



OFF-SITE CATERING MENU

TRUDY'S LIBATIONS

Trudy's Bartenders

Our TABC certified bartenders would love to be a part of your special event. There is a three-hour minimum charge for bartenders. We recommend one bartender per 75 guests.

Trudy's provides the alcohol: 25 per hour

Party provides the alcohol: 50 per hour

Bar Accoutrements

If you provide the alcohol, let us help with the proper accoutrements for your bar.

The Basics: 2.5 per person

Includes 16 oz clear disposable cups, napkins, ice and limes

The Último: 4.5 per person

Includes clear disposable cups, napkins, sodas (Coke, Diet Coke, Sprite, Dr. Pepper, Perrier), juices (lemonade, house made fresh squeezed lime, orange and sweet & sour) & garnishes

Bar Table: 25

Includes white or black linen

STAR OF TEXAS

27 PER PERSON FOR 3 HOURS

30 PER PERSON FOR 4 HOURS

Voted the Best Margarita in Texas, our Star of Texas Margaritas and Mexican Martinis are sure to delight your guests.

Star of Texas Margaritas & Mexican Martinis on the rocks

Dulce Vida Blanco tequila, Cointreau and house made, fresh squeezed lime juice, orange juice and sweet and sour.

Bottled Beer

Select two

Red and White Wine

Alamos Malbec and Indaba Chardonnay

TEXAS STAR

13.5 PER PERSON FOR 3 HOURS

16.5 PER PERSON FOR 4 HOURS

House Margaritas & Mexican Martinis on the rocks

Famous and original!

Bottled Beer

Select two

TEXAS STAR PRIMO

15.5 PER PERSON FOR 3 HOURS

18.5 PER PERSON FOR 4 HOURS

House Margaritas & Mexican Martinis on the rocks

Famous and original!

Bottled Beer

Select two

Red and White Wine

Alamos Malbec and Indaba Chardonnay

BAR PACKAGES *include clear disposable cups, napkins, ice, garnishes, bar table & white or black linens. Add sodas to any package for 1.5 per guest.*

■■■ WINE & BEER ■■■

13.5 PER PERSON FOR 3 HOURS

16.5 PER PERSON FOR 4 HOURS

Bottled Beer

Select two

Red and White Wine

Alamos Malbec and Indaba Chardonnay

■■■ HAVE IT ALL ■■■

16.5 PER PERSON FOR 3 HOURS

19.5 PER PERSON FOR 4 HOURS

House Margaritas & Mexican Martinis on the rocks

Famous and original!

Single Liquor Wells

Bacardi Silver Rum, 42 below Vodka, Jim Beam Bourbon, Bombay Gin and Dewar's Scotch

Red and White Wine

Alamos Malbec and Indaba Chardonnay

Bottled Beer

Select two

Sodas and juices

■■■ HAVE IT ALL PRIMO ■■■

18.5 PER PERSON FOR 3 HOURS

21.5 PER PERSON FOR 4 HOURS

House Margaritas & Mexican Martinis on the rocks

Famous and original!

Single Liquor Premiums

Bacardi Silver Rum, Grey Goose Vodka, Crown Whiskey, Tanqueray Gin, and Glenlivet Scotch

Red and White Wine

Alamos Malbec and Indaba Chardonnay

Bottled Beer

Select two

Sodas and juices

■■■ BEER SELECTIONS ■■■

Domestic Bottles

Budweiser, Bud Light, Miller Lite, Coors Light, Lone Star, Kaliber (Non-Alcoholic)

Import Bottles

Amstel Light, Bohemia, Corona, Heineken,

Dos XX Ambar, Dos XX Lager, Tecate (can), Negra Modelo, Pacifico

Draft

Kegs are available and priced according to selection

■■■ NON ALCOHOLIC ■■■

Tea & Water

Includes table, linens, ice,

tea, lemons, sweeteners and water.

2 per person

Coffee

Your choice of our House Blend, Kona or Guatemalan coffee served with half & half and sweeteners.

\$50 per 150 guests

 **APERITIVOS**
12 PER PERSON

- **Red & Green Salsa**
Famous and original - a staple for any Tex-Mex menu
- **Avocado Salsa**
A creamy salsa combining fresh avocado, cilantro, onion, garlic and spices
- **Chili Con Queso**
Served with fresh chips
- **Texas Star Nacho Bites**
A crispy corn tortilla chip topped with Tinga (chipotle marinated brisket), a dollop of sour cream, guacamole and pico de gallo.
- **Beef Fajita ala Mexicana Crispy Street Tacos**
A mini crispy corn tortilla filled with our ginger-soy marinated Beef Fajita and topped with red cabbage and a sprinkle of Cotija cheese.
- **Shrimp Stuffed Avocado**
A halved avocado filled with marinated shrimp, mango pico de gallo and drizzled with red pepper couli

 **APERITIVOS DOS**
10 PER PERSON
REQUIRES \$300 FRYER FEE

- **Red & Green Salsa**
Famous and original - a staple for any Tex-Mex menu
- **Avocado Salsa**
A creamy salsa combining fresh avocado, cilantro, onion, garlic and spices
- **Chili Con Queso**
Served with fresh chips
- **Chicken Flaquities****
Spiced chicken, tomatoes, peppers & onions in crispy flour tortillas
- **Veggie Flaquities****
Whole black and pinto beans, spinach, southwest corn, pico de gallo and cheese in crispy flour tortillas
- **Stuffed Jalapeños****
*Jalapeños stuffed with cream cheese
Sour Cream and Homemade Ranch for dipping*

 **APERITIVOS TRES**
14 PER PERSON
REQUIRES \$300 FRYER FEE

- **Red & Green Salsa**
Famous and original - a staple for any Tex-Mex menu
- **Avocado Salsa**
A creamy salsa combining fresh avocado, cilantro, onion, garlic and spices
- **Chili Con Queso**
Served with fresh chips
- **Mini Stuffed Avocados****
A miniature version of our most popular entrée! Avocado stuffed with spiced chicken and cheese.
- **Chicken Flautas****
Corn filled tortillas stuffed with spice chicken rolled and cooked to a golden brown
- **Veggie Flaquities****
Whole black and pinto beans, spinach, southwest corn, pico de gallo and cheese in crispy flour tortillas
- **Stuffed Jalapeños****
*Jalapeños stuffed with cream cheese
Sour Cream and Homemade Ranch for dipping*

*These items require a portable fryer; therefore, a \$300 service charge is required.

■ ■ ■ BAR-B-QUE

CHOOSE 2 MEATS: 17 PER PERSON
CHOOSE 3 MEATS: 19 PER PERSON
CHOOSE 4 MEATS: 20 PER PERSON
HAVE THEM ALL: 25 PER PERSON

■ **Slow Smoked Brisket**

Brown-sugar-rubbed brisket, slow-smoked with mesquite until tender and juicy.

■ **Jalapeño Sausage**

Smoked pork jalapeño sausage grilled to perfection.

■ **Smoked Chicken Quarters**

Our slow-smoked rotisserie chicken cut in quarters.

■ **Tender Pork Ribs**

Pork ribs so tender they fall off the bone.

■ **Smoked Turkey**

Slow-smoked perfectly seasoned whole turkeys.

All served with:

Trudy's secret recipe BBQ Sauce

Cilantro Lime Cole Slaw

Borracho Beans

Potato Salad

White bread

Pickles & Onions

CARVING STATIONS

\$150 PER STATION

Add a personalized feel to your event with a carving station for the Brisket, Smoked Chicken, Smoked Turkey or Pork Ribs.

■ ■ ■ FAJITA BAR

15 PER PERSON

■ **Red & Green Salsa**

Famous and original - a staple for any Tex-Mex menu

■ **Chili Con Queso**

Served with fresh chips



■ **Beef, Chicken & Portobello Fajitas**

Flour and Corn

Tortillas

Spanish rice

Refried Beans

Lettuce

Pico de Gallo

Cheese

Sour cream

Guacamole

COMBINATION MENUS

All served with Spanish rice, refried beans, pico de gallo, sour cream, mixed lettuce, mixed cheese, flour tortillas & corn tortillas.

■ ■ ■ DOS TANGO 14 PER PERSON

■ **Red & Green Salsa**

Famous and original - a staple for any Tex-Mex menu

■ **Chili Con Queso**

Served with fresh chips

■ **Texas Star Nacho Bites**

A crispy corn tortilla chip topped with Tinga (chipotle marinated brisket), a dollop of sour cream, guacamole and pico de gallo.



■ **Spiced Beef Tacos**

Spiced ground beef with tomatoes, peppers & onions

■ **Spiced Chicken Tacos**

Spiced chicken with tomatoes, peppers & onions

■ **Smoked Chicken Suiza Enchiladas**

Corn tortillas filled with slow smoked rotisserie chicken, topped with suiza sauce & mixed cheese

■ **Tejanas Enchiladas**

Corn tortillas filled with mixed cheese, topped with chile con carne and more cheese

■ ■ ■ DOS TANGO VARIATION 14 PER PERSON REQUIRES \$300 FRYER FEE

■ **Red & Green Salsa**

Famous and original - a staple for any Tex-Mex menu

■ **Chili Con Queso**

Served with fresh chips

■ **Chicken Flaquities****

Spiced chicken, tomatoes, peppers & onions in crispy flour tortillas



■ **Spiced Beef Tacos**

Spiced ground beef with tomatoes, peppers & onions

■ **Spiced Chicken Tacos**

Spiced chicken with tomatoes, peppers & onions

■ **Smoked Chicken Suiza Enchiladas**

Corn tortillas filled with slow smoked rotisserie chicken, topped with suiza sauce & mixed cheese

■ **Tejanas Enchiladas**

Corn tortillas filled with mixed cheese, topped with chile con carne and more cheese

**These items require a portable fryer; therefore, a \$300 service charge is required.

COMBINATION MENUS

All served with Spanish rice, refried beans, pico de gallo, sour cream, mixed lettuce, mixed cheese, flour tortillas & corn tortillas.

■ ■ ■ PASA DOBLE 16 PER PERSON

- **Red & Green Salsa**
Famous and original - a staple for any Tex-Mex menu
- **Chili Con Queso**
Served with fresh chips
- **Texas Star Nacho Bites**
A crispy corn tortilla chip topped with Tinga (chipotle marinated brisket), a dollop of sour cream, guacamole and pico de gallo.
- **Beef Fajita ala Mexicana Crispy Street Tacos**
A mini crispy corn tortilla filled with our ginger-soy marinated Beef Fajita and topped with red cabbage and a sprinkle of Cotija cheese.
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- **Chicken Fajita Tacos**
Marinated chicken fajita with onions & bell peppers
- **Beef Fajita Tacos**
Marinated beef fajita with onions & bell peppers
- **Smoked Chicken Suiza Enchiladas**
Corn tortillas filled with slow smoked rotisserie chicken, topped with suiza sauce & mixed cheese
- **Spiced Beef Chipotle Enchiladas**
Corn tortillas filled with spiced beef, topped with a smoky chipotle sauce and Monterey Jack cheese

■ ■ ■ PASA DOBLE VARIATION 16 PER PERSON REQUIRES \$300 FRYER FEE

- **Red & Green Salsa**
Famous and original - a staple for any Tex-Mex menu
- **Chili Con Queso**
Served with fresh chips
- **Chicken Flaquities****
Spiced chicken, tomatoes, peppers & onions in crispy flour tortillas
- **Stuffed Jalapeños****
Jalapeños stuffed with cream cheese served with homemade ranch
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- **Chicken Fajita Tacos**
Marinated chicken fajita with onions & bell peppers
- **Beef Fajita Tacos**
Marinated beef fajita with onions & bell peppers
- **Smoked Chicken Suiza Enchiladas**
Corn tortillas filled with slow smoked rotisserie chicken, topped with suiza sauce & mixed cheese
- **Spiced Beef Chipotle Enchiladas**
Corn tortillas filled with spiced beef, topped with a smoky chipotle sauce and Monterey Jack cheese

**These items require a portable fryer; therefore, a \$300 service charge is required.

COMBINATION MENUS

All served with Spanish rice, refried beans, pico de gallo, sour cream, mixed lettuce, mixed cheese, flour tortillas & corn tortillas.

 **ÚLTIMO**
18 PER PERSON

■ **Red & Green Salsa**

Famous and original - a staple for any Tex-Mex menu

■ **Chili Con Queso**

Served with fresh chips

■ **Shrimp Stuffed Avocado**

A half avocado filled with marinated shrimp, mango pico de gallo and drizzled with red pepper couli



■ **Chicken Fajita Tacos**

Marinated chicken fajita with onions & bell peppers

■ **Beef Fajita Tacos**

Marinated beef fajita with onions & bell peppers

■ **Smoked Chicken Suiza Enchiladas**

Corn tortillas filled with slow smoked rotisserie chicken, topped with suiza sauce & mixed cheese

■ **Quesadillas**

A 10 inch flour tortilla filled with Chicken Fajita or Beef Fajita, Monterey Jack cheese, and pico de gallo.

 **ÚLTIMO VARIATION**
18 PER PERSON
REQUIRES \$300 FRYER FEE

■ **Chili Con Queso**

Served with fresh chips

■ **Mini Stuffed Avocados****

A miniature version of our most popular entrée

■ **Stuffed Jalapeños****

Jalapeños stuffed with cream cheese served with homemade ranch



■ **Chicken Fajita Tacos**

Marinated chicken fajita with onions & bell peppers

■ **Beef Fajita Tacos**

Marinated beef fajita with onions & bell peppers

■ **Smoked Chicken Suiza Enchiladas**

Corn tortillas filled with slow smoked rotisserie chicken, topped with suiza sauce & mixed cheese

■ **Mini Chorizo Stuffed Chickens****

Cracker-crumble-breaded chicken breast stuffed with chorizo, fresh jalapeños and Monterey Jack cheese

**These items require a portable fryer; therefore, a \$300 service charge is required.

SPECIALTY FOOD BAR INCLUSIONS

All of the menus presented in this packet are served buffet style. The staff required to maintain & replenish the Specialty Food Bar are included. This staff will also assist in serving as needed and are always happy to answer your guests questions about the menu. Break down and clean-up of the food bar is also included.

- Set-up, maintain and replenish items on the food bar
- Assist in serving as needed and answer questions
- Break down & clean-up of food bar
- Bussing of tables as needed and when time allows

Menus in this packet include:

- Specialty Food Bar tables
- White or Black Specialty Food Bar linens
- Specialty Food Bar equipment including serving utensils

Time allowances are that of three hours plus an additional 1 - 1.5 hours for set-up. This includes:

- 1.5 hours of Specialty Food Bar serving time
- 1.5 hours clean-up of the Specialty Food Bar & prep areas

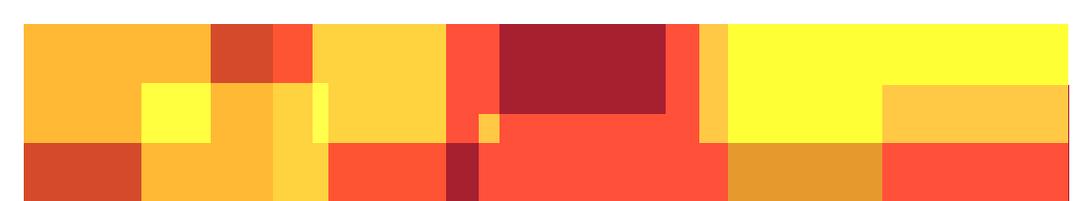
Additional time fees start at \$50 per hour and may vary based on amount of staff required. If venue requires caterers to stay until close of event and help with the clean-up of the entire venue, additional fees will incur.

Our Specialty Food Bar menus include travel within 30 miles of our Four Star location. We do consider events outside this radius on a case by case basis and additional travel fees may apply.

Confirming your event several weeks ahead of time is necessary to ensure the event has the proper planning and will be a success. We understand sometimes this is not possible but as much notice as possible is appreciated.

A \$500 deposit is due in order to confirm your booking. This is a non-refundable deposit but is applied to your entire bill upon completion of your event.

A signed Banquet Event Order and Event Agreement is due upon confirmation of your booking. You may make changes to your guest count, menu, bar options and add-ons up to the Monday of the full week prior to your event. All items subject to 20% service charge and 8.25% sales tax.



ADD-ONS ■ ■ ■

Outside of what is included for your Specialty Food Bar and Beverage Bar, we also have a number of items you may rent from us.

- Disposable dinner plates - black and heavy-weight
- Disposable flatware and linen-like napkins
1 per person for disposable plates and flatware
- Disposable appetizer or cake plates
.10 per plate
- China
- Flatware
- Glassware
2.10 per person for china dinner plates, flatware, & pint glasses
- Bar Glassware
Prices vary
- Cake cutting and plating
1 per person
- Additional Tables (cake table, gift table etc.)
25 per table, includes white or black linen

MENU SUBSTITUTIONS ■ ■ ■

If you don't see something you like on one of our menus please inquire about a substitution. We will accommodate your request as best we can; please know some items do not maintain the quality Trudy's requires on a Specialty Food Bar and may not be allowed. Substitutions may also require additional per person charges. These are determined on a case by case basis.

Add a Dinner Salad
2 dressing options
3 per person

Lettuce mix, carrots, mushrooms, tomatoes, and cucumbers
Dressing options: Ranch, Vinaigrette, Chipotle Ranch, Cilantro Pesto,
Gorgonzola Cream, Habanera Honey Mustard
4 per person for Caesar

Add our Specialty Dessert
Choose 2
3 per person

Brownies, Cheesecake Flan, Magic Bars, Pecan Bars, Coconut Lime Bars,
Chocolate Bars, Tres Leches Cake

BAR SERVICE ■ ■ ■

Our TABC certified bartenders are required when Trudy's provides the alcohol. Trudy's reserves the right to slow or cease service if necessary. We will not serve alcohol to any persons under the age of 21 and will require proper identification. If we hold the alcohol permit for the venue, all alcohol must be purchased and distributed through our bartenders as we are responsible for the service of it.