

JACKALOPE

TEX-MEX & CANTINA

CATERING

APPERITIVOS

We recommend a full pan of chips per pint

GF/Vgn **Homemade Warm Salsa** | \$17/pint

GF/V **Chile Con Queso** | \$22/pint

GF/Vgn **Fresh Guacamole** | \$24/pint

GF **Rockfish Ceviche**** | \$37/pint

Local rockfish, wild Texas shrimp, cucumber, tomato, avocado

Vgn **Adobo Dusted Tortilla Chips** | \$15/full pan

GF **Stuffed Little Peppers** | \$23/ dozen

Jack's famous smoked brisket, roasted jalapeno cream cheese

SALADS AND FRUIT

Our salads and fruit are served family style in half pans with dressing on the side to be easily tossed at your event. Serves about 10 guests when included with entrées.

V **Bordertown Mango Salad** | \$35

Baby kale and romaine, mango pico de gallo, black beans, cotija, pickled red onion, and pepitas tossed with an avocado green goddess dressing (add chicken +\$10)

El Caesar | \$35

Baby kale and romaine tossed with roasted poblano peppers, sweet corn, green chili Caesar dressing, tortilla strips and cotija cheese (add chicken +\$10)

GF/Vgn **San Antonio Street Fruit** | \$45

Chilled pineapple, oranges, cantaloupe and cucumber with chili salt and fresh lime

TACOS

Our tacos come with 10 in each half pan. We recommend two half pans for every 10 guests.

Texas Brisket Tacos | \$67

Dallas style: flour tortillas, queso Oaxaca, poblano peppers, caramelized onions, salsa ranchera, salsa verde fresca

GF **Grilled Baja Rockfish Tacos** | \$62

Corn tortilla, avocado, mango pico de gallo, chiptole crema

GF/V **Tacos de Papa** | \$55

Crispy corn tortillas stuffed with mashed potatoes, corn and poblano rajas, avocado, cotija, and salsa ranchera

Chicken Tinga Tacos | \$59

Corn tortilla, pico de gallo, sweet pepper slaw, chiptole crema, cotija

FAJITAS

Our grilled fajitas come with roasted peppers, caramelized onions, sour cream, pico de gallo, cheese, lettuce, and fresh flour tortillas. Corn tortillas are available upon request. We recommend two half pans for every 10 guests.

Royal Ranch Skirt Steak | \$79

Chicken al Carbon | \$67

Local Rockfish | \$69

Wild Texas Shrimp | \$75

Vgn **Oyster Mushroom** | \$69

Food Allergy



Sensitivity Guide

**Our charro and refried beans are cooked with bacon. Please request our vegetarian black beans if you would like.*

***King County would like us to tell you that consuming raw or undercooked meats and seafood may increase your risk of foodborne illness, but will make you very happy.*

ENCHILADAS

Our enchiladas come with 10 in each half pan. We recommend two half pans for every 10 guests.

Cheese Enchiladas with Brisket Chili Gravy | \$59

The original Tex-Mex meal

Chicken Verde Enchiladas | \$59

Roasted tomatillo salsa, cheese, shredded chicken thighs, crema

GF Brisket Enchiladas | \$69

Jack's famous low and slow brisket, peppers and onions, cheese, guajillo sauce

V Rajas Enchiladas con Mole Borracho | \$59

Roasted poblano peppers, corn, cheese, cerveza spiked mole negro

GF Seafood Enchiladas Suizas | \$79

Wild Texas shrimp, fresh Dungeness crab, Swiss sauce, avocado

RICE & BEANS

Rice and beans are served in half pans. We recommend one half pan for every 10 guests.

GF/Vgn Spanish Rice | \$25

GF Bacon Refried or Charro Beans | \$25

GF/Vgn Black Beans | \$25

DESSERTS

Churros with Cinnamon Sugar | \$79

with a dark chocolate dipping sauce, 24 pieces

Royal Cookies | \$79

chocolate, coconut, macadamia nuts 24 cookies

SERVICEWARE

Serving Tongs or Spoons | \$5 ea

Plate, Cutlery, Napkin | \$2 per guest

Buffet Kit | \$35 ea

CANTINA PACKAGES

2-hour bar minimum. Select 3 beers and 3 wines. Water and sodas included.

2-hour bar (~2 drinks) | \$22 per guest

3-hour bar (~3 drinks) | \$32 per guest

4-hour bar (~4 drinks) | \$43 per guest

Add Jackalope Cantina Cocktails

~ choose 2 ~

2-hour bar (~2 drinks per person) | \$7 per guest

Each additional hour | \$3 per guest

Add Aqua Fresca Station | \$4 per guest

Iced tea, prickly pear aqua fresca, and iced water

BYOB Bar | \$4.50 - \$8 per guest

Providing your own alcohol?

We have full service bar packages that covers everything! Please ask for pricing details.

BEER AND WINE

Beer

Victoria, Modelo Especial, Modelo Negro, Dos XX Amber, Corona, Rainier

White Wine

Cine Cava Sparkling, Albarino, Cune Verdejo

Rosé

Girasole

Red Wine

Lechuza Garnacha, Siglo Crianza Rioja, Calcu Cabernet, Las Nencias Malbec

JACKALOPE CLASSIC COCKTAILS

La Piña

Reposado infused with fresh grilled pineapple and serrano chiles, Grand Marnier, fresh lime, agave, guajillo salt

Texas Margarita

Blanco tequila, house margarita mix, Triple Sec, puree (optional choices of mango, strawberry, or prickly pear)

Mango Mojito

House infused rum, lime, mango puree, mint simple syrup