



Fresa's
CHICKEN AL CARBON

SPECIAL EVENT CATERING

*Make your next event unforgettable with Fresa's Special Event Catering!
This turn-key solution, complete with staff, serving pieces and expanded menu offerings, is ideal for rehearsal dinners, weddings, corporate functions or birthday parties. Customize the menus and service-style specific to your event and let us do the rest!*

CONTACT US FOR A QUOTE:

EVENTS@FRESASCHICKEN.COM

(737) 222-5395

Fresa's SPECIAL EVENT CATERING



AT-A-GLANCE

- Staffed, full-service catering
- Expanded menu offerings
- Buffet, family-style or cocktail service
- Customizable bar packages
- Sophisticated and stylish displays
- Rentals coordination available for china, flatware, glassware and linens
- Experienced and professional staff
- Service throughout the Greater Austin Area including Westlake, Dripping Springs and Round Rock

SPECIAL EVENT CATERING MENU

APPETIZERS

BOTANAS STATIONS

CLASSIC TRIO - Queso, Guacamole & Fire-Roasted Red Salsa \$7 per Guest

SALSA BAR - Fire-Roasted Red Salsa & Avocado Verde Salsa \$4 per Guest

GUACAMOLE BAR - Classic, Green Apple & Chipotle Bacon \$9 per Guest

TOTALLY LOADED QUESO BAR - Black Beans, Guacamole, Chorizo,
Pico de Gallo, Queso Fresco, Salsa Bruja \$9 per Guest

Served w/ Tortilla Chips

PASSED BITES

Minimum of Two Selections

BLUE CRAB TOSTADA - Jicama, Apple, Avocado \$5 per Guest

BEET TOSTADA - Grilled Sweet Potato, Poblano Ranch, Red Chimichurri, Crema, Cilantro \$4 per Guest

ESQUITES - Mexican Street Corn off-the-cob, Mayo, Cotija Cheese, Chile Tajín \$3 per Guest

LA FRESA TAQUITO - Pulled Achiote Chicken, Guacamole, Cabbage, Grilled Onion,
Cotija Cheese, Cilantro, Corn Tortilla \$4 per Guest

ENTREES

WOOD-GRILLED MEALS (F) (B)

EL TÍPICO - Achiote & Citrus Chicken \$12 per Guest

EL CLÁSICO - Achiote & Citrus Chicken and Chimichurri Skirt Steak \$22 per Guest

EL SUPREMO - Achiote & Citrus Chicken, Chimichurri Skirt Steak and
Aji-Glazed Gulf Prawns \$30 per Guest

Served w/ Grilled Onion, Marinated Jalapeño, Corn Tortillas & Salsas

TACO BARS (B) (S)

EL UNO - Pulled Achiote Chicken \$14 per Guest

EL DOS - Pulled Achiote Chicken and Smoked Beef Brisket \$18 per Guest

EL TRES - Pulled Achiote Chicken, Smoked Beef Brisket and Piloncillo Pork Shoulder \$22 per Guest

*Served w/ Corn Tortillas and Taco Toppings: Cotija Cheese, Shredded Cabbage, Grilled Onions,
Pickled Jalapeño, Pico de Gallo, Cilantro, Crema, Limes & Salsas*



SPECIAL EVENT CATERING MENU, CONT'D

SIDES

VERDURAS & ENSALADAS (B) (F) (S)

ESQUITES - Mexican Street Corn off-the-cob, Mayo, Cotija Cheese, Chile Tajín

GRILLED BEETS - Chimichurri, Cotija Cheese, Pepitas w/ Saffron-Chile Aioli

GRILLED SWEET POTATOES - w/ Poblano Ranch

GRILLED CAULIFLOWER - Carrots, Red Cabbage, Jalapeño, Onion, Sherry Shallot Vinaigrette

KALE CAESAR - Tender Kale, Cotija Cheese, Avocado, Escabeche, Boiled Egg, Bolillo Croutons w/ Classic Caesar Dressing

JEREZ SALAD - Power Greens, Marinated Chickpeas, Spicy Carrots, Pepitas, Queso Fresco w/ Sherry Shallot Vinaigrette

CHOPPED SALAD - Romaine, Bacon, Boiled Egg, Avocado, White Cheddar, Tomato, Red Onion w/ Sherry Shallot Vinaigrette

\$7 per Guest 2 Selections / \$10 per Guest 3 Selections

RICE & BEANS (B) (F) (S)

MEXICAN RICE - Peas, Carrots, Chicken Caldo

WHITE RICE - Steamed w/ Aromatics

CHARRO BEANS - Smoked Pork, Jalapeño, Tomato

BLACK BEANS - Sofrito, Cilantro

\$3 per Guest 2 Selections

EXTRAS

DESSERTS (P) (S) (T)

MEXICAN WEDDING COOKIES \$4 per Guest

ICE CREAM CART - Stocked w/ Your Choice of 2 Seasonal Flavors \$6 per Guest & \$100 cart fee

LATE NIGHT SNACK (S) (T)

BREAKFAST TACOS - Your Choice of 3 Classic Tacos, Salsas \$5 per Guest

POZOLE - Guajillo Broth, Pork Shoulder, Herb Garnish \$4 per Guest

(P) PASSED (S) STATION (B) BUFFET (F) FAMILY-STYLE* (T) TO-GO

*\$2 Charge per Guest for Family-Style Service

SPECIAL EVENT CATERING MENU, CONT'D

BAR

SPECIALTY COCKTAIL BAR

Choice of 2 specialty cocktails, 3 beers & 2 wines \$32 per Guest

BEER, WINE, & MARGARITAS

Classic margarita plus choice of 3 beers & 2 wines \$26 per Guest

BEER & WINE

Choice of 3 beers & 2 wines \$21 per Guest

ADD-ONS

STANDARD SPIRITS - Tito's Vodka, Bulleit Bourbon, Botanist Gin
& Bacardi Maestro Rum \$8 per Guest

SIPPING TEQUILA - 512 Tequila Blanco & Corralejo Reposado \$6 per Guest

SPECIALTY COCKTAILS

PALOMA - Tequila Blanco, Grapefruit Soda, Lime Juice, St. Germaine

CUCUMBER CILANTRO MARGARITA - Tequila Blanco, Lime Juice,
Combier, Sugar-Lime Salt Rim

ANCHO CHILE MARGARITA - Tequila Blanco, Lime Juice, Ancho Reyes, Agave,
Sweet Chile Salt Rim

CUBA LIBRE - White Rum, Mexican Coke, Lime

BEER

Modelo Especial

Dos Equis

Lonestar 16oz

Karbach Weekend Warrior

Deep Ellum Neato Bandito

Austin Eastciders Original

WINE

Maschio Sparkling Rose

Zardetto Prosecco

Bollini Pinot Grigio

Oberon Sauvignon Blanc

Farm To Table Pinot Noir

Roth Estate Cabernet Sauvignon

Catena Malbec