

Fernando's

MEXICAN CUISINE

CATERING

Fernando's is available to assist with full service catering, on-site grilling, buffet set-up, or drop-off catering service.



FERNANDO'S CATERING
214.226.9777
Catering@FernandosTexMex.com

MIDWAY | 214.351.9010

4347 W. Northwest Hwy. #100 | Dallas, TX 75220

CITYLINE | 972.234.1730

1250 State Street #100 | Richardson, TX 75082

CATERING | 214.226.9777

6445 Cedar Springs Rd. #205 | Dallas, TX 75235

Catering@FernandosTexMex.com

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ENTERTAINING MADE EASY & FUN

Mixed appetizer botanas & frozen margaritas are the perfect addition to any party



CATERING RENTALS

CHINA & TABLEWARE	2.75 per person
GLASSWARE	2.25 per person
CHINA, TABLEWARE & GLASSWARE	4.50 per person

Cloth napkins are included at no additional charge with any china or glassware rental.

Other rentals, including tables, chairs, and specialty décor, are available upon request.

BRUNCH

Extensive selection of brunch menu items also available

CATERING SERVICES

FULL SERVICE CATERING

- ◆ Chafing dishes, serving platters, bowls, utensils, and table linens are provided for the buffet tables
- ◆ China, flatware, glassware, and cloth napkins are available for rental at an additional charge
- ◆ Services include dining and buffet set-up, full food and bar service, breakdown, and clean-up
- ◆ Other services may be available upon request
- ◆ A fee for labor per server is charged for full service catering
- ◆ A gratuity is charged for full service catering
- ◆ Minimum 20 guests

BUFFET SET-UP SERVICE

- ◆ Chafing dishes, serving platters, bowls, utensils, and table linens are provided for the buffet tables
- ◆ China, flatware, glassware, and cloth napkins are available for rental at an additional charge
- ◆ Services include buffet set-up, breakdown, and clean-up
- ◆ A rental fee for the buffet equipment is charged depending upon the size of the event
- ◆ A delivery fee is applied and a gratuity is charged for buffet set-up service

DROP-OFF CATERING SERVICE

- ◆ Food is packaged and delivered hot or cold, as appropriate, in disposable aluminum pans and set up buffet style
- ◆ Disposable serving utensils are provided
- ◆ Disposable plates, flatware, cups, and napkins are provided
- ◆ A delivery fee is applied and a gratuity is charged for drop-off catering service
- ◆ A fee is charged for individual meal packaging with chips and salsa

FERNANDO'S FAJITA MAN & ON-SITE GRILLING

- ◆ One of Fernando's chefs and on-site grilling at your party or event
- ◆ Minimum 75 people
- ◆ A grill and equipment fee of \$350.00 is charged for on-site grilling
- ◆ Disposable plates, napkins, and tableware are included
- ◆ A gratuity is charged for on-site grilling

Catering quotes are valid for thirty days.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Menu items may contain or come into contact with wheat, eggs, nuts, milk, and other ingredients that may affect those with food allergies. Due to shared equipment and cooking spaces, we cannot guarantee that menu items are free of common allergens that may affect those with special dietary requirements or certain medical conditions.

APPETIZERS & ADD-ON'S

CHILE CON QUESO (PER QUART) 28.00

Smooth melted cheeses seasoned and served with crisp tostado chips — your choice of plain, blanco, spicy serrano, or fresh jalapeño + cilantro.

QUESO ADD-ONS (PER QUART) 7.00

Your choice of ground beef, brisket, guacamole, sour cream, or pico de gallo.

GUACAMOLE (PER QUART) 36.00

Freshly made to order.

PICO DE GALLO (PER QUART) 20.00

Fresh tomato, onion and jalapeño.

FERNANDO'S HOMEMADE SALSAS (PER QUART) 16.00

Traditional red, avocado or cilantro. Served with tortilla chips.

MEXICAN LAYERED DIP 35.00

Layers of refried beans, jack and cheddar cheese, guacamole, sour cream, tomato, green onion, and salsa roja. (SERVES 10 - 15)

MEXICAN COLE SLAW (PER QUART) 18.00

Green and purple cabbage, chiles poblanos, carrot and cilantro.

FERNANDO'S CEVICHE (PER PERSON) 10.00

White fish and shrimp, marinated in fresh lime juice, tossed with tomato, onion, cilantro and fresh jalapeño, then garnished with avocado. (MINIMUM 10 PEOPLE)

MEXICAN SHRIMP COCKTAIL (PER PERSON) 10.00

Cooked shrimp chilled in a refreshing cocktail sauce with tomato, onion, jalapeño, cilantro, and avocado.

JICAMA | CUCUMBER | MANGO 7.00

With chile and lime.

SIDE SALAD w/ DRESSING 5.00

Mixed greens with tomato, cucumber, shredded cheese and two dressings on the side.

SIDE ENSALADA CAESAR MEXICANA 6.00

Traditional preparation of Caesar salad with parmesan, croutons, avocado, jicama, and roasted red bell pepper.

Chips & homemade salsa included with entrée menu items

ENSALADA

FAJITA SALAD 13.50

Mixed lettuce, red cabbage, tomato, red onion, avocado, and jack and cheddar cheeses with jalapeño ranch dressing.

ENSALADA CAESAR MEXICANA 13.50

Traditional preparation of Caesar salad with parmesan, croutons, avocado, jicama, and roasted red bell pepper.

SALAD ADD-ONS

Grilled Chicken Fajita +6.00 | Grilled Beef Fajita +7.00
Combo Grilled Chicken + Beef Fajita +7.00
Grilled Shrimp +8.00 | Grilled Salmon +10.00



TEX-MEX FAVORITES

ENCHILADAS 16.00

Two enchiladas with your choice of cheese, chicken, beef, brisket or spinach. Served with Mexican rice and beans.

TACO BAR 16.00

Two soft or crispy tacos with your choice of chicken or beef along with shredded lettuce, tomato and cheddar cheese. Served with Mexican rice and beans.

CREATE YOUR OWN COMBINATION

Two 16.00 | Three 17.50 | Four 19.00 (PIECES PER PERSON)

Your choice of cheese, chicken, beef, brisket or spinach enchiladas, chicken or beef tacos, chicken flautas and pork tamales. Served with Mexican rice and beans.

CLASSIC FAJITAS

Chicken 22.00 | Beef 23.00 | Shrimp 25.00

Combo Chicken + Beef 23.00 | Vegetable 20.00

Served with sautéed onions, mild peppers, Mexican rice and beans, fresh guacamole, sour cream, pico de gallo, grated cheese and corn and flour tortillas.

MEXICAN BOTANAS (PIECES PER PERSON)

Three 12.00 | Four 14.50 | Five 17.00 | Six 19.50

Assorted appetizers including quesadillas, flautitas, stuffed jalapeños, chimichangas, mini-brisket tacos, and mini-shredded chicken tacos. Served with fresh guacamole, sour cream, pico de gallo and salsas.

SPECIALTY TACOS

MEXICAN STREET TACOS 19.50

Marinated and grilled beef or chicken tucked into grilled corn or flour tortillas and garnished with chopped white onion, fresh cilantro, wedges of lime, and callejera salsa. Served with Mexican cole slaw and cilantro rice.

ADD GUACAMOLE 3.00

BRISKET TACOS 18.50

Our own special brisket tacos with jack cheese and grilled onions. Served with fresh guacamole, pico de gallo, molcajete salsa and Mexican rice and beans.

TACOS DE CAMARONES 22.00

Grilled corn tortillas filled with sautéed shrimp, onions, jalapeños, and cheeses. Served with fresh guacamole, sour cream, pico de gallo and cilantro rice.

TACOS DE PESCADO 21.50

Grilled corn tortillas filled with sautéed tilapia, onions, chiles poblanos, and cheeses along with a poblano sauce. Served with rice and vegetables.

FERNANDO'S SPECIALTIES

PECHUGA DE POLLO 21.00

Marinated and grilled boneless breast of chicken topped with a fresh tomatillo cilantro sauce or a sour cream tomatillo sauce and jack cheese. Served with vegetables and Mexican rice.

POLLO ASADO 21.00

Marinated and grilled boneless breast of chicken with sautéed mushrooms, onions, and chiles poblanos. Served with Mexican rice and beans.

CARNE ASADA 25.00

Marinated and grilled beef served with fresh guacamole, sour cream, pico de gallo and Mexican rice.

FAJITA SKEWERS

Chicken 22.00 | Beef 23.00 | Shrimp 25.00

Marinated and grilled with onions, red bell pepper and chiles poblanos. Served with callejera salsa, Mexican cole slaw and cilantro rice.

GRILLED SALMON 28.00

Fresh salmon filet, grilled and topped with your choice of a tequila lime sauce or a white wine lemon caper butter sauce. Served with cilantro rice and vegetables.

CHILE RELLENO

Cheese 18.00 | Chicken 19.00 | Beef 20.00 | Shrimp 21.00

Roasted poblano pepper filled with your choice of cheese, chicken, beef, or shrimp and served with a trio of sauces, sautéed vegetables, and Mexican rice.

PERFECT FOR PASSING

FERNANDO'S CEVICHE CUPS 6.00 (MINIMUM 24 PEOPLE)

GAZPACHO SHOOTERS 4.00

A refreshing chilled blend of tomato, cucumber, onion and bell pepper. **(MINIMUM 24 PEOPLE)**

BACON WRAPPED JUMBO SHRIMP 70.00 (1 DOZEN)

MINI FAJITA SKEWERS (1 DOZEN)

Chicken 72.00 | Beef 78.00 | Shrimp 84.00 | Vegetable 66.00

Marinated and grilled with onions, red bell pepper and chiles poblanos.

BEVERAGES

(CUPS, ICE, LEMONS AND SWEETENERS INCLUDED)

ICED TEA OR LEMONADE 2.50

SOFT DRINKS & BOTTLED WATER 3.00



ALCOHOLIC BEVERAGES

The following pricing is based upon (10) beverages per package. Additional packages and an allowance for overage will be charged accordingly.

HOUSE FROZEN OR ROCKS MARGARITA 100.00

FLAVORED FROZEN MARGARITA OR SWIRL 110.00 Mango, Strawberry, Peach, Sangria, or Red Wine

ANITA MARGARITA 150.00

House tequila blanco, triple sec, and fresh lime juice on the rocks. Nothing more — no margarita mix, no simple syrup, no nada!

RANCH WATER 150.00

House tequila blanco, Topo Chico, and fresh lime juice on the rocks

HOUSE LIQUOR SELECTIONS w/ MIXERS 130.00

Call liquor pricing available upon request

DOMESTIC OR IMPORTED MEXICAN BEER 60.00

HOUSE WHITE WINE | HOUSE RED WINE 120.00

Alternate wine pricing available upon request



DESSERTS

HOMEMADE PRALINES 4.00

CHOCOLATE CHUNK COOKIES 3.00

BROWNIE BARS 4.00

SOPAPILLA w/ CINNAMON & HONEY 3.00

HOMEMADE FLAN 6.00

TRES LECHEs CAKE (14 SLICES) 85.00

FERNANDO'S POPSICLE CART 5.00 (MINIMUM 60 POPSICLES)

