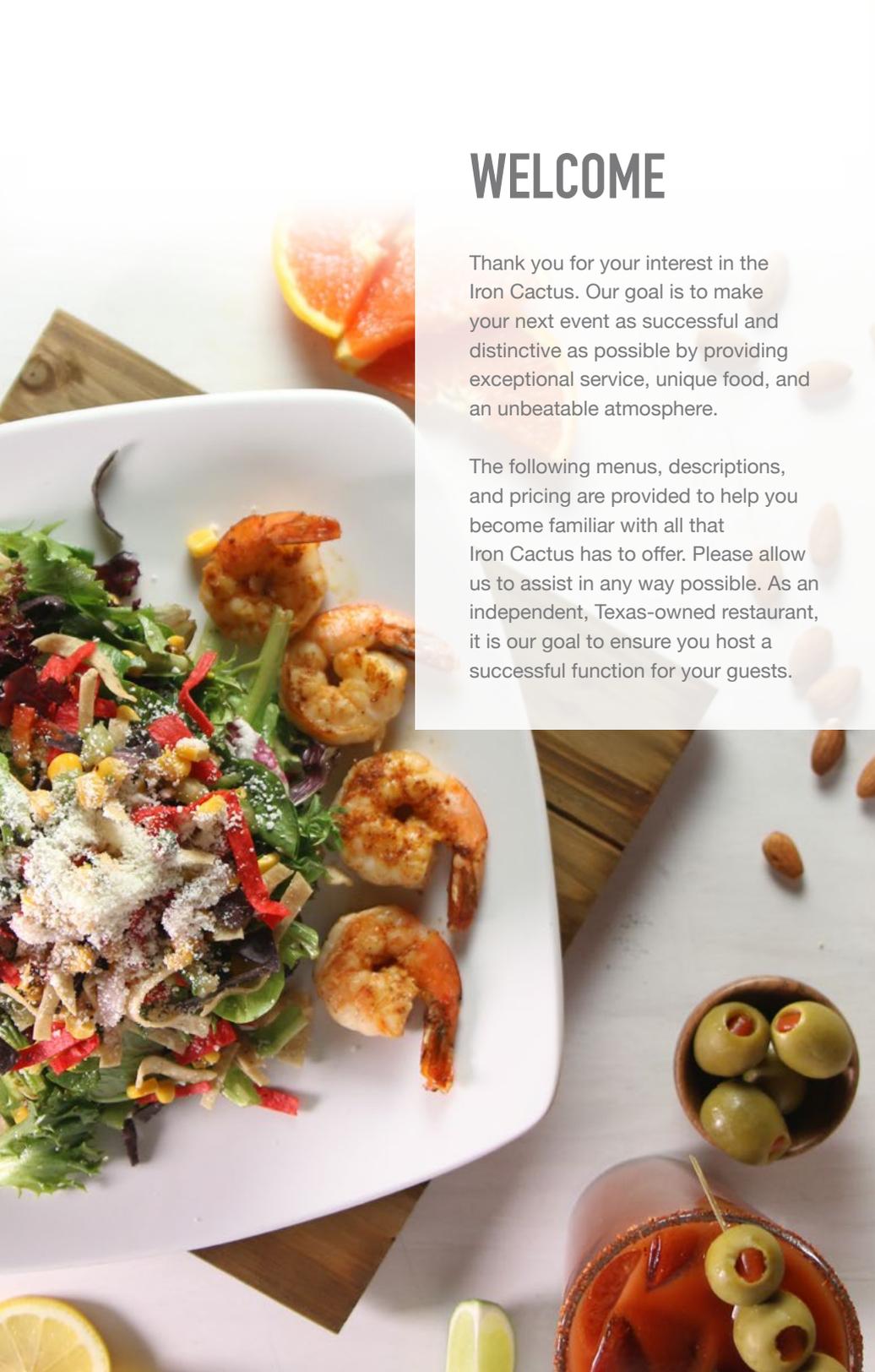




EVENTS & CATERING

SAN ANTONIO

200 Riverwalk Ste. 100
(210) 224-9835



WELCOME

Thank you for your interest in the Iron Cactus. Our goal is to make your next event as successful and distinctive as possible by 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 Iron Cactus has to offer. Please allow us to assist in any way possible. As an independent, Texas-owned restaurant, it is our goal to ensure you host a successful function for your guests.

APPETIZERS

PRICED PER GUEST;
MINIMUM OF 20 GUESTS

DIPS

3 oz per guest

CHIPS & SALSA 2

tortilla chips, signature Iron Salsa

CHILE CON QUESO 3⁵⁰

hatch green chiles, pico de gallo, roasted jalapeños

GUACAMOLE 4

avocado, pico de gallo, twist of lime

CEVICHE 7

fresh shrimp, atlantic cod, hearts of palm, red onions, red bell peppers

MEXICAN SHRIMP COCKTAIL 6

fresh shrimp, citrus juices, peppers, avocado

TRAYS

18" feeds 40+ | 24" feeds 85+

FRESH FRUIT TRAY 75 | 105

watermelon, grapes, cantaloupe, honeydew, seasonals

CHEESE & CRACKER TRAY 75 | 105

domestic and imported cheeses

VEGGIE TRAY 75 | 105

assorted seasonal vegetables

BITES

2 pieces per guest

PORK TAMALE POPS 4⁵⁰

pork, tamale masa, pepper jack cheese

GUACAMOLE TOSTADA BITES 4

tostadas, guacamole, pico de gallo, cotija cheese

GRILLED CHICKEN FLATBREAD 4

chicken, salsa verde, pico de gallo, cotija cheese

PEPPER-CRUSTED TUNA 7

seared rare tuna, escabeche, lime crema, carrot habanero, on crispy wonton

BRISKET QUESADILLA 6

poblanos, caramelized onions, serrano raspberry bbq sauce

SMOKED CHICKEN QUESADILLA 5⁵⁰

chicken, black beans, caramelized onions, lime crema

SHRIMP PARRILLA 7

jalapeño-stuffed shrimp, panela cheese, wrapped in bacon

CHICKEN MOLE BITES 5

bacon-wrapped chicken, mole sauce

CRAB-STUFFED JALAPEÑOS 8

jumbo lump crabmeat, lobster cream sauce

MINI PICADILLO PURSES 3

ground sirloin, crispy phyllo, pepper jack cheese

MINI VEGGIE PURSES 3

crispy phyllo, portabellas, goat cheese, zucchini, squash, onions



BUFFET

PRICED PER GUEST;
MINIMUM OF 20 GUESTS

FAJITA BUFFET 22

8 oz per guest
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

*Any of the following buffets can be served plated with
a custom menu for an additional \$2 per guest.*

THE TRINITY 25

12 oz per guest
Iron Salad, cilantro-lime rice,
seasonal veggies

Adobo-Marinated Chicken
natural chicken marinated in
adobo sauce

Three Chile Pork Loin
three chile demi-glaze

Veggie Chile Relleno
pepitas, toasted pecans, pepper jack
cheese, verde sauce

THE VERACRUZ 28

12 oz per guest
Iron Salad, Southwestern Au Gratin
potatoes, seasonal veggies

Pescado Veracruz
atlantic cod, tomatoes, olives, hatch
green chiles, red onions

Adobo-Marinated Chicken
natural chicken marinated in
adobo sauce

Steak Tampiqueña
skirt steak, sauteed chiles,
tomatoes, onions

THE AGAVE 32

12 oz per guest
Iron Salad, hatch green chile and pepper jack
mac & cheese, seasonal veggies

Pescado al Carbón
blackened atlantic cod, spicy
creole sauce

Pecan-Crusted Chicken
bianco sauce

Herb-Crusted Flat Iron Steak
balsamic demi-glaze

EL PATRÓN 36

12 oz per guest
Mazatlán Salad, hatch green chile bacon
mashed potatoes, seasonal veggies

Pescado del Mar
atlantic cod, wild caught gulf shrimp,
bay scallops, citrus butter sauce

Pecan-Crusted Chicken
bianco sauce

Bacon-Wrapped Bistro Filets
brandy peppercorn sauce

EL JIMADOR 42

12 oz per guest
Mazatlán Salad, hatch green chile
bacon mashed potatoes, hatch
green chile and pepper jack mac & cheese,
seasonal veggies

Pollo Relleno
roasted corn, peppers, onions,
cornbread, jalapeño cream sauce

Hickory Grilled Salmon
roasted corn-crab relish, citrus butter

Three Chile Pork Loin
three chile demi-glaze

EL PRESIDENTE 55

13 oz per guest
Citrus Baby Spinach Salad, cilantro-lime
rice, Southwestern Au Gratin potatoes,
seasonal veggies

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

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

The Cactus Filet
5 oz cut of our premium steak



IN-HOUSE BUFFETS INCLUDE CHIPS AND
SALSA AND ICED TEA OR SOFT DRINKS

ADDITIONAL ITEMS

Grilled Vegetables 3

squash, zucchini, portabellas

Grilled Shrimp 8

three adobo-marinated shrimp

Enchiladas 5

choose one: cheese, chicken,
brisket, veggie

Iron Salad 5

seasonal greens, roasted corn relish,
cotija cheese, tortilla strips

Mazatlán Salad 6

slaw, pepitas, seasonal greens,
citrus vinaigrette

Citrus Baby Spinach Salad 7

seasonal berries, citrus segments,
Texas goat cheese, toasted almonds,
cilantro-lime vinaigrette

Veggie Chile Relleno 8

pepitas, toasted pecans, pepper jack
cheese, verde sauce



DESSERT

PRICED PER GUEST

DESSERT TRAY

Choose an assortment of 2 desserts

TRIPLE CHOCOLATE CAKE 3

chocolate cake, Ibarra
chocolate mousse

MEXICAN CHOCOLATE MOUSSE 3

Ibarra chocolate, housemade
whipped cream

VANILLA ESPRESSO CRÈME BRÛLÉE 3

infused cream custard, whipped cream,
seasonal berries

TRES LECHES 3

three milks, seasonal fruit,
whipped cream

STRAWBERRY MARQUIS 3

shortcake, whipped cream,
strawberry preserve

MEXICAN DONUTS 3

housemade sweet cream filling, powdered
sugar, Kahlúa fudge sauce

COFFEE SERVICE 2

freshly brewed coffee, assorted cream, sugar
and sweeteners

BRUNCH BUFFET

PRICED PER GUEST/ MINIMUM OF 20
GUESTS / 2 HOUR TIME LIMIT

STATIONS

Choose one station below.

*Served with fresh fruit bowl, assorted
breads, crispy bacon, jalapeño sausage.
In-house buffets include chips and salsa
and iced tea or soft drinks.*

*Additional stations can be included
for \$5 per guest.*

BREAKFAST TACO STATION 17

build your own with fresh tortillas, eggs,
potatoes, blended cheeses

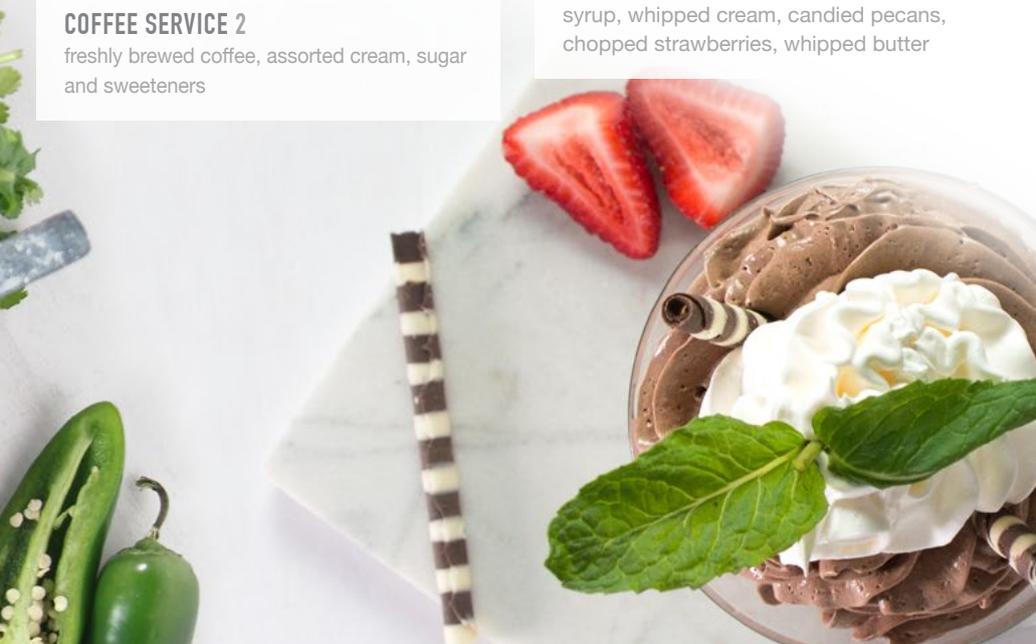
ADD BEEF AND CHICKEN FAJITA MEAT 5

OMELET STATION 17

made to order with your choice of ham,
tomatoes, blended cheeses, onions,
mushrooms, poblano peppers, red
peppers, spinach, pico de gallo

WAFFLE STATION 17

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



TEQUILA DINNER

95 PER GUEST - DINNER & DRINKS

70 PER GUEST - BUFFET ONLY

MINIMUM OF 20 GUESTS

Let Iron Cactus wow your guests with our signature Tequila Dinner created by our amazing team of chefs.

Enjoy two premium margaritas and sample three ½ oz glasses (silver, reposado, and añejo) of a premium tequila while participating in an informative presentation.

Drinks not included in buffet option.

APPETIZERS

FRESH FRUIT AND CHEESE

seasonal fruit, assortment of international and domestic cheeses

PORK TAMALES

pork, tamale masa, pepper jack cheese

CEVICHE

fresh shrimp, atlantic cod, hearts of palm, red onions, red bell peppers

SHRIMP PARRILLA

jalapeño-stuffed shrimp, panela cheese, wrapped in bacon

ENTRÉES

Select three. Served with Citrus Baby Spinach Salad, seasonal veggies, cilantro-lime rice, Southwestern Au Gratin potatoes

VEGGIE CHILE RELLENO

pepitas, pecans, pepper jack cheese, verde sauce

THE CACTUS FILET

5 oz cut of our premium steak

CHILE-RUBBED LAMB CHOPS

red pepper mango coulis

PESCADO DEL MAR

atlantic cod, wild caught gulf shrimp, bay scallops, citrus butter sauce

PECAN-CRUSTED CHICKEN

bianco sauce

DESSERTS

STRAWBERRY MARQUIS

shortcake, whipped cream, strawberry preserve

MEXICAN DONUTS

housemade sweet cream filling, powdered sugar, Kahlúa fudge sauce

VANILLA BEAN ESPRESSO CRÈME BRÛLÉE

infused cream custard, whipped cream, seasonal berries

BAR SERVICE

BY THE HOUR

*Priced per guest; 2 hours | 3 hours
Unlimited drinks (shots not included)*

CACTUS PACKAGE 25 | 32

all bottled beer, small house margaritas (frozen and rocks), small Cactus Juice, house wine, well cocktails

SILVER PACKAGE 27 | 35

including (but not limited to):
Jack Daniel's, Exotico, Hendrix, Bacardi, Nue Vodka and Dewars, and everything in the package above

REPOSADO PACKAGE 30 | 39

including (but not limited to):
Rebecca Creek, 512, Milagro, Z Tequila, Tito's, Alkkemist and Glenfiddich, premium silver margaritas, and everything in the packages above

AÑEJO PACKAGE 37 | 48

including (but not limited to):
Crown, Makers Mark, Herradura, Patron, Don Julio, Botanist, Grey Goose, Appleton Estate and JW Black, top-shelf silver rocks margaritas, and everything in the packages above

TEQUILA TASTING

Ask about pricing

SAMPLING

Sample three ½ oz glasses (silver, reposado, and añejo) of premium featured specialty tequila while participating in an interesting and informative presentation

ON CONSUMPTION

*Priced per drink
Drinks charged on consumption*

CACTUS PACKAGE 8 AND UNDER

all bottled beer, small house margaritas (frozen and rocks), small Cactus Juice, house wine, well cocktails

SILVER PACKAGE 9 AND UNDER

including (but not limited to):
Jack Daniel's, Exotico, Hendrix, Bacardi, Nue Vodka and Dewars, and everything in the package above

REPOSADO PACKAGE 10 AND UNDER

including (but not limited to):
Rebecca Creek, 512, Milagro, Z Tequila, Tito's, Alkkemist and Glenfiddich, premium silver margaritas, and everything in the packages above

AÑEJO PACKAGE 12 AND UNDER

including (but not limited to):
Crown, Makers Mark, Herradura, Patron, Don Julio, Botanist, Grey Goose, Appleton Estate and JW Black, top-shelf silver rocks margaritas, and everything in the packages above

OPEN BAR

Guests can order anything we have in-house

DRINK TICKETS 8 PER TICKET

Minimum 2 drink tickets per person, includes all bottled beer, small house margaritas (frozen and rocks), small Cactus Juice, house wine, well cocktails

CASH BAR 100

\$100 fee applies. Your guests pay for their own alcoholic beverages. Guests' purchases are applied to the food and beverage minimum, but the fee is not.