



MAGDALENA'S

catering and events

Off-Site Catering Wedding Reception

Congratulations on your Engagement!

We believe in unique and beautiful experiences, so we pair excellent service and delicious food with each course of your meal. Prior to your wedding day, we work directly with you, your family and/or your wedding planner to conceptualize the vision. Each dish prepared by Chef Juan is made with only the finest locally sourced ingredients, so you can rest assured that your food will look and taste amazing. Our catering menus are fully customizable, so whether your wedding dreams include Mexican food, American food, or something unique, we do it all. Feel free to mix and match from our food options to create your perfect menu!

THE BASICS OFF-SITE CATERING FEE

Between \$150 - \$250 per chef for chef/labor fee

CATERING COORDINATOR FEE

\$250 Order rentals, work with planner or day of coordinator, oversee staffing, point of contact

BARTENDERS AND SERVERS

\$150.00 4-hour minimum, each additional hour \$30.00.

CHINA, GLASSWARE, SILVERWARE, LINENS

Quote may be requested

INCLUDED ITEMS

Pre-set Water with Lemon, Infused Water at Bar or Beverage Station, Cake Cutting/Serving

Buffet Options

OPTION #1 \$38.00 per person

Choice of 2 Appetizers

Choose from the following A La Carte Hors D'oeuvres

Blackberry and Fig Salad

Mixed Greens/ Blackberries/ Fig/ Red Onions/ Blue Cheese/ Balsamic Drizzle
Fresh figs only offered in Spring and Summer and Dried Figs will be used for Fall/Winter

BUFFET OR STATION

Smoked Beef Tenderloin

4 oz Brazos Valley Blue Cheese Truffle oil Fondue

Achiote Rub Red Snapper

with Tomatillo Jam

Orzo Mac and Cheese with Truffle Oil

Marinated Grilled Vegetables

Assorted Breads and Butter



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OPTION #2 \$35.00 per person

Choice of 2 Appetizers

Choose from the following A La Carte Hors D'oeuvres

BUFFET OR STATION

Butternut Squash Salad

Mixed Greens with Dried Cranberries/ Roasted Butternut Squash/
Spiced Pecans/ Texas Feta Cheese/ Orange Vinaigrette

Roasted Chicken Breast

Poblano Cream/ Queso Fresco

Smoked Beef Tenderloin

4 oz Brazos Valley Blue Cheese Truffle Oil Cream

Garlic Mashed Potatoes

Grilled Vegetable Platter

Assorted Breads and Butter

OPTION #3 \$28.00 per person

Choice of 2 Appetizers

Choose from the following A La Carte Hors D'oeuvres

BUFFET OR STATION

Mexicana Salada

Mesclun Greens/ Queso Fresco/ Mango Chili
Vinaigrette/ Radishes/ Carrots/ Pepitas

Adobo Marinated Skirt Steak

Avocado Corn Salsa/ Chimichurri/
Arugula Endive Salad

Roasted Chicken Breast

Poblano Cream/ Queso Fresco

Mexican Street Corn

Roasted Fingerling Potatoes/ Broccolini

Assorted Breads and Butter



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OPTION #4 \$25.00 per person

Choice of 2 Appetizers

Choose from the following A La Carte Hors D'oeuvres

BUFFET OR STATION

Spanish Cobb

Romaine/ Chopped Farm Eggs/ Spanish Chorizo
Avocado/ Cotija/ Poblano Buttermilk

Roasted Chicken Breast

Poblano Cream/ Queso Fresco

Orzo Mac and Cheese with Truffle Oil

Grilled Mexican Street Corn

Grilled Vegetable Platter

Assorted Breads and Butter

A La Carte Hors D'oeuvres

Upgraded Hors d'oeuvres available upon request

Farm Fresh Deviled Eggs/ Minced Red Onion/ Pickle
Spinach and Manchego Cheese Croquette/ Garlic Aioli
Blue Cheese and Bacon Croquette/ Fig Reduction
Manchego Cheese Croquette with Caviar/ Lemon Aioli
Beef and Mushroom Bite/ Herbed Texas Goat Cheese

Mini Shrimp Tostadas

Braised Short Rib Crispy Blue Corn Tostada/ Curtido/ Avocado Crème

Burrata Cheese Toast/ Peach Jam/ 20 Yr Balsamic

Mini Goat Cheese Fried Pies

Black Bean and Oaxaca Empanadas/ Avocado Mexican Creme

Vegetarian Empanadas/ Mushroom "Chorizo"/ Avocado Crème Fresh

Mini Chicken Tamales/ Roasted Poblano/ Salsa Verde

Red Snapper Ceviche/ Blue Corn Chip/ Avocado Crema/ Pico

Corn-Poblano Cake/ Pork Carnitas/ Queso Fresco

Duck Carnitas and Oaxaca Cheese Quesadillas/ Mexican Crème Fresh

Mini Beef Wellington/ Mushroom "Chorizo" Duxelles



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Plated Options

All Options 6oz

CHICKEN OPTION

Achiote Marinated Chicken Breast with Sweet Corn Tequila Cream \$25.00

Herb Grilled Chicken Breast with Lemon Thyme Pan Gravy \$24.00

Roasted Chicken Breast with Poblano Cream and Queso Fresco \$24.00

BEEF OPTION

Adobo Marinated Skirt Steak with Avocado corn Salsa \$24.00

Beef Tenderlion \$32.00

Choose one: Blue Cheese Truffle Oil Cream, Rioja Demi, or Chimmichurri

Braised Beef Short Rib with Rioja Wine Demi \$28.00

FISH OPTION

Pan Seared Salmon \$26.00

Choose one: Roasted Poblano Cream or Pineapple Soy Glaze

Pan Seared Crab Cake with Sundried Tomato and Caper Aioli \$22.00

PORK OPTION

Pork Loin with Pineapple Pasilla Confit \$24.00

Pork Tenderloin with Tamarindo Raisin Chutney \$26.00

VEGETARIAN OPTION

Vegetable Enchilada Oaxaca Cheese, Charred Tomato Salsa,

Roasted Corn, Summer Squash \$18.00

All plated options include one salad, two sides, bread and butter