

CATERING MENU



Thank you for choosing the Red Onion to cater your special event. We offer a full range of catering services for social occasions, company functions, holiday gatherings and wedding events, which includes delivery and setup.

We have created some of our best selections of our “Nuevo Latino” and continental cuisines. All dishes are prepared to order using the finest and freshest ingredients.

In keeping with our philosophy that each client and event we cater to is unique and deserving of special attention, we do not quote prices on the menus. Instead, we prefer to treat you and your event as an exclusive celebration, while your taste selections and requirements are of our utmost priority. Send us back your customized menu and we will contact you with a complete quote. Or leave it to us.

We will create a specialized menu to best compliment your event, appetite and budget.

Catering Coordinator

Liz Saucedo

713.290.0759 office

713.957.3848 fax

CATERING POLICIES

The following guidelines and policies have been developed to insure proper planning.

Reserving an Event Date

We are happy to hold a date for you with a credit card. Any booking without a signed contract & credit card is considered tentative. In the event that you need to cancel your function, you will be charged \$250.00 (one month before), \$300.00 (two weeks before), \$375.00 (one week before), \$500 (less than a week).

Menu

We will need your pre-selected menu 2 weeks prior to your event. Selection of menus is not limited to the items listed. We will gladly create menus and arrange specialty items, buffets, or themes to suit your occasion.

Guest Guarantee

We will need the guarantee of guest attending your event 5 working days prior to the event and cannot be reduced. You will be charged for your guaranteed number of guests after your event.

Delivery

Delivery is available at a rate starting at \$100.00.
This includes the set-up fee and chaffing dishes.

Servers and Bartenders

Servers are available at \$25/hr and bartenders are available at \$28/hr. with a 3 hour minimum.

China and Silverware

Upon request, we provide complimentary disposable place-settings for your guests, consisting of napkins, heavy-duty plastic cutlery, and a dinner plate. Beverage cups are also available upon request.
China, silverware & glassware are available for an additional charge.

Additional Rentals

Linens, Cloth Napkins, Chairs, Tables

Sampling

We can arrange for you and 1 other guest to sample a portion of your menu.
A contract has to be signed and requires a 50% deposit.

All deposits are non-refundable.

HORS D'OEUVRES

Delicious bite-size morsels, perfect for any event.

Can be served buffet style or passed on trays.

Hot Selections

Argentinean Empanadas

Beef, chicken, and guava with
goat cheese served with three sauces
Mini or regular size

Bacon Wrapped Scallops

Sea scallops and bacon baked
to perfection

Breadcrumbs Chicken Strips

Served with honey mustard

Mayan Chicken Strips

Served with mango relish

Cantina Shrimp

Shrimp on a skewer finished with chipotle
BBQ sauce and avocado relish

Rafa's Stuffed Shrimp

Jumbo shrimp stuffed with Monterrey Jack cheese
& jalapeño, wrapped with bacon

Fried Coconut Shrimp

Shrimp rolled in coconut flakes,
fried to a golden brown

Cuban BBQ Ribs

Served with guava BBQ sauce

Mini Pupusas

Spinach & goat cheese or Pork tenderloin

Crab Cakes

With roasted red pepper sauce
Mini or regular size

Central American Taquitos

Brisket meat, fresh queso, BBQ and
chipotle in a corn tortilla fried to perfection
Served with condiments

Shish Kabobs

Marinated chicken, beef, shrimp or pork
Mini or regular size

Quesadillas

Smoked chicken, beef, shrimp, vegetarian or three cheese

Fiesta Tamales

Your choice of crabmeat, spicy raja or
black bean spinach

Fried Plantains

Served with sour cream

Grilled Vegetables

Drizzled with an olive oil garlic sauce
Can be served hot or at room temperature

Colombian Bites

Fillet mignon coated in coffee grounds,
Served over mango BBQ sauce and chile con queso

Jalapeno Poppers

Cheddar or cream cheese

Stuffed Mushrooms

Your choice of spinach & feta,
sausage & cheese or spicy crab

Mayan Crusted Asparagus

Fresh asparagus coated with tortilla
crumbs

Cold Selections

Fruit and Cheese Display
Assortment of domestic & imported cheese
Small or Large

Melon Wrapped in Prosciutto

Vietnamese Spring Rolls

Whole Smoked Salmon
Toasted baguettes and
Traditional condiments

Shrimp Cocktail

Sliced Tomato
With buffalo mozzarella. Drizzled with balsamic
vinaigrette and fresh basil

Roast Beef
On silver dollar rolls, served with
Horseradish sauce

Assortment of Ceviche
Honduran and Peruvian

Chicken & Tuna Salad
Served on small croissants

ENTRÉE SELECTIONS

Caribbean Chicken

Chicken breast broiled, served over pineapple salsa and topped with tumbleweed tortilla and avocado relish.

Chicken Pasta al Pesto

Penne tossed with strips of smoked chicken breast, in a light creamy pesto sauce with fresh tomatoes and green peas.

Chicken San Antonio

Boneless breast of chicken, grilled to perfection, topped with BBQ sauce and melted cheddar cheese.

Chicken Fiesta

Boneless breast of chicken grilled to perfection, served over queso sauce, topped with Colby Jack cheese and pico de gallo.

Chicken Picatta

Sautéed boneless breast chicken finished with a light chick stock, fresh lemon juice, white wine & parsley.

Homemade Baked Lasagna

Italian sausage, ground beef, layered with a zesty tomato sauce, ricotta & mozzarella cheese.

Chicken Italiano

Chicken Breast stuffed with spinach, ricotta, parmesan & fresh herbs, served with tomato basil sauce.

Jalapeno Chicken

(Not as hot as it sounds!) Fresh boneless breast of chicken grilled, topped with a mozzarella jalapeño mix and tumbleweed tortillas. All over zesty queso sauce.

Homemade Spinach Lasagna

Layers of noodles, fresh spinach, ricotta & mozzarella cheese. Baked to perfection & topped with our homemade marinara sauce.

Grilled Chicken Parmesan

Breast of chicken, grilled and topped with a zesty marinara sauce.

Grilled Chicken Eggplant Parmesan

Boneless breast of chicken, grilled and topped with fried eggplant & finished with a tomato basil sauce and melted mozzarella.

Chicken Fried Steak

Texas favorite traditional style

Chicken Fried Chicken

Boneless breast of chicken, deep-fried in a light coating to a golden brown.

Caribbean Broil

Lean skirt steak with our chef's secret seasonings, broiled to perfection. Served over a light sherry wine soy sauce & topped with avocado relish and tumbleweed tortillas.

London Broil

Flank steak broiled to perfection, sliced and served over a bordelaise sauce.

Pork Roast Apples

Sliced of roasted pork, laced with gravy. Served with potatoes & cinnamon apples .

Plantain Relleno

A plantain baked, stuffed with lean seasoned ground beef & served on top of refried beans. Garnished with lettuce, tomatoes, onions, cheese and sour cream.

Mexican Beef Lasagna

Fresh lean ground beef with special seasonings, baked to perfection and finished with a light brown sauce.

Cisco Chicken

Fresh marinated boneless breast, grilled on an open flame. Served over wilted spinach, onions & our homemade queso sauce. Topped with melted Colby Jack cheese.

Chicken Bellini

Boneless breast of chicken marinated in jalapeño juice & grilled over an open flame. Served over pineapple salsa and topped with sweet Texas sautéed onions.

Honduras Roast Pork

Tender pork slices, baked to perfection,
Served over a tasty banana jalapeño dressings, laced with pork gravy.

Chicken Florentine

Boneless breast of chicken, sautéed with butter & topped with a creamy Florentine sauce.

Chicken Calvados

Boneless breast stuffed with sliced apples and baked to perfection.
opped with apple liquor sauce.

Pincho Mixto

A Honduras original. Assorted cuts of beef, chicken, pork & chorizo grilled on a spear.

Mayan Chicken

Fresh boneless chicken breast lightly coated with tortilla crumbs, pan fried to a golden brown. Served over homemade queso and laced with a mango fruit relish.

Medallion of Beef Colombia

4 oz. Medallion of filet mignon, coated with fresh roasted ground coffee, seared on a hot skillet and served over a mango BBQ sauce.

Seafood Enchiladas

Two red tortillas filled with Mexican gulf shrimp, flaky sweet crabmeat, Colby jack mix and Rafa's secret seasonings. Topped with a roasted poblano sauce, more cheese and baked to perfection.

Spinach Enchiladas

Two corn tortillas filled with spinach and goat cheese. Topped with marinara sauce and mozzarella cheese.

Chimichurri Strip Steak

7 oz. Strip steak, grilled on an open flame. Served with our homemade garlic Chimichurri sauce.

Roatan Crab Cakes

White lump crabmeat cakes pan-fried to perfection. Served over roasted red pepper sauce and laced with our homemade queso.

Chicken Pita

Boneless Breast marinated in jalapeno honey lime. Served over black bean sauce, opened with melted Swiss cheese and garnished with melon relish.

California Chicken Quesadillas

Flour tortillas with melted mozzarella, domestic sliced mushrooms, fresh boneless chicken breast and bacon.

SIDES

Fried Plantains
Grilled Veggies
Green beans
Corn
Grilled zucchini
Yellow squash
Black beans
Refried beans
Charro beans

Dirty rice
Fiesta rice
White rice
Florentine rice
Poblano Rice
Goat cheese potatoes
Mashed potatoes
Red boiled potatoes
Scalloped potatoes

Carving Station

Requires a carver fee of \$50/hr per Carving Chef

Roasted Turkey Breast— cranberry sauce, mayonnaise & mustard with silver dollar rolls

Sugar Baked Pit Ham— gourmet mustards and silver dollar rolls

Roasted Inside Round of Beef— creamy horseradish sauce, mayonnaise and mustard with silver dollar rolls

Chilled Tenderloin of Beef— horseradish sauce, béarnaise sauce and silver dollar rolls

Roast Pork—

PIQUEOS

Try our "Nuevo Latino" Seafood y Mas Catering

Shrimp Cocktail

Jumbo shrimp served with a passion fruit cocktail sauce over crabmeat zucchini relish.

Escargots

Finished our way on a ceramic plate. Topped with Poblano garlic butter, covered with puff pastry & baked to a golden brown.

Mussels al Mojo de Ajo

Black domestic mussels in fragrant garlic oil, fresh parsley & squeezed lemon juice with coconut bread for dipping.

Anticucho de Pescado

White fillet of fish skewered and marinated in a Peruvian adobo, finished on a hot grill. Garnished with red onion corn relish and green Peruvian aji mounted on fried yucca.

Chicharrones de Calamar

Calamari dusted in corn flour fried to golden brown. Served with a tamarindo aji-pepper sauce.

Salmon Carpaccio

Alaskan Salmon drizzled with grapefruit lime, olive oil, stuffed olives, and caper berry. Garnished with red onion relish.

Conchitas a la Parmesana

Peruvian scallops broiled in parsley and garlic butter. Topped with parmesan cheese.

Oyster's Rockefeller

Half a dozen of selected oysters, topped with creamy spinach, baked to perfection and finished with a roasted poblano hollandaise.

Tuna Carpaccio

Sushi grade Tuna sliced on a bed of Argentinean chimichurri sauce. Served with watermelon relish

CEVICHEs FRESCOs

Tiradito Style

El Coco Loco

Mixture of pineapple, coconut milk, spearmint and fresh aji tuna.

Borracho

Fresh flounder marinated with our seasonings and Premium tequila served jicama pico de gallo garnished with red onions

Don Mamon Salmon

Fresh salmon tossed with lychees And lemon-lime olive oil

Red Devil

Snapper in a tomato and avocado salsa With a touch of Serrano peppers

Sesame Tiradito Lettuce Wraps

Choice of: tuna, salmon, or snapper in a sour orange marinate,
Red onion, cilantro and chive flowers

Machu Picchu

The Andes true tiradito: flounder, octopus, sweet potato, Red onion,
cilantro and choclo

Tuna Caribena

Sushi grade Tuna sliced and tossed with coconut dill sauce Served on a bed of
cucumber and papaya relish

Mango Salmon

Tossed with olive oil, grapefruit juice, and fresh mango, Cilantro and red onions

Latino Sashimi

A Latin twist of sashimi grade fish served on top Of a flavored cilantro or saffron rice.

Caribbean Ceviche

Farm raised tilapia, red onion, diced tomato, cilantro fresh squeezed lemon lime, grapefruit juice.
Served over a red sweet and sour cabbage with plantain chips.

DESSERTS

Sweet Suggestions

Central American Tres Leches Cake:

Chocolate

Vanilla

Cheesecakes: (Bite Size or Regular)

Mango-Papaya

Goat Cheese & Apple

Goat Cheese & Caramel

Guanabana

Oreo Cookie

Peanut Butter

Piña Colada

Regular

Pastries:

Mini Fruit Tarts

Cookies

Brownies

Lemon Meringue Tart

All of our desserts are homemade.