FUNCTION PACK

hola@tejanocantina.com
0423 648 079
www.tejanocantina.com

CLASSIC CANAPES
ANY 6 CLASSICS $32
4 CLASSICS &
2 PREMIUM/SUBSTANTIAL $38

Queso (GF/Veg) – Traditional slightly spicy cheese dip served warm*

Guacamole (GF/Vegan) – Freshly crushed avocado with house made Mexican chilli oil, tomatoes, Spanish onion & coriander (optional)*

Frijole Puercos – Bacon, chorizo, fresh garlic & black bean dip*

Salsa Verde (GF/Vegan) – Tomatillo, onion, garlic, jalapeno & coriander (optional)*

Pico de Gallo (GF/Vegan) – Fresh tomato & lime, onion, jalapeno & seasoned with salt & pepper*

Assorted dip & salsa tasting platter (choose any 3 dips or salsas above)*
*Served with corn chips

Chicken wings (Chipotle BBQ, sticky tamarind or fiery buffalo sauce)

Texas style cornbread bites (GF)– Served warm with butter & sea salt flakes

Mini beef nachos (GF)

CLASSIC CANAPES

Elotes Asados (GF) – Bite size portions of grilled corn with a rich smoky chipotle sauce & slightly spiced with feta & shallots

Southern fried chicken sliders – Buttermilk soaked then fried chicken, American cheese, slaw & buffalo sauce

Mini tacos - Choose from Chicken Tinga (GF), Pulled Pork, Mayan Mushroom (GF/Vegan) or Alambre (beef, bacon, capsicum & Spanish onion) (GF)

Churros with assorted Mexican dipping sauces

PREMIUM/SUBSTANTIAL CANAPES

Ceviche (GF) – Cured fish with Pico de Gallo, seasonal fruits & fried corn tortillas

Chilli con carne (GF)– Beef, pork, 3 kinds of chilli, red kidney & pinto beans. Topped with sour cream, shredded cheese & shallots

Jalapeno poppers – Served with house made ranch sauce

Baja fish & chips – Cajun spiced & crispy tempura fish, house made seafood sauce, pickled cabbage, tortilla & chips

Ceviche tuna tostadas - Crispy flat tortilla with a traditional cured tuna salad, chipotle aioli & fried shallots

Loaded mac & cheese – Classic Tejano dish with pulled pork, jalapeno & shallots

PREMIUM/SUBSTANTIAL CANAPES

Jambalaya(GF) – Chicken, smoked sausage & shrimp with mixed capsicum, celery, fresh garlic & traditional dried herbs. Served with long grain rice.

Loaded Tejano sliders – Angus beef patty, pulled pork, pickled jalapeno, with American cheese, chipotle aioli & slaw

Traditional Mexican style garlic & chilli prawns: in an olive oil and dry chili sauce, served with rice and lemon (GF)

Loaded fries with chicken, pulled pork or beef

SET MENU
2 COURSES $35
3 COURSES $43
UPGRADE ENTRÉE OR MAIN TO PREMIUM FOR $5 (ALTERNATE DROP)

CLASSIC ENTREES

Assorted dip share plates (choose any 3 dips or salsa to share between 2 people)

Queso (GF/Veg) – Traditional slightly spicy cheese dip served warm*

Guacamole (GF/Vegan) – Freshly crushed avocado with house made Mexican chilli oil, tomatoes, Spanish onion & coriander (optional)*

Frijole puercos – Bacon, chorizo, fresh garlic & black bean dip*

Salsa Verde (GF/Vegan) – Tomatillo, onion, garlic, jalapeno & coriander (optional)*

Pico de Gallo (GF/Vegan) – Fresh tomato & lime, onion, jalapeño & seasoned with salt & pepper*

*All dips served with corn chips

Jalapeno poppers – Served with house made ranch sauce

Chicken wings (Chipotle BBQ, sticky tamarind or fiery buffalo sauce)

Nachos (GF) (pulled pork, chicken tinga, pulled beef or vegetarian)

CLASSIC MAINS

Slow cooked & shredded enchiladas (GF) – Cooked to perfection & seasoned with traditional dried herbs & spiced. Topped with house made enchilada sauce, fresh cheese & spring onion

Baked pulled pork taquitos (GF) – With iceberg lettuce, fresh tomato, onion & salsa roja (spicy red tomato sauce)

Chilli con carne –GF Beef, pork, 3 kinds of chilli, red kidney & pinto beans. Topped with sour cream, shredded cheese & shallots

Baja fish & chips – Cajun spiced & crispy tempura fish, house made seafood sauce, pickled cabbage, tortilla & chips

Burrito bowl (GF/Vegan) – With grilled corn, avocado, Pico de Gallo, black beans & cranberry pepita seed rice

Loaded mac & cheese – Classic Tejano dish with pulled pork, jalapeno, breadcrumbs & shallots

Big Tejano Burger - Angus beef patty, pulled pork, pickled jalapeno, with American cheese, chipotle mayo & slaw with seasoned fries

PREMIUM ENTREES

Ceviche tuna tostadas - Crispy flat tortilla with a traditional cured tuna salad, chipotle aioli & fried shallots

Jambalaya (GF) – Chicken, smoked sausage & shrimp with mixed capsicum, celery, fresh garlic & traditional dried herbs. Served with long grain rice

Prawn aguachile (GF): Butterflied prawns cooked in a citrus cucumber sauce with Spanish onion, coriander (optional) & corn chips

Tejano style steak with confit onions & tortillas (GF): Seared & sliced market steak with traditionally seasoned kidney beans

PREMIUM MAINS

Salmon a la talla: Salmon fillet baked with a traditional chili, mayonnaise, fresh onion & garlic sauce. Served with black beans, rice & warm tortillas.

Cochinita pibil (GF): traditional slow cooked pork, mayan spices, with Tejano long grain rice & seasoned kidney beans

Jambalaya (GF) – Chicken, smoked sausage & shrimp with mixed capsicum, celery, fresh garlic & traditional dried herbs. Served with long grain rice

Tejano style steak with confit onions & tortillas (GF): Seared & sliced market steak with traditionally seasoned kidney beans

DESSERTS

Churros – Served with Homemade Dulche de Leche (caramel), Mexican chocolate & milk chocolate dipping sauces

Dulche de Leche Cheesecake – Classic cheesecake topped with traditional caramel sauce. Served cold with chopped pecans.

Apple Pie – Classic Texan favourite served warm with vanilla ice cream

Bananas Foster (GF) - Bananas cooked in a caramelised cinnamon & rum sauce served with vanilla ice cream