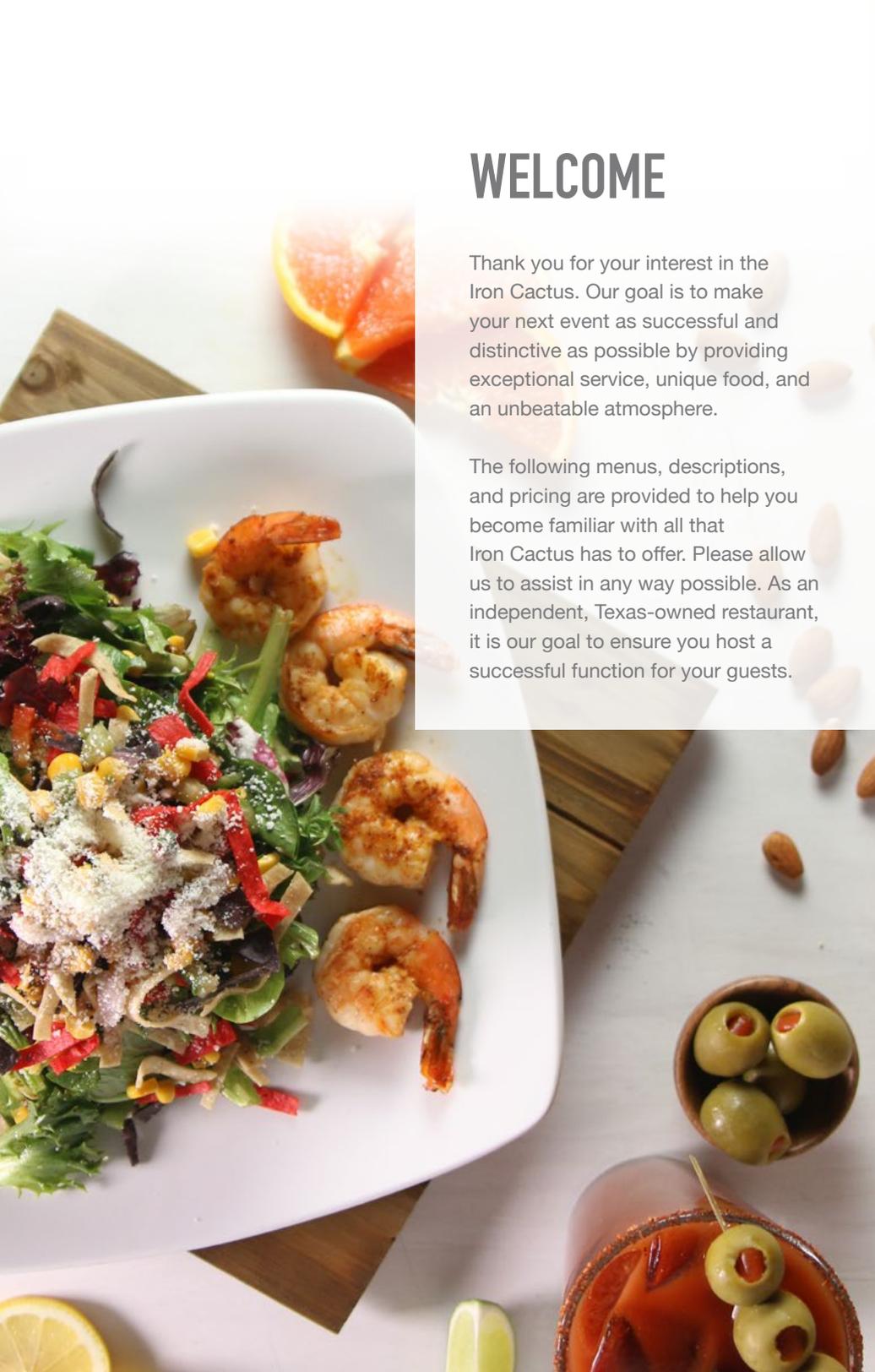




## EVENTS & CATERING

SAN ANTONIO

200 Riverwalk Ste. 100  
(210) 224-9835

A top-down view of a white plate with a shrimp salad. The salad consists of green leafy vegetables, corn, red bell peppers, and shredded cheese. Five large, cooked shrimp are arranged on the right side of the plate. The plate is set on a wooden cutting board. In the background, there are orange slices and almonds. In the foreground, there are more almonds, a small bowl of olives, and a bowl of red sauce with olives and a lime wedge.

# 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 3<sup>50</sup>

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 4<sup>50</sup>

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 5<sup>50</sup>

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

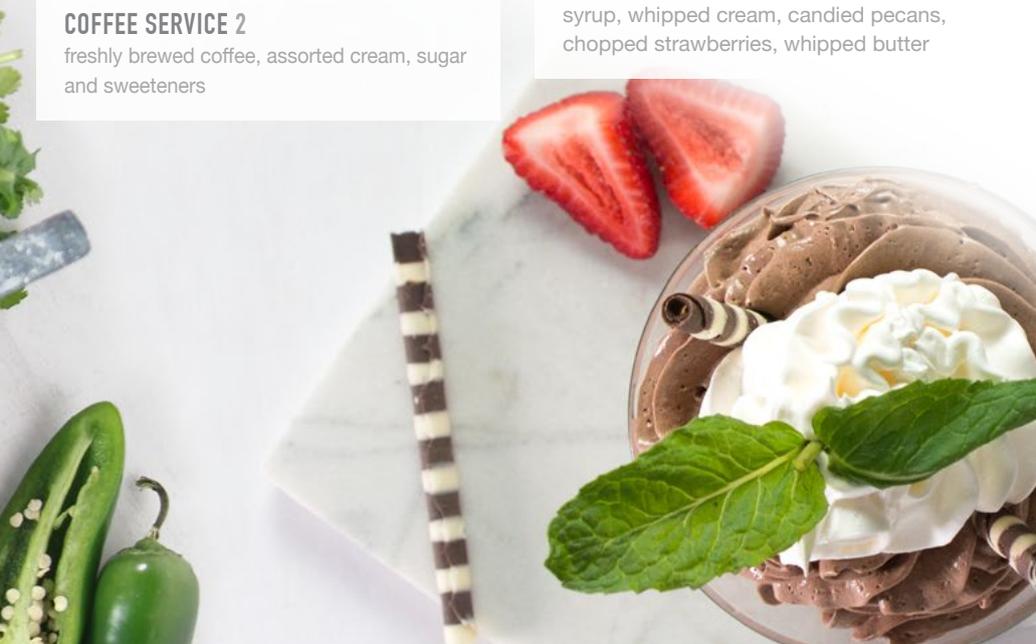
**ADD BEEF AND CHICKEN FAJITA MEAT 5**

### 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.