









# **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 quests

#### **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** 



# 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 - 21.89/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 - 19.19/person

## **TAMPICO**

sautéed garden fresh veggies topped with a creamy poblano cream sauce - 18.19/person

# **CON OUESO**

pico de gallo topped with chile con queso - 17.19/person

# **EL DORADO**

chipotle cream sauce sautéed with sausage, spinach & mushrooms - 18.39/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

- 15.99/person steak 19.99 combo 17.99

#### 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

# **Fnhancements**.

- Shrimp Empanadas Queso
- Veracruz Shrimp
- Grilled Shrimp
- Dinner Salad
- Churro Cake Balls
- Tres Leches

- · 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