

IRON CACTUS EVENTS & CATERING

DISTINCTLY FLAVORED AND SERVED



IRON CACTUS
MEXICAN GRILL & MARGARITA BAR

ironcactus.com



WELCOME TO THE IRON CACTUS MEXICAN GRILL & MARGARITA BAR

Thank you for your interest in the Iron Cactus. Our goal is to make your next event as successful and distinctive as possible, with Iron Cactus providing exceptional service, unique food, and an unbeatable atmosphere.

The following menus, descriptions, and pricing are provided to help you become familiar with all that the Iron Cactus has to offer. Please allow us to assist in any way possible. As a locally-owned, Austin-based restaurant, it is our goal to ensure you host a successful function for your guests.

Welcome to the Iron Cactus. **SAVOR THE DIFFERENCE**

DOWNTOWN AUSTIN

606 Trinity Street
512.692.8059

NORTH AUSTIN

10001 Stonelake Boulevard
512.814.0213

HILL COUNTRY GALLERIA

13420 Galleria Circle
512.692.8059

DALLAS

1520 Main Street
214.748.7482

SAN ANTONIO

200 River Walk, Suite 100
210.224.9835



APPETIZERS

Priced per guest; minimum of 20 guests

DIPS | 3 oz/guest

- Chips & Salsa** | tortilla chips, signature housemade Iron Salsa **2**
- Chile con Queso** | hatch green chiles, pico de gallo, roasted jalapeños **3.5**
- Roasted Shrimp Fondue** | fresh shrimp, blended cheeses, baby spinach **4.5**
- Guacamole** | avocado, pico de gallo, twist of lime **4**
- Citrus Ceviche** | shrimp, mahi mahi, triple citrus, tomatillo, mango, radish **7**
- Mexican Shrimp Cocktail** | fresh shrimp, citrus juices, peppers, avocado **6**

BITES | 2 pieces/guest

- Pork Tamale Pops** | moist pork, flavorful tamale masa, pepper jack **4.5**
- Guacamole Tostada Bites** | tostadas, guacamole, pico de gallo, cotija cheese **4**
- Grilled Chicken Flatbread** | salsa verde, pico de gallo, cotija cheese **4**
- Pepper-Crusted Tuna** | seared rare, escabeche, lime crema, carrot habanero, on crispy wonton **7**
- Brisket Quesadilla** | poblanos, caramelized onions, serrano raspberry bbq **6**
- Smoked Chicken Quesadilla** | black beans, caramelized onions, lime crema **5.5**
- Shrimp Parrilla** | jalapeño-stuffed shrimp, panela cheese, wrapped in bacon **7**
- Ratatouille Cups** | zucchini, squash, eggplant, tomatoes, savory crust **4**
- Spanakopita** | spinach, feta cheese, wrapped in savory crust **4**
- Wild Mushroom Tarts** | sweet corn, caramelized onions, balsamic reduction **4**
- Chicken Mole Bites** | bacon-wrapped chicken, mole sauce **5**
- Ceviche Cups** | shrimp, mahi mahi, triple citrus, tomatillo, mango, savory crust **5**
- Watermelon Mint and Cotija Bites** | fresh melon, mint, cotija, savory crust **5**

TRAYS | 18" tray (feeds 40+) | 24" tray (feeds 85+)

- Fresh Fruit Tray** | watermelon, grapes, cantaloupe, honeydew, seasonals **75/105**
- Cheese and Cracker Tray** | assorted domestic and imported cheeses **75/105**



BUFFETS

Minimum of 20 guests

Buffets include chips & salsa, and iced tea or soft drink

FAJITA BUFFET | \$20/guest (10 oz)

Served with rajas, flour tortillas, shredded lettuce, blended cheeses, pico de gallo, guacamole, sour cream, Mexican rice, refried beans

Tequila-Marinated Chicken Breast

Certified Angus Beef® Skirt Steak

THE TRINITY | \$25/guest (12 oz)

Served with Iron Salad, cilantro-lime rice, seasonal veggies

Adobo-Marinated Chicken | natural chicken marinated in adobo sauce

Three Chile Pork Loin | three chile demi-glace

THE VERACRUZ | \$28/guest (12 oz)

Served with Iron Salad, Southwestern Au Gratin Potatoes, seasonal veggies

Mahi Mahi Veracruz | tomatoes, olives, green chiles, red onions

Herb-Crusted Flat Iron Steak | balsamic demi-glace

THE AGAVE | \$32/guest (12 oz)

Served with Iron Salad, Green Chile and Pepper Jack Mac & Cheese, seasonal veggies

Blackened Mahi Mahi | spicy creole sauce

Pumpkin-Crusted Chicken | cumin-lime sauce

Bacon-Wrapped Petite Tender | brandy peppercorn sauce

EL PATRÓN | \$36/guest (12 oz)

Served with Mazatlán Salad, Green Chile Bacon Mashed Potatoes, Grilled Asparagus & Baby Carrots

Pescado del Mar | mahi mahi, jumbo shrimp, bay scallops, citrus butter sauce

Pecan-Crusted Chicken | bianco sauce

Shiner Bock Grilled Strip | three chile demi-glace



BUFFETS

Minimum of 20 guests

Buffets include chips & salsa, and iced tea or soft drink

EL JIMADOR | \$42/guest (12 oz)

Served with Mazatlán Salad, Green Chile Bacon Mashed Potatoes, Green Chile and Pepper Jack Mac & Cheese, Grilled Asparagus & Baby Carrots

Pollo Verde | roasted corn, chorizo, green chiles, Monterey Jack, cilantro cream

Hickory Grilled Salmon | roasted corn-crab relish, citrus butter

Three Chile Pork Loin | three chile demi-glace

EL PRESIDENTE | \$52/guest (12 oz)

Served with Citrus Baby Spinach Salad, cilantro-lime rice, Southwestern Au Gratin Potatoes, Grilled Asparagus & Baby Carrots, Pan Roasted Broccolini

Chile Relleno Rústico | chicken, sun-dried cranberries, pepitas, toasted pecans, pepper jack, verde sauce

Southwest Paella | jalapeño Texas sausage, jumbo shrimp, mussels, bay scallops, roasted poblanos, lobster cream

Prime Rib Carving Station | natural au jus, horseradish sauce, assorted rolls

ADDITIONS | priced per guest

Grilled Vegetables | squash, zucchini, portabella **3**

Grilled Shrimp | three adobo-marinated shrimp **8**

Enchiladas | choose one: cheese, chicken, brisket, veggie **5**

Iron Salad | seasonal greens, roasted corn relish, cotija cheese, tortilla strips **5**

Mazatlán Salad | jicama slaw, pepitas, seasonal greens, citrus vinaigrette **6**

Citrus Baby Spinach Salad | seasonal berries, citrus segments, Texas goat cheese, toasted almonds, cilantro-lime vinaigrette **7**



TEQUILA DINNER

\$80/guest, \$70/guest for buffet only

Minimum of 20 guests, maximum of 60

Let the Iron Cactus wow your guests with our signature Tequila Dinner created by our amazing team of chefs. Sample three 1/2-ounce glasses (silver, reposado, and añejo) of a premium tequila while participating in an informative presentation. We infuse tequila in many of the recipes to create a distinctly unique experience. Two premium silver margaritas are also included with dinner.

APPETIZERS

Fresh Fruit & Cheese | seasonal fruit, international and domestic cheeses

Pork Tamale Pops | moist pork, flavorful tamale masa, pepper jack

Ceviche Cups | shrimp, mahi mahi, triple citrus, tomatillo, mango, savory crust

Shrimp Parrilla | bacon-wrapped shrimp, orange chile glaze

ENTREES

Served with Citrus Baby Spinach Salad, Pan-Roasted Broccolini, Grilled Asparagus & Baby Carrots, cilantro-lime rice, Southwestern Au Gratin Potatoes

Chile-Rubbed Lamb Chops | roasted red pepper mango coulis

Three Chile Pork Loin | three chile demi-glace

Prime Rib Carving Station | natural au jus, horseradish sauce, assorted rolls

DESSERTS

Strawberry Marquis | shortcake, whipping cream, strawberry preserve

Tuxedo Truffle Mousse Cake | dark and white chocolate mousse between marbled dark and white chocolate cake

Vanilla Bean Espresso Creme Brulee | infused cream custard, fresh whipped cream, seasonal berries



DESSERTS

Choose an assortment of 2 desserts

DESSERT TRAY | \$6/guest

Triple Chocolate Cake | chocolate cake, Ibarra chocolate mousse

Mexican Chocolate Mousse | Ibarra chocolate, housemade whipped cream

Vanilla Bean Espresso Creme Brulee | infused cream custard, fresh whipped cream, seasonal berries

Tres Leches | three milks, seasonal fruit, whipped cream

Strawberry Marquis | shortcake, whipping cream, strawberry preserve

COFFEE SERVICE | \$2/guest

BRUNCH BUFFETS

Minimum of 20 guests, 2 hour time limit

Buffets include chips & salsa, and iced tea or soft drink

STATIONS | \$17/guest; add \$5/guest for each additional station

Served with fresh fruit bowl, assorted breads, hash browns, crispy bacon, jalapeño sausage

Breakfast Tacos | build your own, with fresh tortillas, eggs, potatoes, blended cheeses; add beef & chicken fajita meat for \$5/guest

Omelet Station | made to order, with your choice of ham, tomatoes, mixed cheese, onions, mushrooms, poblano peppers, red peppers, spinach, pico de gallo

Waffle Station | made to order, with your choice of syrup, whipped cream, candied pecans, chopped strawberries, whipped butter

