413-6404

Tammie Garza
Formal Hair Design
Up Hair specialist
www.tammiegarza.com
512-467-1885

FLORISTS

The Flower Studio
By Coby Neal
www.cobyneal.com
236-0916

Gypsy Floral
512-632-3178

BAKERY

Russell Bakery
3339 Hancock Dr
Austin, TX 78731
512- 419-7877

Camilo's Cakes
512-299-6307

PHOTOGRAPHERS

Jill Hays Photography
512-297-3011
www.jillhays.com



BEER AND SPIRITS

BOTTLED BEERS

3.50 premium
3.00 domestic

KEG BEERS

250.00 premium
175.00 domestic

MARGARITA

Rocks or Frozen
45.00 per gallon

MARGARITA MACHINE

150.00 rental fee

LIQUOR

We offer a wide variety of house and premium liquors, and over 40 different kinds of tequila. Please ask for pricing information

WINE

We are happy to help with wine selections
To compliment your food.

Please ask for pricing information and recommendations.

BEVERAGE OPTIONS

HOT COFFEE

We offer our select Oaxacan coffee
20.00 per gallon

HOT TEA / SWEET LEAF TEA

We offer a variety of tea selections
1.50 each

ICED TEA

16.00 per gallon

SODAS & BOTTLED RAIN WATER

1.50 each

AGUAS FRESCAS

Your choice of pineapple, watermelon, mango, kiwi, cantaloupe, hibiscus, tamarindo, or horchata
20.00 per gallon

FRESH SQUEEZED ORANGE JUICE

18.00 per gallon

PRICING / FEES

FOOD SERVERS AND BARTENDERS

25.00 per hour

ON SITE CHEF

30.00 per hour

CARVING STATION CHEFS

30.00 per hour

RENTALS

We are happy to help arrange the delivery and set-up of rental services. Our catering staff can recommend the appropriate number of tables, chairs, glasses, linens, and other necessary items.

EVENTSCHEDULING

In order to confirm your event, we require a deposit of 50% refundable.

TRAVEL EXPENSES

We implement a charge of \$1.95 per mile for all catered drop off services

APPETIZER SELECTIONS

CURRA'S MEXICAN CAVIAR

Whole black beans, avocados, pico de gallo, and fresh corn
35.00 per gallon

GUACOMOLE SALAD

Served with Tortilla Chips & Salsa
Market Price

CHILE CON QUESO

Steaming hot ground beef and pico de gallo in our creamy cheese dip served with tortilla chips
52.00 per gallon
45.00 per gallon (No beef)

FRESH CEVICHE WITH

HOMEMADE PICO DE GALLO

Your choice of fish, calamari, shrimp, scallops, or octopus served with Crackers or Tortilla Chips
21.00 per pound

EMPANADAS

Flakey pastry bundles filled with your choice of lamb or veggie chorizo
4.50 each (Lamb)
3.50 each (Veggie)

CHIPOTLE BEEF KEBOBS

Tender pieces of top sirloin marinated in our own chipotle sauce & skewered with onions and peppers
4.50 per Skewer

PINEAPPLE CHICKEN KEBOBS

Tender pieces of chicken marinated in our fresh pineapple sauce & skewered with onions and peppers
4.50 per Skewer

GORDITAS

"Mexican Pitas" filled with your choice of beef tenderloin tips, conchinita pibil, chicken, veggie chorizo, or mushrooms, and served with guacamole & pico de gallo
3.50 Each

PLANTAIN ROLL

Sweet smashed plantains rolled with black beans, & pepitas
2.95 per person

SALMON TAMAL

Salmon wrapped in a banana leaf with fresh herbs
5.50 Each

JALAPENO RELLENOS

Pickled jalapeno peppers filled with crab, olives, and peppers (Can also be ordered vegetarian)
2.50 Each

STUFFED MEXICAN MUSHROOMS

Filled with smoked oysters and pico de gallo
3.50 Each

AHI TUNA KEBOBS

Ahi tuna marinated in achiote sauce, flash seared & skewered with onions and peppers
4.50 Each
(Sushi Grade – Served Medium Rare)

All Appetizer Selections priced per individual serving must have a minimum of 15 people per order

EXPRESS LUNCHEON

2 Tacos served with rice and beans
in separate containers

TACOS ALL PASTOR

Pork cooked on a rotisserie. Served with cilantro, onions, pineapple, & avocado sauce. 8.99

FISH TACO

Snapper filet strips lightly batter & fried served with fresh fruit pico de gallo and chipotle sour cream. 9.99

TACO CANCUN

Large shrimp sautéed with green bell peppers, guajillo strips and pineapple. 9.99

STEAK TACOS

Grilled Fajita sautéed with rajas and Monterrey cheese. 8.99

CHICKEN TACO PLATE

Grilled Chicken tenders robbed with chiles and spices. 8.99

AL CARBON TACO PLATE

Grilled Fajita meat sprinkled with onions & cilantro 8.99

TACO VEGETARIANO

Sliced avocados, nopalitos (cactus), Mushrooms & veggie chorizo. 8.99

Sub Charro Beans .99

add Bananas to Rice .99

There is a 1.00 container & cutlery kit charge per plate

SALADS

CURRA'S HOUSE SALAD

Spring mix, tomatoes, garbanzo beans, shredded carrots, grapes, & strawberries tossed with your choice of dressing 1.95 per person

TACO SALAD

Crisp lettuce served in a tortilla shell and topped with jack cheese, and your choice of ground beef or veggie chorizo and chipotle ranch and thousand island dressing 3.95 per person

MEXICAN CAESAR

Crisp Romaine lettuce tossed with chipotle Cesar dressing and cotija cheese, and topped with toasted pepitas 1.95 per person

NOPALITOS SALAD

Cactus tossed with lime juice, pico de gallo, olive oil, topped with crumbled goat cheese 2.50 per person

Dressing Choices: Jalapeño Vinaigrette, Avocado Vinaigrette, Creamy Chipotle Vinaigrette, or Balsamic Vinaigrette

SOUPS

CREAM OF ZUCCHINI

Served hot or cold

CALDO TALPENO

Homemade Chicken Soup with Fresh Vegetables & Homemade Tortillas

CREAM OF CORN

GAZPACHO

TOMATO BASIL

*All Soups are \$4.50 per person
(Minimum of 20 people per order)*

SIDES / EXTRAS

CURRA'S RICE

Your choice of Cilantro White Rice, Spanish rice, Tequila Rice, or Saffron Rice
1.50 per person

BEANS

Your choice of Charro, Pinto, Black Bean, Refried Black Bean, or Refried Pinto
1.50 per person

PLANTAIN FRITTERS

2.25 per person

MEXICAN CORN

Corn sautéed with pico de gallo
2.25 per person

CORN ON THE COB

Served with a side of chipotle mayo
2.50 per person

CHIPOTLE MASHED POTATOES

2.25 per person

CURRA'S CHORIZO PAPAS

Roasted Potatoes tossed with chorizo
3.50 per person

ROASTED POTATOES WITH POBLANO

Peppers & Onions
3.00 per person

PLATANO VERACRUZANO

Plantains sautéed and flamed with sugar and Grand Marnier, and topped with sour cream and feta cheese
2.95 per person

PLANTAIN ROLL

Sweet smashed plantains rolled with black beans & pepitas
2.95 per person (Minimum of 20 per order)

PICO DE GALLO

.95 per person

DESSERT SELECTIONS

All Dessert items priced at 3.95
Per serving

FLAN

Smooth Caramel Custard

TRES LECHE CAKE

Two layered cake soaked with milk, cream, vanilla and rum with strawberry filling

ARROZ CON LECHE

Mexican Rice Pudding with cinnamon and raisins

CARROT CAKE

Traditional with cream cheese frosting

CURRA'S BROWNIE

Made with Kahlua, pecans, Oaxacan coffee, and chipotle

FLAMBE' BANANAS

Bananas sautéed and flamed with sugar and Grand Marnier

CHOCOLATE DIPPED

STRAWBERRIES

1.50 each

INDIVIDUAL

ASSORTED CHEESECAKES

2.95 - 3.95 each

BREAKFAST / BRUNCH

HUEVOS SUCIOS

Scrambled eggs served over rice and topped with mole sauce
7.95 per person

HUEVOS CON MACHACADO

Scrambled eggs with shredded beef and barracho sauce
7.95 per person

MIGAS

Scrambled Eggs with fried corn tortillas and pico de gallo
With chorizo: 6.50 per person
With Cheese or Mushrooms:
6.00 per person

CHORIZO CON HUEVOS

Scrambled Eggs with chorizo and borracho sauce
7.99 per person

HUEVOS CURRA'S

Scrambled eggs with carne guisada (cubed flank steak with peppers, onions, and spices)
8.99 per person

HUEVOS MOTULENOS

Scrambled eggs with black beans, chipotle sauce, and fried bananas
6.99 per person

CURRA'S PAPAS

French fried potatoes sautéed with chipotles, chorizo & mushroom, topped with Monterrey jack cheese
4.99 per person

TAMALES

Your choice of pork, chicken, veggie, bean, or sweet
24.00 per dozen

All Above Items come with pinto or black beans, chips, salsa, & tortillas

There is a minimum of 20 people for all Breakfast and Brunch orders

BREAKFAST SIDES

- Roasted Potatoes
 - Mushrooms
 - Beans
 - Rice
 - Veggie Chorizo
 - Bacon
 - Country Sausage
 - Ham
 - Chorizo
- 1.50 per person
.95 per person

FROM THE BAR

BLOODY MARY'S
35.00 per Gallon

MIMOSAS
4.00 per each

SANGRIA
35.00 per Gallon

ENTRÉE OPTIONS

Served Spanish rice, pinto or black beans, chips, salsa, & tortillas

BEEF **15.99**

FAJITA DE STEAK

Served with guacamole, sour cream, pico de gallo, rice & beans

PUNTAS DE FILETE

Beef tenderloin sautéed with mushrooms and chipotle sauce

STEAK TAMPIQUENA

Tender skirt steak grilled & served with baracho salsa, grilled onions, jalapenos and tomatoes

(Can also be made with Ribeye Steaks for an additional \$2.00 per person)

CHILES RELLENOS

Peppers filled with ground beef and raisins, & topped with creamy pecan sauce

STUFFED ANAHEIM PEPPER

Roasted Anaheim pepper rolled with ground beef, Monterrey jack cheese,

PORK **14.99**

COCHINITA PIBIL CON PLANTAINS

Tender pork leg wrapped in a banana leaf with achiote sauce, & served with black beans, rice and pickled onions

PIERNA ADOBADA

Pan roasted pork leg marinated with guajillo peppers, cinnamon, and fresh herbs

(minimum of 30 people per order - table carving optional)

STUFFED POBLANO PORK

Tender pork thinly pounded and rolled with chorizo, spinach, & onions, and topped with creamy poblano sauce

CHILE COLORADO

Cubed pork leg braised in guajillo sauce

VEGETERIAN **13.99**

VEGGIE FAJITAS

Grilled strips of potatoes, squash, zucchini, onions, peppers, and eggplant, served with guacamole, sour cream, and pico de gallo

STUFFED ZUCCHINI OR EGGPLANT

Zucchini or Eggplant boats filled with "veggie" ground beef

VEGETARIAN CHILE RELLENO

Peppers filled with veggie picadillo and raisins, and topped with creamy pecan sauce

STUFFED PORTABELLA MUSHROOMS

Whole stuffed portabellas with spinach, onions, jack cheese, and topped with pepitas

PORTABELLA KEBOBS

Portabella pieces marinated in chipotle sauce & skewered with onions and peppers

STUFFED ANAHEIM PEPPER

Roasted Anaheim pepper rolled with veggie chorizo and Monterrey jack cheese

ENTRÉE OPTIONS

Served Spanish rice, pinto or black beans, chips, salsa, & tortillas

POULTRY

14.99

CHICKEN MOLE

Grilled Chicken Breast topped with a sauce made of Mexican chilis, spices, and unsweetened chocolate

FAJITA DE POLLO

Served with guacamole, sour cream, pico de gallo,

POLLO MANIACO

Half a rotisserie roasted chicken marinated with Mexican herbs and chiles

POLLO CON CUITLACOCHÉ

Chicken Breast butterflied and stuffed with Mexican corn truffles and topped with a creamy sauce of flores de calabaza

POLLO CHIPOTLE

Grilled chicken breast topped with chipotle sauce, grilled onions, and jack cheese

POLLO CHILE RELLENO

Poblano peppers filled with shredded chicken, avocado, & raisins, and topped with creamy pecan sauce

STUFFED CHICKEN WITH CREAMY PEPPER SAUCE

Chicken Breast thinly pounded and rolled with chorizo, cheese, roasted poblanos, spinach, & onions, and topped with creamy pepper sauce

SEAFOOD

Market Price

SALMON WITH NOPALES

Tender filet of salmon topped with cactus cream sauce

PUNTAS DE TUNA

Fresh ahi tuna, seasoned and sautéed with chipotle sauce and fresh mushrooms

CAMARONES A LA MARGARITA

Shrimp sautéed with chile pasilla, gold tequila, orange liqueur, and lime

CAMARONES DIABLO

Shrimp sautéed in a white wine chipotle sauce

CAMARONES CHIHUAHUA

Shrimp sautéed with guajillo peppers, goat cheese and tomatoes (minimum of 10 people per order)

SNAPPER OR

CAMARONES MOJO DE AJO

Your choice of red snapper filet or shrimp sautéed with garlic-chipotle sauce

SNAPPER VERACRUZANO

Red snapper filet sautéed with tomatoes, onions, mushrooms, capers, and olives (minimum of 20 people per order)

SEAFOOD STEAK WITH

JALAPENO CREAM

Your choice of shark, marlin, or tuna steak topped with creamy jalapeno sauce (must have at least 20 orders to combine fish options)

ESCOLAR WITH

CREAMY PEPPER SAUCE

Buttery escolar filet with a creamy mix of peppers

CARVING STATION

All Items are Market Price

CABRITO ASADO

Rotisserie cooked kid goat Monterrey style. Served with charro beans and guacamole salad

Market Price

PIRENA ADOBADA CARVING STATION

Pan roasted pork leg marinated with guajillo peppers, cinnamon, and fresh herbs

Market Price

PORK LOIN CARVING STATION

Seared pork loin stuffed with chorizo, spinach, and onions and baked with creamy poblano sauce

14.95 per person

(Dish is served to medium temperature)

PRIME RIB CARVING STATION

Slow roasted rib roast seasoned with Mexican spices & herbs

14.95 per person

BRISKET CARVING STATION

Slow cooked brisket seasoned with Mexican spices and herbs

13.95 per person.

All Items on this page require a minimum of 25 people & include Spanish rice, pinto or black beans, chips, salsa, and tortillas.

Add .75¢ per person for any rice or bean substitutions

GRILLED / SPECIALTIES

MESQUITE GRILLED SNAPPER

Whole Snapper marinated in Achiote Sauce

14.95 per person

MESQUITE GRILLED SEAFOOD STEAKS

Your choice of Shark, Tuna, Mahi Mahi or Marlin marinated in olive oil and Mexican spices

14.95 per person

MESQUITE GRILLED SHRIMP KEBOBS

Skewers of shrimp, peppers, and onions marinated in olive oil and Mexican spices

14.95 per person

MESQUITE GRILLED LOBSTER

Fresh grilled lobster served with fresh lemon wedges

Market Price

MESQUITE GRILLED FILET MIGNON

Tender filets lightly seasoned and grilled

17.95 per person

MESQUITE GRILLED COWBOY CUT RIBEYES

Large bone-in ribeyes seasoned with Mexican Spices

Market Price

MESQUITE GRILLED RACK OF LAMB

A juicy lamb rack marinated with honey, Ancho, chipotle, and garlic, topped with minted mango pico de gallo

Market Price

Grilled Specialty Items are available for both offsite and onsite cooking.

For onsite cooking, there is an additional 200.00 charge for both the grill rental with onsite chef.