CATERING SERVICES

Founded in 1990, La Margarita has established an excellent reputation of serving some of the highest quality Mexican food in the DFW area. Whether you are dining in or we are catering your next event, you and your guests will be delighted with the quality of our food and friendly service.

LEVEL OF SERVICE:

Pick Up or Drop Off

Drop off carries a delivery charge and hardware fees may apply.

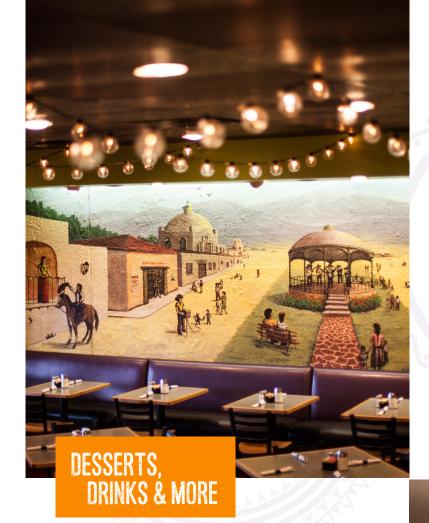
Formal

Formal service comes complete with chaffing dishes and service attendants. Delivery fee may apply outside 30 mile service area. Service and hardware fees may apply.

972.570.1137

2922 N. Beltline Road | Irving, TX 75062

LA-MARGARITA.COM



DESSERT

Sopapillas with honey Praline

DRINKS

Tea Lemonade Coke, Diet Coke, Sprite Water



ADD-ONS

Queso Guacamole Sour Cream Salsa Shredded Cheese Bacon Wrapped Shrimp Chipotle Ribs Grilled Quail **Fajitas** Sautéed Veggies Tortillas Chips Rice Beans - Pinto or Black Enchiladas, Tamales, Tacos, Burritos Sopapillas

LAI MARGARITA MOD-MEX KITCHEN + RITA LOUNGE

CATERING >



APPETIZERS >

Throwing an Hors d'Oeuvres party? Create your own fiesta by choosing from of any one of our in house favorites. Perfect for finger foods.

Choose a minimum of 3. Served with chips and salsa.

CHILE CON QUESO

Blend of melted cheeses with seasoning.

GUACAMOLE

Fresh ingredients keep this classic a tasty favorite.

PITOS

Mini-flautas stuffed with pulled seasoned chicken.

QUESADILLAS

Flour tortilla with melted monterrey jack cheese and grilled chicken, beef fajita, or chipotle bacon.

CHUCHO'S TAMALITOS

Corn masa stuffed with marinated pork, served in a corn husk. Made in house.

TACOS POLANCO

Mexico City style street tacos: tradicional, chicken tinga, baja tilapia, or chorizo and beef.

SOPES

Corn masa boat topped with black beans, pork, queso fresco and crema.

SHRIMP BROCHETTE

Bacon wrapped jumbo shrimp.

SALADS >

MEXX COBB

Field greens, jicama, roasted corn, tomatoes, pickled onions, candied pepitas, avocado, tortilla strips, queso fresco, grilled chicken or beef in a lemon-ginger vinaigrette.

STREET TACOS

TACOS POLANCO

Street style tacos in flour tortilla.

- Tradicional
- Beef fajita, onion, cilantro, jalapeño and queso fresco.
- Chorizo & Beef

Beef fajita, chorizo, queso fresco.

- Chicken Tinga
- Sautéed chicken breast, onion, roasted poblanos, chorizo, chile morita, avocado, crema and queso fresco.
- Baja Tilapia

Chile guajillo rub, pickled cabbage, avocado, chipotle remoulade on a flour tortilla.

ENTREES

SOFT TACO BAR

2 soft tacos, ground beef or shredded chicken, rice and refried beans.

ENCHILADAS

2 enchiladas, your choice of beef, chicken or cheese, rice and refried beans.

COMBINATION ENTREES

Rice and beans may be added separately.

- Two enchiladas and a house-made pork tamale
- Two enchiladas and a soft taco
- Two enchiladas and a fajita taco al carbon

FAJITAS >

LUNCH FAJITAS

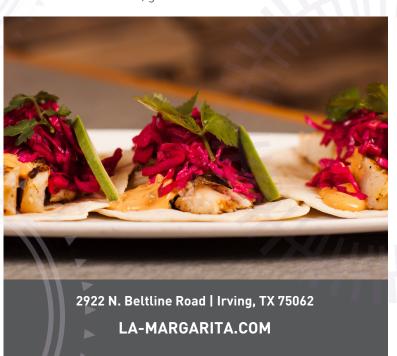
Beef, chicken or combination fajitas, rice, refried beans, two flour tortillas, guacamole, pico de gallo, and shredded cheese.

DINNER FAJITAS

Beef, chicken or combination fajitas, rice, refried beans, three flour tortillas, guacamole, pico de gallo, and shredded cheese.

APPLEWOOD BACON & CHIPOTLE FAJITAS

Beef, chicken or combination fajitas, rice, refried beans, three flour tortillas, guacamole and sour cream.





La Margarita caters numerous special events every year from corporate functions and weddings to private in-home parties. Below are a few signature items that are most popular amongst our guests, or feel free to consult with our catering coordinator to create a special menu.

POLLO MARIA

One of our signature dishes people have been ranting and raving about for over 23 years and counting. Chicken breast pan-seared and flamed with Sauza Tequila, covered with a cream of mushroom sauce. Served with chipotle mash and veggies.

POLLO XOCHITL

Another one of our unique dishes our customers love; grilled chicken breast with a heart of palm cream sauce. Served with chipotle mash and veggies.

SALMON MASARYK

Pan-seared Scottish Salmon with a heart of palm cream sauce. Served with chipotle mash and veggies.

