

CATERING

CALL US TO PLACE YOUR ORDER, OR EMAIL YOUR REQUEST TO EVENTS@ODELAYTEXMEX.COM

24-48 HOUR NOTICE RECOMMENDED | 50% DEPOSIT FOR ORDERS OVER \$100

APPETIZERS

PERFECT NACHOS

24 PIECES SERVED WITH QUESO MIX, REFRIED BEANS, PICKLED JALAPENOS, SOUR CREAM, AND GUACAMOLE.

BEAN / CHEESE	32	TENDERLOIN	40
CHICKEN	38	WAGYU BRISKET	42

QUESADILLAS

24 PIECES SERVED WITH QUESO OAXACA / FRESCO BLEND, SOUR CREAM, GUACAMOLE, AND PICO DE GALLO.

BEAN / CHEESE	40	SHRIMP	54
CHICKEN	46	WAGYU BRISKET	58
TENDERLOIN	54		

MINI CHIMICHANGITOS 40

24 PIECES SERVED GUACAMOLE, CREMA & CHIPOTLE-BUTTERMILK DIPPING SAUCE. BLACK BEAN, GRILLED CHICKEN, JALAPENO-JACK, CORN, CILANTRO

MINI FLAUTAS

24 PIECES SERVED GUACAMOLE, CREMA, AND SALSA VERDE.

CHICKEN	40
BLACK BEAN	35

ADD ONS

SERVES 10 (GET ANY QUESO LOADED (GUACAMOLE, CHILE CON CARNE, SOUR CREAM +\$6)

THE "RITAS & QUESO" QUESO	32
QUESO BLANCO WITH PICO DE GALLO	32
GUACAMOLE MICHOACAN (CAN BE MADE SPICY)	36
HOUSE SALSA	24
TOMATILLO - SERRANO SALSA	24
TAQUERIA SALSA	24
RICE	24
BEANS	24

POR LIBRA (BY THE POUND)

ALL SERVED WITH PICO DE GALLO, CHEESE, LIMES, SERRANO TOREADO, AND HANDMADE FLOUR TORTILLAS.

ROSEWOOD WAGYU FLANK STEAK 52

GRILLED ROSEWOOD WAGYU FLANK, GRILLED ONIONS, & POBLANOS

ROSEWOOD WAGYU BRISKET 46

SLOW BRAISED ROSEWOOD WAGYU BRISKET, GRILLED ONIONS, & POBLANOS

ORGANIC BELL & EVENS CHICKEN BREAST 40

ORGANIC BELL & EVENS CHICKEN BREAST

WILD GULF SHRIMP 58

GRILLED WILD GULF SHRIMP, GRILLED ONIONS, & POBLANOS



5600 WEST LOVERS LANE SUITE #109, DALLAS | 972-707-0595

LA DOCENA

(BY THE DOZEN)

PAN FRIED TACO

GROUND WAGYU BEEF, ICEBERG LETTUCE,
SOUR CREAM

CRISPY OR SOFT TACO

GROUND WAGYU BEEF, ICEBERG LETTUCE,
SHREDDED CHEESE

CLASSIC CHEESE ENCHILADA OR CHEESE TACO

CHEESE ENCHILADA WITH QUESO / CHEESE
ENCHILADA WITH CHILE CON CARNE

CHICKEN ENCHILADA

CHICKEN ENCHILADA WITH CHOICE OF
SAUCE: SOUR CREAM, QUESO, VERDE

GORDITAS WITH SALSA ROJA | (24 HR NOTICE)

BLACK BEAN & CHEESE

WAGYU BRISKET, GROUND WAGYU
& BERKSHIRE PORK

TAMALES (24 HR NOTICE)

GREEN CHILE & CHEESE

WAGYU BRISKET

BREAKFAST TACOS

BEANS, EGG, CHEESE

BACON, EGG, CHEESE

POTATO, EGG, CHEESE

BRISKET, EGG, CHEESE

ENTREES

PRICED PER PERSON, FAMILY STYLE

INCLUDES CHIPS, SALSA, RICE, AND CHOICE OF BEANS

TACO DINNER

3 WAGYU GROUND BEEF TACOS – LETTUCE, TOMATO,
CHEDDAR CHEESE, SOUR CREAM, CRISPY CORN OR
HOUSE MADE FLOUR TORTILLAS

ENCHILADA DINNER

2 PER PERSON - CHOOSE TWO: CHICKEN WITH
SOUR CREAM SAUCE, WAGYU GROUND BEEF WITH
RANCHERO, CHEESE WITH CHILE CON CARNE

TAMALE DINNER

2 TAMALES (GREEN CHILE OR WAGYU BRISKET)
QUESO, SALSA VERDE, CHILE CON CARNE

UNO TEX MEX DINNER

PAN FRIED WAGYU TACO, SOFT CHEESE TACO,
GREEN CHILE – QUESO TAMALE

WAGYU BRISKET TACOS

2 PER PERSON - SLOW-ROASTED BRISKET, CARAMELIZED
ONIONS, AND POBLANO PEPPERS, QUESO BLANCO,
AVOCADO, CHARRED TOMATILLO – SERRANO SALSA,
AND HOUSE MADE FLOUR TORTILLAS

FAJITAS

CHARRED ONION AND POBLANO, GREEN CHILE
BUTTER, SHREDDED CHEESE, CHILE TOREADOS,
SALSA TAQUERIA, AND BANDERA SET-UP.

ORGANIC CHICKEN

GULF SHRIMP

24

28

VEGETARIAN

ROSEWOOD WAGYU
BEEF

20

32

MARGS TO-GO

HALF GALLON FROZEN RITA

HALF GALLON FROZEN PALOMA

HALF GALLON ROCKS RITA

HALF GALLON SKINNY RITA



FULL-SERVICE CATERING

72-hour notice required

- \$1,500 Food and Beverage Minimum
- Full-service events include event set-up, food and beverage service and post-event breakdown and cleanup
- Available: chafing dishes, serving bowls, napkins and eating utensils.
- If purchasing our Margaritas, Frozen Machine Rental \$75; otherwise, Machine Rental \$150
- \$120 per staff member for 2-hour event, includes 1-hour set up and 1-hour breakdown
- \$30 labor fee per staff member per hour for each additional hour of service
- 1 staff member required for every 25 guests
- Eighteen (18%) gratuities will be included in final billing
- Ten percent (10%) catering charge will be included in final billing on food and beverage. The catering charge covers use and maintenance of equipment and vehicles, kitchen essentials, liability insurance fees and all necessary permits and other administrative expenses associated with executing the event.
- (Applicable sales tax will be applied to all food and beverage. Final headcount and menu selections due 72 hours before event or at time of booking within 72 hours. Changes made within 72 hours will incur \$50 change fee. 72-hour written notice required to cancel events. You will be charged for the guaranteed number of guests given 48 hours before event.

DELIVERY CATERING SERVICES

- \$40 Delivery fee within 10 miles
- Orders for 75+ people may incur additional delivery fee
- Fifteen percent (15%) gratuity will be included in final billing

5% TO GO MATERIALS FEE ON PICKUP AND DELIVERY ORDERS.

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