



CATERING



PASSION FOR SERVICE

TAILORED CATERING FOR YOUR EVENT

Behind **GA catering** brings exceptional food and hospitality wherever the occasion takes us. We didn't enter the catering industry from scratch. We came from the restaurant kitchen—with the same commitment to exceptional service and the same high standards for food and hospitality. We've catered everything from intimate weddings of 50 guests to corporate events for 800. The menu may change, but the level of service never does.

CULINARY PROPOSAL

GUEST RECEPTION

BEVERAGES

A selection will be made once the menu items have been finalized.
Alcoholic beverages are not included.

HORS D'OEUVRES

A selection will be made once the menu items have been finalized.

LUNCH OR DINNER MENU

APPETIZERS

- * Charred Vegetables — Jocoque, pistachio, and arugula.
- * Ribeye Chicharrón — Fresh guacamole and campirana peppers.
- * Brisket Barbacoa — Creamy avocado and chile.
- * Inverted Short Rib Tostada — Red chile salsa and criollo cilantro.
- * Salmon Tiradito — Serrano soy sauce and sweet potato chips.
- * Beef Carpaccio — Mustard vinaigrette, capers, and arugula.
- * Pastor-Style Pork Belly — Mild chile adobo and fire-roasted pineapple.
- * Tuna Tartare with Recado Negro — Avocado and crispy leeks.
- * Machaca & Octopus Tostada — Hoja santa vinaigrette and chiltepín mayonnaise.

SOUPS & SALADS

- * Tortilla Soup — Roasted tomatoes and chiles, avocado, and Mennonite cheese.
- * Ribeye Jus — Beef consommé and fresh green garnish.
- * Squash Blossom Cream Soup — Huitlacoche and black garlic oil.
- * Roasted Tomato Bisque
- * Castilla Pumpkin Soup — Toasted seeds.
- * Strawberry & Walnut Salad — Feta cheese and smoked vinaigrette.
- * Spinach Salad — Bacon, balsamic reduction, and provolone cheese.
- * Pear & Serrano Ham Salad — Honey mustard vinaigrette.



MAIN COURSES

- * Petite Sirloin — Potato mille-feuille and tomato.
- * New York Strip — Bacon mashed potatoes and French green beans.
- * Ribeye — Charred vegetables and au jus.
- * Beef Tenderloin — Creamy cheese potatoes and mushroom au jus.
- * Salmon — Parsnip purée and asparagus salad.
- * Sea Bass Fillet — Sautéed peas and mushrooms with butter sauce.
- * Seared Tuna — Salicornia and mango salpicon.

DESSERTS

- * Banoffee Pie — Banana and dulce de leche tart.
- * Brooklyn Chocolate Cake — Rich, intense cocoa cake.
- * New York Cheesecake
- * Basque Cheesecake Tart
- * Tiramisu — Espresso coffee and mascarpone cream.
- * Passion Fruit Tart — Wild berry coulis.
- * Coconut & Vanilla Panna Cotta — Grapes poached in sparkling wine.
- * Hazelnut Cake — Nutella sauce and gold leaf.

ASK FOR OUR ADDITIONAL SERVICES

- * Dessert Bar
- * Cheese, Bread & Compote Bar
- * Espresso & Cappuccino Bar
- * Late-Night Special Dinner Menu
- * Beach Service Menu

OVERTIME

- * After the first five hours of the event, an additional charge will apply based on the total number of guests.

BEVERAGES; (FIVE HOURS OF SOFT DRINKS AND ICE INCLUDED)

- * Welcome Reception Beverage (Alcoholic beverages are provided by the client)
- * Coca-Cola, diet coke, fresca, sparkling water, schweppes tonic water.



INCLUDED WITH YOUR MENU PRICE

SERVICE EQUIPMENT

- * Imported dinnerware and flatware.
- * Service; (Five hours of professional service)
- * Floor Manager & Guest Relations
- * Captain — One captain per 100 guests.
- * Servers — One server per 10 guests.
- * Bartenders
- * Kitchen Staff



LET'S TALK ABOUT YOUR NEXT EVENT

REQUEST YOUR PERSONALIZED PROPOSAL
AND LET US CREATE AN EXPERIENCE
TAILORED TO YOUR EVENT.

(915) 262.0073 / EATGACATERING@GMAIL.COM

TASTING & EVENT POLICIES

- * Complimentary tastings are available for events of 200 guests or more.
Following the tasting, the client will have six days to confirm and contract the event.
- * For events with fewer than 50 guests, a 40% surcharge per person will apply.

PAYMENT POLICIES

- * 50% deposit required to secure the date and sign the contract. Various payment methods are available.
 - * Final payment is due six business days prior to the event, along with final guest confirmation.
 - * Cash Deposit: A cash deposit is required to cover overtime service and any replacement costs for table linens or service equipment.
 - * Please do not hesitate to contact us with any questions, concerns, or suggestions. We are always happy to discuss how we can best serve you and make your event exceptional.
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