



**IRON CACTUS**  
MEXICAN GRILL & MARGARITA BAR

**EVENTS & CATERING**

Austin  
606 Trinity  
(512)472-9240



# 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 3

tortilla chips, signature Iron Salsa

### CHILE CON QUESO 5

hatch green chiles, pico de gallo,  
roasted jalapeños

### GUACAMOLE 6

avocado, pico de gallo, twist of lime

### CEVICHE 9

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

### MEXICAN SHRIMP COCKTAIL 9

fresh shrimp, citrus juices,  
peppers, avocado

## TRAYS

18" feeds 40+ | 24" feeds 85+

### FRESH FRUIT TRAY 95 | 125

watermelon, grapes, cantaloupe,  
honeydew, seasonals

### CHEESE & CRACKER TRAY 95 | 125

domestic and imported cheeses

### VEGGIE TRAY 95 | 125

assorted seasonal vegetables

## BITES

2 pieces per guest

### PORK TAMALE POPS 6

pork, tamale masa, pepper jack cheese

### GUACAMOLE TOSTADA BITES 5

tostadas, guacamole, pico de gallo, cotija  
cheese

### GRILLED CHICKEN FLATBREAD 5

chicken, salsa verde, pico de gallo, cotija  
cheese

### PEPPER-CRUSTED TUNA 10

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

### BRISKET QUESADILLA 8

poblanos, caramelized onions, serrano  
raspberry bbq sauce

### SMOKED CHICKEN QUESADILLA 7

chicken, black beans, caramelized  
onions, lime crema

### SHRIMP PARRILLA 12

jalapeño-stuffed shrimp, panela cheese,  
wrapped in bacon

### CHICKEN MOLE BITES 6

bacon-wrapped chicken, mole sauce

### CRAB-STUFFED JALAPEÑOS 12

jumbo lump crabmeat, lobster  
cream sauce

### MINI PICADILLO PURSES 6

ground sirloin, crispy phyllo, pepper  
jack cheese

### MINI VEGGIE PURSES 5

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



# BUFFET

PRICED PER GUEST;  
MINIMUM OF 20 GUESTS

## FAJITA BUFFET 30

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

## THE TRINITY 33

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-glace

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

## THE VERACRUZ 35

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

Iron Steak  
certified angus beef®, grilled peppers,  
onions and fresh avocado

## THE AGAVE 39

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  
Iron Steak

certified angus beef®, grilled  
peppers, onions and fresh avocado

## EL PATRÓN 45

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 48

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

Bacon-Wrapped Bistro Filets  
brandy peppercorn sauce



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

## ADDITIONAL ITEMS

### Grilled Vegetables 5

squash, zucchini, portabellas

### Grilled Shrimp 10

three adobo-marinated  
shrimp

### Enchiladas 5

choose one: cheese, chicken, brisket, veggie

### Iron Salad 6

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

### Mazatlán Salad 7

slaw, pepitas, seasonal  
greens, citrus vinaigrette

### Citrus Baby Spinach Salad 8

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

### Veggie Chile Relleno 10

pepitas, toasted pecans, pepper jack  
cheese, verde sauce



# DESSERT

PRICED PER GUEST

## DESSERT TRAY

*Choose an assortment of 2 desserts*

### TRIPLE CHOCOLATE CAKE 4

chocolate cake, Ibarra chocolate mousse

### MEXICAN CHOCOLATE MOUSSE 4

Ibarra chocolate, housemade whipped cream

### VANILLA ESPRESSO CRÈME BRÛLÉE 4

infused cream custard, whipped cream, seasonal berries

### TRES LECHE 4

three milks, seasonal fruit, whipped cream

### STRAWBERRY MARQUIS 4

shortcake, whipped cream, strawberry preserve

### COFFEE SERVICE 3

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

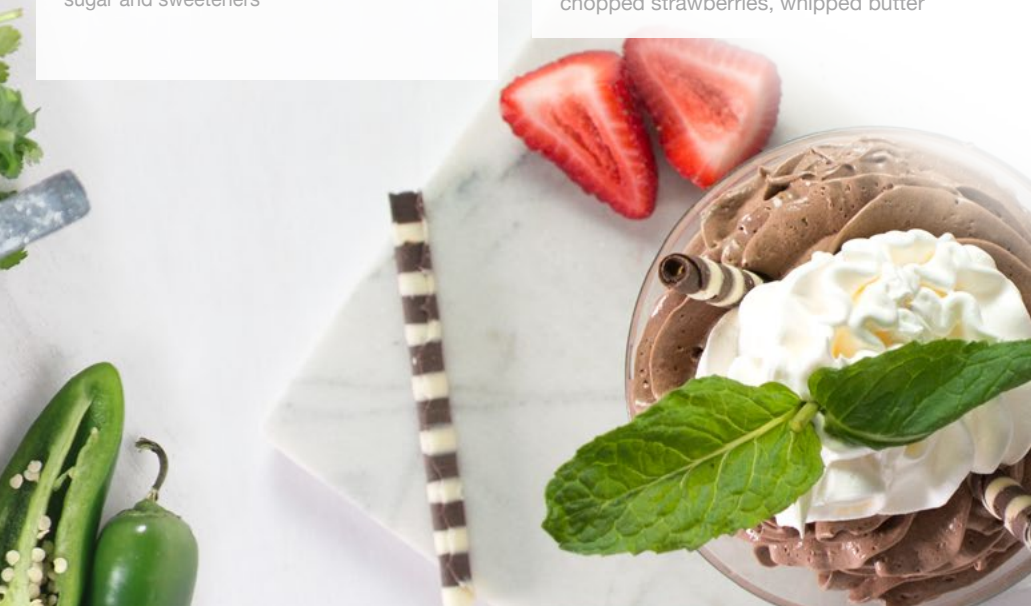
**ADD BEEF AND CHICKEN FAJITA MEAT 8**

### 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

115 PER GUEST - DINNER & DRINKS  
MINIMUM OF 20 GUESTS

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

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

## 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*

### CHILE RELLENO RUSTICO

Chicken, sun-dried cranberries, pepitas, pecans, pepper jack cheese, verde sauce

### PESCADO DEL MAR

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

### BACON WRAPPED BISTRO FILETS

brandy peppercorn sauce

### PECAN-CRUSTED CHICKEN

bianco sauce

### CHILE-RUBBED LAMB CHOPS

red pepper mango coulis

## DESSERTS

### STRAWBERRY MARQUIS

shortcake, whipped cream, strawberry preserve

### 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 30 | 39

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

### SILVER PACKAGE 34 | 44

including (but not limited to):  
Rebecca Creek, Exotico, Absolut, Aviation, Don Q Cristal, Dewars and everything in the package above

### REPOSADO PACKAGE 38 | 48

including (but not limited to):  
Jack Daniels, Z Tequila, Enchanted Rock, Hendrix, Pyrat XO, Johnnie Walker Black, premium silver margaritas, and everything in the packages above

### AÑEJO PACKAGE 48 | 58

including (but not limited to):  
Crown, Herradura, Puro Verde, Ambhar, Kettle One, Alkkemist, Mount Gay Eclipse, Glenfiddich, top shelf silver margarita and everything in the package 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 10 AND UNDER

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

### SILVER PACKAGE 11 AND UNDER

including (but not limited to):  
Rebecca Creek, Exotico, Absolut, Aviation, Don Q Cristal, Dewars and everything in the package above

### REPOSADO PACKAGE 13 AND UNDER

including (but not limited to):  
Jack Daniels, Z Tequila, Enchanted Rock, Hendrix, Pyrat XO, Johnnie Walker Black, premium silver margaritas, and everything in the packages above

### AÑEJO PACKAGE 15 AND UNDER

including (but not limited to):  
Crown, Herradura, Puro Verde, Ambhar, Kettle One, Alkkemist, Mount Gay Eclipse, Glenfiddich, top shelf silver margarita and everything in the package above.

### OPEN BAR

Guests can order anything we have in-house

**DRINK TICKETS 10 PER TICKET** Minimum 2 drink tickets per person, includes all bottled beer, small house margaritas (frozen and rocks) and all 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.