



CHURRO CAKE BALLS



PRIVATE DINING ROOMS

To reserve the room, a food and beverage minimum is required. The F&B sub-total minimum varies by day and time, and is calculated by the menu ordered by the group host. Sales tax and service fees don't go towards the minimum.

If food and beverage minimum is not met, a rental fee will be charged for the remaining balance of the minimum.

Lunch is 11am to 4pm bookings / Dinner is 4pm to 8pm bookings

GRINGO'S CYPRESS (SEMI-PRIVATE)

- Lunch: Sun - Thur \$800
- Dinner: Mon - Wed \$1,200
- Dinner: Sun & Thur \$1,500
- Max 45 guests
- Fri & Sat not available

GRINGO'S PEARLAND "THE ORIGINAL"

- Lunch: Sun - Sat \$500
- Dinner: Sun - Thurs \$500 | Fri & Sat \$800
- Max 35 guests

GRINGO'S PEARLAND "SHADOW CREEK"

- Lunch: Sun - Sat \$500
- Dinner: Sun - Thurs \$500 | Fri & Sat \$800
- Max 40 guests

GRINGO'S SPRING

Privado Room, max 85 guests

- Lunch: Sun - Sat \$2,500
- Dinner: Sun - Thurs \$2,500
- Dinner: Fri & Sat \$3,500

Privado Room (Semi-Private), max 38 guests

- Lunch: Sun - Sat \$800
- Dinner: Sun - Thurs \$800
- Dinner: Fri & Sat \$1,500

GRINGO'S STAFFORD

- Lunch: Sun - Sat \$700
- Dinner: Sun - Thurs \$700 | Fri & Sat \$1,000
- Max 64 guests

JIMMY CHANGAS PEARLAND

- Lunch: Sun - Sat \$500
- Dinner: Sun - Thurs \$500 | Fri & Sat \$800
- Max 40 guests

CATERING



**FULL SERVICE CATERING
PRIVATE DINING ROOMS**

A non-refundable deposit, 50% of the room minimum, is required for room reservations

GRINGOSTEXMEX.COM



VERACRUZ BITES

CATERING Menu Options

CLASSIC FAJITA BUFFET

combination fajitas - served with choice of refried, black or borracho beans, grilled onions, Mexican rice, pico de gallo, fresh guacamole, grated cheese and flour or corn tortillas - 22.99/person

POLLO PICK-YOUR-STYLE

savory grilled chicken breast smothered with one of the following toppings:

MARISCO

fresh shrimp and crawfish tails sautéed in a creamy white wine sauce - 19.69/person

TAMPICO

sautéed garden fresh veggies topped with a creamy poblano cream sauce - 18.29/person

CON QUESO

pico de gallo topped with chile con queso - 17.29/person

EL DORADO

chipotle cream sauce sautéed with sausage, spinach & mushrooms - 18.49/person

FAMOUS CABO SALAD

our version of the COBB Salad; diced chicken fajita meat, bacon, black olives, boiled egg, grated cheeses, diced roma tomatoes and avocado - 16.29/person steak 20.29 combo 18.29

PACKAGED & SERVED:

- A) one large salad -or-
- B) all ingredients separate for guests to build

SNACK ATTACK {PARTY TRAY - SERVES 6-8PPL}

pork tamales, combo quesadillas, chicken taquitos & southwest eggrolls - 49.99

Enhancements

- Shrimp Empanadas
- Veracruz Shrimp
- Grilled Shrimp
- Dinner Salad
- Churro Cake Balls
- Tres Leches
- Queso
- Sour Cream
- Jalapeños
- Margaritas by the gallon
- Lemonade, Iced Tea or Citrus Tea *gallon per 8-10 guest*

SELECT STYLE

PICK-UP

- Plates, cutlery, cups, etc.
- \$10 Catering Fee

DELIVERY

- Set-up of food with proper serving utensils
- Plates, cutlery, cups, etc.
- \$35 Delivery Fee | \$10 Catering Fee = \$45
- \$150 minimum spend required for delivery

FULL SERVICE

Fiesta Style: A colorful buffet line of Mexican decor & linens for a fun, Tex-Mex themed, fiesta -or-

Classic Style: A demure buffet line with black linens.

- Buffet service with service team; 1-hour serving time
- Disposable plates, cutlery, cups, etc.
- Chafing dishes, linens and decor for buffet table.
- Gratuity {18%} + 5% Catering Fee



GRINGOSTEXMEX.COM TO BOOK YOUR PARTY TODAY!