

From our Kitchen at

TEX-MEX

APPETIZERS

RATONES

Jalapeño and mixed cheese wrapped shrimp breaded and fried
2 per person / 9.49

VALENTIAS

Sautéed shrimp with red diablo sauce
2 per person / 9.49

AMANTES SHRIMP

Bacon wrapped shrimp with jalapeño and queso fresco
2 per person / 10.49

COCKTAIL FLAUTAS

Choice of chicken or brisket
2 per person / 7.49

COCKTAIL TAMALES

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

COCKTAIL QUESADILLAS

Choice of cheese, spinach or chicken
2 per person / 6.49
Choice of beef or shrimp
2 per person / 7.49

GRILLED VEGGIES

Zucchini, squash, red bell peppers, and portobello mushrooms
Half Pan 30.49 / Full Pan 41.99

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 33.99 / Full Pan 60.99
With Grilled Shrimp Half Pan 39.99 / Full Pan 70.49

CAESAR SALAD

Romaine lettuce, Parmesan cheese, avocado, and rustic croûtons
Half Pan 27.49 / Full Pan 49.49
With Grilled Chicken Half Pan 31.49 / Full Pan 56.49
With Fajita Beef Half Pan 41.99 / Full Pan 73.49

MIXED GREEN SALAD

Mixed greens, avocado, egg, cheddar cheese, tomato, rustic croûtons, and apple-wood smoked bacon
Half Pan 28.49 / Full Pan 50.49
Add Grilled Chicken Half Pan 31.49 / Full Pan 57.99
With Fajita Beef Half Pan 40.99 / Full Pan 72.49

SIDES

RED SALSA

Quart 9.49 / Half Gallon 19.99

GREEN SALSA

Quart 12.99 / Half Gallon 24.99

CHEDDAR CHEESE

Quart 11.49 / Half Gallon 19.99

SOUR CREAM

Quart 13.99 / Half Gallon 27.49

PICO DE GALLO

Quart 12.49 / Half Gallon 21.99

REFRIED PINTO OR BLACK BEANS

Quart 9.99 / Half Gallon 15.99

CHARRO BEANS

Quart 9.99 / Half Gallon 15.99

CASERO RICE

Quart 13.49 / Half Gallon 24.49

POBLANO RICE

Quart 14.49 / Half Gallon 25.99

CHILE CON QUESO

Quart 20.99 / Half Gallon 31.49

PURE GUACAMOLE

Quart 20.99 / Half Gallon 31.49

MIXED GUACAMOLE

Quart 18.99 / Half Gallon 29.99

El Tiempo Cantina

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
19.99 per person

DELUXE FAJITA PARTY PACKS

Beef Tenderloin Fajitas
27.99 per person

Grilled Shrimp Fajitas
25.99 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

18.99 per person

GROUND BEEF, RANCHERA CHICKEN, OR COCHINITA PIBIL TACOS

13.99 per person

ENCHILADA PACKAGES

Two Enchiladas per Person

CHEESE ENCHILADAS

Cheddar cheese enchiladas topped with red or green chili
A la Carte / 10.99 per person
With rice, beans, chips and red salsa / 13.99 per person

SPINACH ENCHILADAS

Sautéed spinach enchiladas topped with green cream sauce
A la Carte / 11.99 per person
With rice, beans, chips and red salsa / 13.99 per person

RANCHERA CHICKEN ENCHILADAS

Shredded chicken enchiladas topped with green Ranchera sauce
A la Carte / 11.99 per person
With rice, beans, chips and red salsa / 14.99 per person

GROUND BEEF ENCHILADAS

Ground beef enchiladas topped with red or green chili
A la Carte / 12.99 per person
With rice, beans, chips and red salsa / 15.99 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 / 95.99

FRESH FRUIT TRAY

Melon, berries, grapes, garlic toast points
Serves 12-20 / 62.99

SPINACH & ARTICHOKE DIP

Fresh chopped spinach, artichoke hearts, Mozzarella and
Parmesan cheese served with Crostinis
PINT (Serves 6) 15.99 / QUART (Serves 12) 22.99

PRIME RIB

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

SIDES

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

GARLIC BREAD	10 Count 10.99 / 20 Count 18.99
POBLANO CHEESE RICE	Half Pan 26.99 / Full Pan 47.99
GREEN BEANS AGLIO OLIO	Half Pan 24.99 / Full Pan 41.99
STEAMED BROCCOLI	Half Pan 23.99 / Full Pan 38.99
MASHED POTATOES	Half Pan 20.99 / Full Pan 36.99
CREAMED CORN	Half Pan 30.99 / Full Pan 56.99
SAUTÉED ASPARAGUS	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 / 12.99

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

CHICKEN SALAD SANDWICH / 10.99

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

TURKEY SANDWICH / 11.99

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

CHICKEN PESTO SANDWICH / 11.99

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

VEGGIE WRAP / 10.99

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 27.49 / Full Pan 49.49

Add Grilled Chicken Half Pan 31.49 / Full Pan 56.49

MIXED GREEN SALAD

Mixed greens, avocado, egg, cheddar cheese, tomato,
rustic croûtons and apple-wood smoked bacon
Half Pan 28.49 / Full Pan 50.49

Add Grilled Chicken Half Pan 31.49 / Full Pan 57.99

ITALIAN COBB SALAD

Diced grilled chicken, romaine, apple-wood smoked bacon, avocado,
tomato, crumbled blue cheese, egg, chives, and balsamic vinaigrette
Half Pan 41.99 / Full Pan 57.99

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 81.99 / Full Pan 152.99

VEGGIE LASAGNA

Half Pan 70.99 / Full Pan 128.99

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 81.99 / Full Pan 139.99

SHRIMP SCAMPI BOW-TIE

Bow-tie pasta, sautéed shrimp, spinach, tomatoes,
mushrooms and lemon butter wine sauce
Half Pan 86.99 / Full Pan 160.99

LINGUINE MARINARA WITH MEATBALLS & ITALIAN SAUSAGE

Half Pan 76.99 / Full Pan 140.99

LINGUINE MARINARA

Half Pan 50.99 / Full Pan 87.99

CHICKEN FETTUCCINE ALFREDO

Fettuccine pasta, grilled chicken, mushrooms, and white cream sauce
Half Pan 76.99 / Full Pan 141.99

CHICKEN FETTUCCINE PRIMAVERA

Fettuccine pasta, grilled chicken, veggies, and marinara sauce
Half Pan 60.99 / Full Pan 107.99

CHICKEN PARMIGIANA

Breaded chicken breast, marinara sauce, and mozzarella
Half Pan 79.99 / Full Pan 146.99

From our Kitchen at Tony Mandola's Gulf Coast Kitchen

ANTIPASTI

MINI CRAB CAKES

Served with tomatillo sauce
2.65 Each

MINI ITALIAN MEATBALLS

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

MINI PORK SPIEDINI

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

SHRIMP COCKTAIL VINCENTE

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

SALMON ON CUCUMBER

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

CHEESE AND FRUIT TRAY

Fresh seasonal fruit and a variety of
cheese served with crackers
104.99

MINI BEEF OR CHICKEN SATAY

Chicken 1.35 Each / Beef 1.85 Each

CAJUN FRIED BOUDIN BALLS

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

SPICY GRAPE BRUCHETTA

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

MINI CAPRESE SKEWERS

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

SPINACH STUFFED MUSHROOMS

Mushroom caps stuffed with seasoned
creamed spinach & baked
1.35 Each

ANTIPASTO MISTO TRAY

A variety of imported meats
and cheeses
156.99

SOUPS & SALADS

MAMA'S SEAFOOD GUMBO

Creole style seafood gumbo served with rice
26.00 Quart / 47.00 Half Gallon

LOBSTER BISQUE

A velvety mix of lobster meat, cream, onions, and bell pepper
26.00 Quart / 47.00 Half Gallon

SICILIAN SALAD

Mixed greens, red cabbage, artichoke hearts, olives, tomatoes,
carrots, and green onions with Italian Vinaigrette
31.00 Half Pan / 57.00 Full Pan

SIDES

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

CAJUN COLE SLAW

Quart 21.00 / Half Gallon 36.00

RED BEANS & RICE

Quart 26.00 / Half Gallon 47.00

GRILLED VEGGIES

Half Pan 32.00 / Full Pan 58.00

ROASTED POTATOES

Half Pan 21.00 / Full Pan 37.00

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 84.00 / Full Pan 136.00

FILET MIGNON

8oz topped with shallot Marsala sauce
36 per Person

SNAPPER MARTHA

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

VEGETABLE RATATOUILLE

Sautéed zucchini, squash, red onion, and tomatoes served over herb polenta
Half Pan 47.00 / Full Pan 79.00; +Chicken: Half Pan 74.00 / Full Pan 115.00

VEGETABLE JAMBALAYA

Long grain rice with bell peppers, onions, and herbs in tomato base sauce
Half Pan 47.00 / Full Pan 79.00; +Chicken: Half Pan 73.00 / Full Pan 115.00

PASTA

CHICKEN JOHN KIM

Grilled chicken breast topped
with mushrooms and peppers
in a white wine butter sauce
Half 73.00 / Full 136.00

CHICKEN PICATTA

Sautéed chicken breast topped
in lemon butter sauce with
mushrooms, and yellow onions
Half 73.00 / Full 136.00

CHICKEN MARSALA

Grilled chicken breast topped with mushroom Marsala sauce
Half Pan 73.00 / Full Pan 136.00

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

52.00 / Serves 8-10

BOURBON STREET BREAD PUDDING

Half Pan 42.00 / Full Pan 65.99

TRES LECHES

Half Pan 41.99 / Full Pan 69.99

PHILLY MANDOLA'S BANANA KEY LIME PIE

42.00 / Serves 8-10

CHOCOLATE CAKE

47.00 / Serves 8-10

MINI CANNOLIS

Chocolate, Amaretto, or Pistachio
25.99 / Dozen

ITALIAN CREAM CAKE

73.00 / Serves 9-12

SWEET STRAWBERRY PIE

42.00 / Serves 8-10

TRADITIONAL BREAD PUDDING

Half Pan 42.00 / Full Pan 68.00

MEXICAN FLAN

Half Pan 41.99 / Full Pan 62.99

LAURENZO'S ALMOND CRUSTED KEY LIME PIE

42.00 / Serves 8-10

CHOCOLATE, KEY LIME, OR MIXED FRUIT TARTLETES

1.50 each

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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 **DOMESTIC CERVEZA**
5.75 / per Bottle 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, Italian and Gulf Coast Seafood to your residence, place of business or wherever you may be hosting your next function or event. All orders include disposable plates & 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

\$15 Per Disposable Chafing Set (With Out Set Up)

\$75 Set-Up Fee (Includes 4 Disposable Chafers)

FULL CATERING SERVICE

Full-service catering includes stainless steel chaffing dishes, serving utensils, disposable plates and packaged utensils.

Does not include glassware, chinaware or silverware.

\$500 Minimum for Full Catering Service; \$125 per Server (3 hours serving and 2 hours for set up and clean up) 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 per server for service provided after the 3 hour serving time.

A 20% Gratuity is included with parties of 25 or more for full service 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 bartender catering must be scheduled and confirmed 7 days in advance to obtain a TABC permit.

\$125 per Bartender (3 hours serving and 2 hours for set up and clean up)

Margarita Machine Rental depends on availability of machine.

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Delivery and Set-Up needs to be confirmed at least 24 hours in advance from the date of service. All Full-Service Catering to be confirmed 48 hours in advance of the date of service. Weekend and Holidays must be confirmed 72 hours in advance of the date of service. Changes to the party should be allowed at least 24 hours in advance. Catering proposals will be sent by email for review and confirmation. Form of Payment is required along with your full name and signature to confirm and schedule your event. We accept all Major Credit Cards.