

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 / 7.99

VALENTIAS

Sautéed shrimp with red diablo sauce
2 per person / 8.99

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 / 5.99

COCKTAIL TAMALES

Pork tamales made fresh upon request. Sold by two dozen only and must order 24 hours in advance
25.99 / 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

GRILLED VEGGIES

Zucchini, squash, red bell peppers, and portobello mushrooms
Half Pan 26.99 / Full Pan 38.99

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 28.99 / Full Pan 53.99
With Grilled Shrimp Half Pan 34.99 / Full Pan 64.99

CAESAR SALAD

Romaine lettuce, Parmesan cheese, avocado, and rustic croûtons
Half Pan 24.99 / Full Pan 44.99
With Grilled Chicken Half Pan 27.99 / Full Pan 49.99
With Fajita Beef Half Pan 38.99 / Full Pan 68.99

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

Choice of Rice and Beans, Chili 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
26.99 per person

Grilled Shrimp Fajitas
22.99 per person

TACO BAR

Sold Buffet Style

All Taco Bars include two crispy or two soft tortillas, choice of 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 choice of rice and 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 choice of rice and 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 choice of rice and 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 choice of rice and beans, chips and red salsa / 14.99 per person

**TO SCHEDULE YOUR DELIVERY, SET-UP,
OR CATERING EVENT PLEASE CALL**

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OR EMAIL US AT

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From our Kitchen at *Laurenzo's Restaurant*

CLASSIC AMERICAN

APPETIZERS

ITALIAN CHEESES

Asiago, provolone, Parmesan, mozzarella, and dried fruit
Serves 12-20 / 79.99

FRESH FRUIT TRAY

Melon, berries, grapes, garlic toast points
Serves 12-20 / 49.99

SPINACH & ARTICHOKE DIP

Fresh chopped spinach, artichoke hearts, Mozzarella and Parmesan cheese served with Crostinis
PINT (Serves 6) 13.99 / QUART (Serves 12) 20.99

PRIME RIB

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

SIDES

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

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

Add Grilled Chicken *Half Pan 27.99 / Full Pan 49.99*

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 75.99 / Full Pan 140.99

VEGGIE LASAGNA

Half Pan 65.99 / Full Pan 119.99

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 70.99 / Full Pan 129.99

SHRIMP SCAMPI BOW-TIE

Bow-tie pasta, sautéed shrimp, spinach, tomatoes, mushrooms and lemon butter wine sauce
Half Pan 80.99 / Full Pan 149.99

LINGUINE MARINARA WITH MEATBALLS & ITALIAN SAUSAGE

Half Pan 70.99 / Full Pan 130.99

LINGUINE MARINARA

Half Pan 45.99 / Full Pan 80.99

CHICKEN FETTUCCINE ALFREDO

Fettuccine pasta, grilled chicken, mushrooms, and white cream sauce
Half Pan 69.99 / Full Pan 129.99

CHICKEN FETTUCCINE PRIMAVERA

Fettuccine pasta, grilled chicken, veggies, and marinara sauce
Half Pan 55.99 / Full Pan 99.99

CHICKEN PARMIGIANA

Breaded chicken breast, marinara sauce, and mozzarella
Half Pan 72.99 / Full Pan 134.99

From our Kitchen at Tony Mandela's Gulf Coast Kitchen

ANTIPASTI

MINI CRAB CAKES

Served with tomatillo sauce
2.00 Each

MINI ITALIAN MEATBALLS

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

MINI PORK SPIEDINI

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

SHRIMP COCKTAIL VINCENTE

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

SALMON ON CUCUMBER

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

CHEESE AND FRUIT TRAY

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

MINI BEEF OR CHICKEN SATAY

With grilled vegetables
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
1.50 Each

SPICY GRAPE BRUCHETTA

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

MINI CAPRESE SKEWERS

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

SPINACH STUFFED MUSHROOMS

Mushroom caps stuffed with seasoned creamed spinach & baked
1.25 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

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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

5.50 / per Bottle

DOMESTIC CERVEZA

4.50 / 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 Chaffers)

\$45 Disposable Chaffers (With Out Set Up)

FULL CATERING SERVICE

Full service catering includes stainless steel chaffing dishes, serving utensils, foam plates and packaged utensils for food service. Does not include glassware, china ware 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 bartender catering must be scheduled and confirmed 7 days in advance to obtain a TABC permit. Margarita Machine Rentals depend on availability of machine.

\$125 per Bartender (Minimum of 5 Hours)

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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.