



Catering

&

Parties-To-Go

We require advance notice  
for most parties.  
To order or request more info:

Phone: 215-699-9552

Fax: 215-699-6004

E-mail: [info@texmexconnection.com](mailto:info@texmexconnection.com)

We use only the freshest ingredients prepared  
on site by our 100% serve safe certified staff.

## **ANTOJITOS**

Appetizers and party starters

### **QUESADILLA CONES- Flour Tortilla cones baked with your choice of filling**

#### Chicken

Grilled Chicken, Roasted Red Peppers and Blended Cheeses

#### Pulled Pork

House Smoked Pork, Chipotle BBQ Sauce, Black Bean Corn Salsa & Manchego Cheese

#### Crab

Lump Crab Meat, Corn, Green Onions and Queso Chihuahua

#### Chorizo

Sautéed Chorizo with Corn, Onions and Blended cheese

### **EMPANADAS- Traditional Mexican Turnovers baked with your choice of filling**

#### Chicken

Grilled Chicken, Onions, Peppers, Mild Chiles w/sour cream

#### Wild Mushroom

Sautéed Wild Mushrooms, Baby Spinach, Onions, Garlic and Queso Chihuahua

#### Goat Cheese

Roasted Vegetables and Goat cheese

### **MINI-CHIMICHANGAS- Flour tortillas wrapped around your choice of filling and baked**

#### Chicken

Grilled Chicken and Chorizo Sausage, Onions and Peppers and Blended Cheese

#### Pulled Pork

House Smoked Pork, House Jerk Sauce, Mango Salsa and Queso Chihuahua

#### Steak Mini

Grilled Steak, Caramelized Onions, Manchego Cheese

#### Stuffed Mushrooms

Button Mushrooms stuffed with roasted vegetables and goat cheese

Jalapenos Bites Stuffed with Cheddar Cheese

Jalapenos topped with cheddar and cream cheeses and baked

Albondigas-Mexican Meatballs

Homemade appetizer sized meatballs simmered in an authentic red mole

Jerk Chicken Bites

Juicy boneless chicken bites marinated in our homemade jerk seasoning  
Served with mango crema

Tex Mex Spring Roll Bites

Bite sized version of a house favorite-Grilled chicken, cheese, black beans, roasted red peppers, corn and cilantro. Served with avocado ranch sauce

**\$55 for 50 pieces**

Shrimp Cocktail

Traditional preparation

Steak Empanadas

Grilled steak, Sautéed Mushrooms, Queso Chihuahua in a Mexican turnover.  
Served with chipotle blue cheese

Texas Toast Points with Steak

Grilled Steak with Roasted Garlic Aioli and roasted red peppers

Texas Toast Points with Chicken

Sliced Chicken with Salsa Verde and Cotija Cheese

Crab Stuffed Mushrooms

Southwestern Crab Imperial Stuffed Button Mushrooms

Del Mar Mini Chimichangas

Sautéed shrimp with onions, garlic, bacon, tomatoes and cheese

Spinach and Mushroom Mini Chimichangas

Sautéed baby spinach, onions garlic and portabella mushrooms, Queso Chihuahua

**\$75 for 50 pieces**

Angels on Horseback

Bacon wrapped shrimp, baked and served with honey mustard

Mini Crab Cakes

House favorite. Colossal lump crabmeat and almost nothing else.  
Topped with Jalapeno tartar

Bacon Wrapped Scallops

Sweet sea scallops wrapped in bacon, baked and served w/ Tequila Horseradish

Texas Toast Points with Wild Mushrooms

Sautéed wild mushrooms, grilled jalapenos, and Manchego cheese

Texas Toast Points with Shrimp and Goat Cheese

Grilled Shrimp, Pico de Gallo and Goat Cheese

Jumbo Lump Blue Crabmeat Empanadas

Lump Blue Crab Meat, Poblano Corn Salsa, Queso Chihuahua

**\$95 for 50 pieces**

**MINIMUM ORDER OF 50 PIECES OF EACH TYPE**

**WINGS**

50-\$35.00

100-\$65.00

200-\$120.00

Your choice of Mild, Hot, BBQ, Sweet & Sweaty or Jerked  
Served with Homemade blue cheese dressing and celery sticks

**MARGARITAS**

\$15.00 per gallon

Make any party a fiesta with Tex-Mex margarita mix to go. Add your favorite tequila to our mix to create a gallon of our notorious, award-winning margaritas. Be sure to ask about our wide selection of Take-out beer featuring several varieties from Mexico.

## **DINNERS**

### **Mexican Platters**

\$12.00/per person

#### **Burritos**

Choose spiced ground beef, chicken, or pinto beans & cheese wrapped in a flour tortilla and baked. Topped w/ a chunky onion, tomato, & mild chile sauce

Or

#### **Enchiladas**

Choose chicken & cheese, shredded beef & cheese or a blend of cheeses wrapped in a corn tortilla and baked. Choose a spicy red chile sauce, tomatillo sauce, mild white sauce or a classic black mole

Choose any two of the above combinations.

### **Margarita Chicken**

\$14.00

Boneless chicken breasts sautéed and finished with our premium margarita glaze, fresh mango salsa and lime sour cream

### **Petite Tenderloin**

\$15.00

Herb Rubbed Beef Tender, Grilled, Sliced and Served with Tequila Horseradish Sauce

### **Quesa Del Mar**

\$15.00

A house favorite. Sautéed bacon, onion, tomato, shrimp and spices wrapped in flour tortillas, topped w/ Monterey Jack, cheddar cheese & baked

### **Pollo Con Chorizo**

\$14.00

Boneless chicken breasts stuffed w/ chorizo, homemade cornbread and granny smith apples. Oven roasted and finished w/ a rojo mole.

### **Crab Burritos**

\$18.50

Sautéed baby spinach, jumbo lump crab meat, and Manchego cheese wrapped in two flour tortillas, baked, and topped with a roasted tomato chile sauce.

### **BBQ Pork Loin**

\$15.00

Rubbed with our House BBQ Spice, Roasted, Sliced and Served with a Pineapple Glaze

### **Crab Cakes**

\$19.00

Fresh lump crabmeat and lots of it, makes our crab cakes a guest favorite.  
Pan seared to a golden brown and served w/ jalapeno lime tartar sauce

Dinners include sides of rice and vegetables or beans, as well as salsa and chips.  
Add a tossed salad with your choice of dressing for \$3.00/person

### **MINIMUM ORDER OF 10**

## **“Build Your Own” Bars**

### **Salad Bar**

**\$7.00/person**

Includes: Lettuce, tomatoes, jack cheese, salsa, pico de gallo, olives, jicama, jalapenos, red onions, carrots & pepitas. Choice of dressings: Tex Mex Creamy, Citrus Vinaigrette, Blue Cheese, Roasted Poblano Vinaigrette, Mango Vinaigrette

### **Taco Bar**

**\$9.00/person**

Spiced beef, jack cheese, sour cream, lettuce, tomato, pico de gallo, rice, beans with soft and/or crispy taco shells

\*marinated chicken/shredded beef + \$2.00

\*chalupa bowls + \$1.50

\*parties of 20+ may choose more than 1 taco filling

### **Fajita Bar**

**\$17.50/person**

Includes marinated chicken, steak, shrimp\*, or Portabella mushrooms with sautéed onions & peppers served w/ lettuce, pico de gallo, house ranch dressing guacamole, cheese & flour tortillas, rice & beans

- \$2.00 extra for shrimp

### **MINIMUM ORDER OF 10**

## Wrap Trays

\$85.00/Tray

Serves 10-12 guests

B.L.T. – Chipotle bacon, lettuce, tomato and chipotle aioli

Grande Burrito – marinated chicken, beans, rice, sour cream, pico de gallo & lettuce

Citrus Chicken – mixed greens, pineapple salsa, and homemade citrus vinaigrette

Chicken/Steak Fajita wrap – lettuce, jack & cheddar cheese, pico de gallo, sautéed peppers & onions, and house dressing

Veggie wrap – mixed greens, cheese, sautéed peppers & onions, portabella mushrooms and house dressing

Tuna Salad wrap – white albacore tuna, red onions, poblano peppers, and fresh mango salsa aioli

Choose two types of wraps per 10 guests. Wrap trays include chips, salsa, 5 pepper relish and your choice of jalapeno potato salad, fiesta pasta salad or tossed salad

\*add \$7.00 per person for a larger tray\*

Includes plates, napkins, and forks

### Service Staff

**We will be happy to provide a chef, bartender, and/or wait staff upon request.**

### Extras

	Pint	Quart	Gallon
Salsa and chips	\$7.50	\$14.50	n/a
Chile Con Queso w/ chips	\$9.00	\$18.00	n/a
Pico de Gallo w/ chips	\$7.00	\$14.00	n/a
Poblano Corn Salsa w/chips	\$5.00	\$10.00	n/a
Black Bean Salsa w/chips	\$5.00	\$10.00	n/a
Guacamole	***market price***		
Rio Grande Red	n/a	n/a	\$50.00
Potato Salad	\$5.50	\$11.00	\$42.00
House Dressing	\$5.75	\$10.75	\$40.00
Fiesta Pasta Salad	\$5.00	\$9.50	\$28.00

We can also accommodate cocktail parties in our Cantina Room, located on the first floor. If you call us with your budget, our chef would be happy to prepare an assortment of appetizers perfect for your party.