



Fresa's
CHICKEN AL CARBON

ON-SITE EVENTS

Host your next event at Fresa's South First! Our indoor dining room and expansive patio are ideal for anything from casual happy hours to group dining to weddings or corporate events. Conveniently located in the heart of town, under a grove of live oak trees, the setting is as uniquely Austin as is Fresa's.

CONTACT US TO BOOK YOUR EVENT

CATERING@FRESASCHICKEN.COM

(512) 428-5077

Fresa's ON-SITE EVENTS



AT-A-GLANCE

- Solutions to accommodate any group size
- Convenient location - just one mile south of downtown Austin
- 45 on-site parking spaces and optional valet service
- Options for group dining & happy hours, as well as private and semi-private events
- Outdoor stage for music or presentations
- Indoor, patio or full restaurant options

ON-SITE EVENTS

GROUP DINING *15 to 50 guests*

- Indoor or patio seating
- 15 guest minimum
- Prix fixe menu required
- Lunch and dinner menus available
- Bar charged on consumption

GROUP SIZE

Indoor or Patio
15-50

HAPPY HOUR *15 to 60 guests*

- Special Happy Hour pricing
- Reserved event area
- Botanas buffet included
- 15 guest minimum
- Limited to 3PM - 7PM Mon-Thu

GROUP SIZE

Patio	Indoor
15-60	15-40

PRIVATE & SEMI-PRIVATE EVENTS *Up to 300 guests*

- Indoor, patio or full restaurant options
- Customized food & bar menus
- Buffet, family-style or cocktail service
- Outdoor stage for music or presentations

GROUP SIZE

- SEATED/STANDING -

Indoor	Patio	Full Restaurant
70/90	170/210	240/300

BUYOUT PRICING*

	Mon-Wed	Thu-Sun
INDOOR ONLY	\$3,500	\$6,000
PATIO ONLY	\$6,000	\$11,000
FULL RESTAURANT	\$10,000	\$18,000

*Buyout pricing based on a Room Fee plus a Food & Beverage Minimum

* Discounted pricing available for daytime events

* Listed prices subject to change for Austin special events including but not limited to ACL, SXSW and F1

GROUP DINING MENUS

FAMILY-STYLE MEAL

Our most popular option— perfect for lunch or dinner

CLASSIC GUACAMOLE

CLASSIC QUESO

ACHIOTE & CITRUS CHICKEN

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

ADD-ON

CHIMICHURRI SHIRT STEAK - \$8 per Guest

RICE

White or Mexican

BEANS

Charro or Black Beans

VERDURAS & ENSALADAS

Choice of 2 - See Menu

CHURROS

w/ Dulce De Leche

\$24 per Guest

JUST BOTANAS

An option for just snacks to share

GUACAMOLE

Classic, Green Apple or Chipotle Bacon

QUESO

Classic, Chorizo or Totally Loaded

CHICKEN FLAUTAS

w/ Poblano Ranch

LA GRINGA QUESADILLA

Agave-Lime Chicken, Grilled Onions, Rajas, Oaxaca Cheese, Flour Tortilla

ADD-ON

BLACK BEAN PACHUCOS - \$2 per Guest

Queso Monterey, Crispy Corn Masa w/ Avocado Verde Salsa & Crema

\$18 per Guest

GROUP DINING MENUS, CONT'D

LUNCH

Available daily 11AM - 4PM

CLASSIC GUACAMOLE

CLASSIC QUESO

— CHOICE OF LUNCH ENTREE —

Your guests will make their selection at the table

1/4 ACHIOTE & CITRUS CHICKEN

Served with Charro Beans, Mexican Rice, Grilled Onion, Marinated Jalapeño,
Corn Tortillas & Salsas

LA FRESA TACOS

Pulled Achiote Chicken, Guacamole, Cabbage, Grilled Onion, Cotija Cheese,
Cilantro, Corn Tortilla

Choice of Charro Beans & Mexican Rice or Half Kale Caesar

SUPER BOL

Pulled Achiote Chicken, Tender Kale, White Rice, Avocado, Black Beans, Escabeche,
Pico de Gallo, Queso Fresco w/ Poblano Ranch

CHOPPED SALAD

Romaine, Bacon, Egg, Avocado, Tomato, Red Onion, White Cheddar, Red Wine Vinagrette.
Choice of Agave-Lime Chicken or Adobo Shrimp

\$16 per Guest

BRUNCH

Available Saturday & Sunday from 8AM-11AM

CLASSIC GUACAMOLE

CLASSIC QUESO

— CHOICE OF BRUNCH ENTREE —

Your guests will make their selection at the table

CHILAQUILES

Crispy Tortilla Strips, Guajillo Sauce, Queso Monterey,
Black Bean Puree, Scrambled Eggs, Crema, Avocado

MIGAS

Scrambled Eggs, Tortilla Chips, Pico De Gallo, Queso Fresco, Avocado,
Cilantro, Black Beans, Flour Tortillas

BREAKFAST QUESADILLA

Scrambled Eggs, Choice of Bacon or Chorizo, Fire-Roasted Red Salsa,
Queso Monterey, Cilantro, Flour Tortilla

BACON, EGG & CHEESE BREAKFAST TACOS

\$16 per Guest

PRIVATE EVENT MENU - SEATED

\$24 PER GUEST - BUFFET

\$26 PER GUEST - FAMILY STYLE

APPETIZERS

BOTANAS STATION

Choose One

GUACAMOLE BAR - Classic, Green Apple, Chipotle Bacon

CLASSIC TRIO - Queso, Classic Guacamole & Fire-Roasted Red Salsa

TOTALLY LOADED QUESO BAR - Black Beans, Guacamole, Chorizo,
Pico de Gallo, Queso Fresco, Salsa Bruja

Includes Tortilla Chips

PASSED BITES

Patio and Full Buyouts Only

Includes All Three

BLUE CRAB TOSTADA - Jicama, Apple, Avocado

BEET TOSTADA - Grilled Sweet Potato, Poblano Ranch, Red Chimichurri, Crema, Cilantro

BLACK BEAN TOSTADA - Crema, Pico de Gallo, Queso Fresco

+\$12 per Guest

ENTREES

Choose One

WOOD-GRILLED MEALS

EL TÍPICO - Achiote & Citrus Chicken

EL CLÁSICO - Achiote & Citrus Chicken and Chimichurri Strip Steak *+\$8 per Guest*

EL SUPREMO - Achiote & Citrus Chicken, Chimichurri Strip Steak
and Aji-Glazed Gulf Prawns *+\$16 per Guest*

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

TACO BAR

Buffet Only

EL UNO - Pulled Achiote Chicken

EL DOS - Pulled Achiote Chicken and Smoked Beef Brisket *+\$4 per Guest*

EL TRES - Pulled Achiote Chicken, Smoked Beef Brisket and Adobo Shrimp *+\$6 per Guest*

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

PRIVATE EVENT MENU - SEATED , CONT'D

SIDES

VERDURAS AND ENSALADAS

Choose Two

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

Additional Selections +\$3 each per Guest

RICE AND BEANS

Choose Two

MEXICAN RICE - Peas, Carrots, Chicken Caldo

WHITE RICE - Steamed w/ Aromatics

CHARRO BEANS - Smoked Pork, Jalapeno, Tomato

BLACK BEANS - Sofrito, Cilantro

DESSERT

Choose One

DULCE DISPLAY - Mexican Wedding Cookies, Brown Butter Fudge Brownies & Churros w/ Dulce de Leche

ICE CREAM CART - Stocked w/ 2 Seasonal Flavors *+\$3 per Guest*



PRIVATE EVENT MENU - COCKTAIL

\$24 PER PERSON

STATIONS

BOTANAS

Choose One

GUACAMOLE BAR - Classic, Green Apple, Chipotle Bacon

CLASSIC TRIO - Queso, Classic Guacamole & Fire-Roasted Red Salsa

TOTALLY LOADED QUESO BAR - Queso, Chorizo, Black Beans, Guacamole, Pico de Gallo, Queso Fresco, Salsa Bruja

Includes Tortilla Chips

VERDURAS

Includes All Three

ESQUITES - Mexican Street corn off-the-cob, Mayo, Cotija, Chile Tajin

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

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

FAVORITAS

Includes All Three

BLACK BEAN PACHUCOS - Queso Monterey, Crispy Corn Masa w/ Avocado Verde Salsa & Crema

LA GRINGA QUESADILLA - Agave-Lime Chicken, Grilled Onion, Rajas, Queso Monterey, Flour Tortilla w/ Avocado Verde Salsa & Crema

CHICKEN FLAUTAS - w/ Poblano Ranch

PASSED BITES

Patio and Full Buyouts Only

Includes All Four

BLUE CRAB TOSTADA - Jicama, Apple, Avocado

BEET TOSTADA - Grilled Sweet Potato, Poblano Ranch, Red Chimichurri, Crema, Cilantro

BLACK BEAN SOPES - Crema, Pico de Gallo, Queso Fresco

LA FRESA TAQUITO - Pulled Achiote Chicken, Guacamole, Cabbage, Grilled Onion, Cotija Cheese, Cilantro, Corn Tortilla

+\$14 per Guest

DESSERT

Choose One

DULCE DISPLAY - Mexican Wedding Cookies, Brown Butter Fudge Brownies & Churros w/ Dulce de Leche

ICE CREAM CART - Stocked w/ 2 Seasonal Flavors *+\$3 per person*