



Esperanza's Private Events

Inside: Minimum: 80 (Maximum: 180)

Covered Patio: Minimum: 70 (Maximum: 100/120)

Both Inside and Outside Minimum: 150 (Maximum: 290)

- 1. Joe T. Garcia's Enchilada Dinner:** **\$16.99 PP**
Cheese nachos as appetizers, 2 Joe T. Garcia's red sauce cheese enchiladas, 2 beef tacos, rice, beans, flour tortillas, guacamole*, chips, salsa and iced tea.
- 2. Combo Beef and Chicken Fajitas:** **\$18.99PP**
Grilled Beef and Chicken Fajitas with bell peppers and onions, rice, beans, flour tortillas, Pico de Gallo, guacamole*, sour cream, cheese, chips, salsa, and iced tea.
- 3. Joe T. Combo Dinner:** **\$20.99 PP**
Cheese nachos as appetizers, 2 Joe T. Garcia's red cheese enchiladas, grilled beef and chicken fajitas, 2 beef tacos, rice, beans, flour tortillas, Pico de Gallo, guacamole*, sour cream, cheese, chips, salsa, and iced tea.
- 4. Enchiladas & Chicken Fajitas:** **\$18.79 PP**
Cheese nachos as appetizers, 2 red sauce cheese enchiladas, grilled chicken fajitas with bell peppers and onions, rice, beans, flour tortillas, Pico de Gallo, guacamole, sour cream, cheese, chips, salsa and iced tea.
- 5. Fajita Trio:** **\$19.99 PP**
Grilled steak, grilled chicken and 2 grilled shrimp with bell peppers and onions, rice, beans, flour tortillas, Pico de Gallo, guacamole*, sour cream, cheese, chips, salsa and iced tea.
- 6. Esperanza Buffet:** **\$18.99 PP**
Cheese nachos, 2 shredded chicken **or** potato flautas, 1 beef & cheese chimichangas, 1 chicken fajita quesadilla (cut in ½), 1 beef fajita quesadilla (cut in ½), bean dip, chili con Queso, Mexican green salad, chips, salsa and iced tea.

****Prices do not include 20% gratuity or tax**

**** Guacamole prices subject to change**

Appetizers (Passed out by wait staff or add to buffet)

Queso	\$1.69 pp
Joe T's nachos	\$1.99 ea.
Pork tamales	\$2 ea.
Potato or chicken Flautas	\$2 ea.
Beef chimichanga	\$2 ea.
Mexican Salad	\$2 pp
Bacon wrapped shrimp	\$2.95 ea.

Dessert:

Mexican Cookies	\$1.40 ea.
Pralines	\$1.99 ea.
Esperanza's Churros filled with Pineapple or Strawberry	\$1.99 ea.
Tres Leches Cake	\$2.95 ea.
Flan	\$2.99 ea.
Traditional Churros	\$2.99 ea.
Sopapillas	\$2.99 ea.
Desert Bar: Choice of any 3	\$4.99 pp
Outside Dessert Service Charge- Plates and forks can be provided	\$65.00

****Whole Tres Leches and wedding cakes available upon request**

Alcoholic Beverages:

- Domestic Beer \$4.75
- Imported Beer \$5.25
- Wine: Sangria, chardonnay & cabernet \$6.75-9.00
- Margaritas \$ 7.50
- Highballs, Call Drinks & premium \$ 6.25/7.25-/8.50
- Champagne (per bottle) \$ 19.99

Non-Alcoholic Beverages:

- Jarritos \$1.79 ea.
- Coffee: \$1.95 ea.
- Mexican cokes ½ liter bottles \$2.99 ea.
- Aguas Fresca's (sold by the gallon): \$21.00ea.
Flavors: Lime, cantaloupe, watermelon, pineapple, horchata (rice).

Linen & Napkin Colors: (Included) – Black, Burgundy, Red, Royal Blue, Dark Green, Purple, Pink, Turquoise, Seafoam, Powder Grey, Sandalwood, Gold, Peach, Champagne and White

****Prices do not include 20% gratuity or tax**

- ** A \$450 **NON-REFUNABLE** DEPOSIT IS REQUIRED TO SECURE THE DATE FOR ONE ROOM
- ** A \$800 **NON-REFUNABLE** DEPOSIT IS REQUIRED TO SECURE THE DATE FOR BOTH PATIO AND INSIDE ROOM
- ** FINAL PAYMENT IS DUE AT THE END OF THE EVENT
- ** ESPERANZA'S **DOES** ACCECPT CHECKS AND CREDIT CARDS
- ** FOOD WILL BE SERVED BUFFET-STYLE
- ** FIRM NUMBER OF GUEST DUE ONE WEEK BEFORE EVENT. CONFIRMED NUMBER OF GUEST IS DUE 48 BEFORE EVENT
- ** YOU WILL BE CHARGE FOR THE NUMBER CONFIRMED
- ** THESE ARE 2018 PRICES AND SUBJECT TO CHANGE IN 2019

For parties in the month of December we require 100 person minimum for inside and 80 person minimum for outside. A \$750 Non-Refundable is required to secure your date.

Questions: Please contact Jesse at 817-626-5770/817-899-7810 or Cali at 817-626-5770

Our History-

About 40 years ago, Joe T. Garcia's and Esperanza's Restaurants started catering special occasions and events of all sizes. Jesse Lancarte, co-owner of the restaurants, heads the catering division. The full menus at Joe T's and Esperanza's are part of the catering fare, but the selection is not limited to Mexican cuisine. All types of offerings are available, including American and specialty epicurean delights. From a full TABC-certified bar and breakfast, appetizers, to lunches, dinners and dessert options, Joe T's Catering provides it all. With "fresh" being the main ingredient, the staff prefers to prepare catered affairs onsite, when facilities are available. However, your guests will get the same quality ingredients and deliciousness either way. The company caters all over Texas and surrounding states. Destinations have included Phoenix, Martha's Vineyard, Boca Raton, New York, Marfa/Alpine and so many others! And it covers much more than the menu items. Linens, table/chair rentals, onsite musicians/DJs, you name it ... it can all be part of your package.

**Jesse Lancarte
Owner
Joe T. Garcia's and Esperanza's Restaurants & Catering**

