

# ARMANDOS

## CATERS

ARMANDOS Caters offers catering options for daily corporate catering, intimate home dining, large events or an entire wedding weekend including **pre-wedding showers** and **welcome dinners, rehearsal dinners, wedding receptions, late-night after-parties, and day-after brunches**. Whether you want to choose our Gourmet Taco Truck for a more casual reception or a more formal fully-catered seated dinner, we offer options to suit every need. We also offer **custom menus** to accommodate any food allergies or restrictions. Our experienced catering team will make sure every detail of your event is unforgettable for you and your guests! Call us to plan your wedding event today!

### STANDARD SERVICE INCLUDES:

- Taco Truck service staff (for 3-hour event)
- Eco-friendly disposable plates, plasticware, glassware and napkins
- Beverage and food service



### ADDITIONAL SERVICES INCLUDE:

- Custom Menu Consultation
- Action Food Stations
- Stylized Buffets and Stations
- Rentals for Guests: Chairs, Tables, Linens, Flatware, China, Glassware etc.
- Specialty Service Staff Bartending, Cocktailing, Bussing and Cake Service
- Floral Arrangements
- Specialty Desserts and Cakes
- Entertainment and AV Equipment
- Custom Menu Printing
- Valet and Security
- Photo Booth, Décor and More!



# FULL CATERING SERVICES

For unique events, conferences, office parties or meetings, showers and more, ARMANDOS Caters offers personalized full-service catering and full event set up featuring ARMANDOS delicious, crowd-pleasing Mexican, Lulu's Italian and Popi Burger's rustic country cuisine. While you focus on the party, we focus on the food, drinks, staff and rentals.

## ARMANDOS CATERS EVENTS INCLUDE:

Stylized Modern Mexican Cuisine | Full Event Set Up and Clean Up | Experienced Staff and Bartenders

## SUPPLIES

For each event, our catering team will bring tables with linen, chafing dishes, serving bowls and utensils, eco-friendly disposable plates, flatware, napkins, cups and ice.

## RENTALS

For the convenience of our hosts, we will coordinate the renting of glassware, silverware, plates, tables, chairs, linens, margarita machine, etc. An administrative fee of 25% will be added to all rental equipment. We will organize the delivery, set-up and pick-up.

## STAFF

All Taco Truck parties include two experienced staff at no additional charge. All catering parties (non-Taco Truck) require two staff at an hourly rate. We offer the option of hiring additional staff at \$35 per person, per hour to bartend, serve food, or just keep things tidy. Bartenders are required when alcoholic beverages are provided by ARMANDOS Caters. The appropriate number of bartenders and/or cocktail staff will be recommended based on the size and duration of your event. Our bartenders are TABC certified. To ensure the safety of your guests, we reserve the right to slow or cease service as needed.

## PRICING

There is a minimum charge for all Taco Truck parties within the Beltway 8 loop. Minimums vary outside of that distance. All events carry 22% service charge. All pricing assumes a three-hour event. If you need the staff, food or bar to have extended hours, additional fees may apply.

## EVENT CANCELLATION POLICY

Events cancelled **within 72 hours** may be subject to a 25% cancellation fee of the total order.

Events cancelled **within 24 hours** may be subject to a 50% cancellation fee of the total order.

Events cancelled **on the day of the event**, full amount will be charged, with exceptions made only for severe weather conditions.



# EVENT CATERING BUFFET MENU

## ARMANDOS CATERS

### ENTRÉES

All buffet packages include an assortment of bread rolls and butter, water and iced tea. Inquire about pricing for seated meals.

#### TIER 1

Pick two **\$25/person**

##### **Tilapia a la Veracruzana**

Grilled filets topped with olives, capers, tomatoes and vegetables

##### **Beef Vegetable Roulade**

Flank steak stuffed with seasonal vegetables and topped with a balsamic reduction

##### **Pork Milanese**

Served with a roasted lemon vinaigrette

##### **Chicken Picatta**

Lightly fried chicken breast topped with a lemon butter sauce and fried capers

#### TIER 2

Pick two **\$45/person**

##### **Baked Salmon**

Glazed with a maple chipotle sauce

##### **Beef Tenderloin**

Grilled and served with a demi-glaze

##### **Pork Roulade**

Stuffed with cranberry chutney

##### **Pecan Chicken**

Pecan-crusted chicken breast served with a creamy leek sauce

#### TIER 3

Pick two **\$65/person**

##### **Gulf Snapper**

Pan-seared potato-crust snapper served with a white balsamic garlic vinaigrette

##### **Chilean Sea Bass**

Pan-seared with a pineapple salsa

##### **Angus Beef Tenderloin (CS)**

Balsamic coffee-crusted with a creamy blue cheese sauce

##### **Herb-Crusted Pork Roast (CS)**

Served with an apple compote

##### **Roasted Chicken (CS)**

Quartered chicken stuffed with seasonal vegetables and brie served with a marsala sauce

### SIDES

#### **\$4 / SIDE**

##### **Caramelized Heirloom Carrots (GF)**

##### **Rosemary Fingerling Potatoes (GF)**

##### **Charred Zucchini (GF)**

With cilantro, cotija cheese, chili and caramelized red onion

##### **Hearts of Romaine Salad (GF)**

Romaine, grilled pineapple, red onion and tomato with a white balsamic vinaigrette

##### **Cauliflower Puree**

##### **Cilantro Brown Rice**

#### **\$5 / SIDE**

##### **Jicama Salad (GF)**

With marinated cucumbers, mango, serrano peppers and radish in a mint lime vinaigrette

##### **Roasted Corn (GF)**

With poblanos, queso fresco, and lime

##### **Roasted Brussel Sprouts**

With bacon and balsamic

##### **Roasted Purple Cauliflower**

##### **Black Rice**

##### **Seasonal Roasted Root Vegetables**

##### **Mashed Peruvian Purple Potatoes**

#### **\$6 / SIDE**

##### **Grilled Asparagus**

Tossed in truffle oil

##### **Roasted Beets**

With Goat cheese and walnuts

##### **Green Bean Bundle**

Wrapped with prosciutto

##### **Sautéed Spinach**

With pine nuts, cranberries and sweet potatoes

##### **Mini Wedge Salad (GF)**

Topped with crispy tortilla strips, roasted pepitas, diced tomatoes and red onions, finished with an herbed buttermilk dressing

(GF) – GLUTEN FREE (CS) – CARVING STATION

Pricing subject to change, based on seasonality. Excludes tax and service charge.



# PASSED APPETIZERS, STATIONS & KIDS MENU

## ARMANDOS

CATERS

### PASSED APPETIZERS

*Priced per piece. Ordered by the dozen.*

#### SEAFOOD

##### Ceviche \$3.50

With shrimp, tilapia, tomato, onion, cilantro and fresh lime on a corn chip

##### ► Shrimp Skewers \$3.50

Grilled with chili-lime seasoning

##### ► Shrimp Cocktail Shooters \$4

With spicy cocktail sauce

##### ► Mini Tuna Tartare Tacos \$4

Crispy wonton shell with creamy avocado topped with a spicy Sriracha sauce

##### Smoked Salmon Endive \$4

With smoked salmon, goat cheese, fried capers and micro greens

##### Chipotle Crab Cake \$4

Served with a spicy lemon aioli

##### Grilled Shrimp Sopecito \$4

Served on a bed of avocado tomatillo purée topped with pineapple relish

##### Shrimp Empanada \$4

Chipotle shrimp, cilantro and mozzarella cheese

##### Bagel & Lox \$4

House-cured salmon served on grilled pumpernickel with red beets, cream cheese and fennel

##### Crab & Ricotta Toast \$4.50

Served with chive, capers and radish salsa

#### BEEF

##### Mexican Meatballs \$3

With chipotle dipping sauce

##### ► Angus Beef Kebobs \$3.50

With red onion, red and green bell peppers, mushrooms and chimichurri sauce

##### Angus Beef Bruschetta \$3.50

Topped with angus beef resting on a bed of cilantro avocado cream topped with corn salsa

##### ► Seared Steak Crostini \$3.50

On a bed of tomato relish drizzled with a chimichurri sauce

##### Open-Faced Sliders \$3.50

Beef tenderloin on grilled ciabatta with spicy mustard aioli and baby arugula

#### POULTRY

##### Chicken Mole Sopecito \$3

On a bed of black bean purée topped with roasted sesame seeds

##### ► Mini Chicken Taquitos \$3

Served with salsa verde

##### ► Mini Chicken Tostadas \$3

Served with tomatillo salsa verde topped with queso enchilada

##### Mini Chicken Quesadillas \$3.50

#### VEGGIE

##### ► Stuffed Jalapeño \$3

With spinach and mozzarella

##### ► Mushroom Caps \$3

With goat cheese and seasonal vegetables

##### ► Blistered Tomatoes \$3

Baked with fresh herbs, served on brown rice crackers finished with Mexican cheeses

##### Pumpnickel Bruschetta \$3

With grilled seasonal vegetables and queso fresco

##### Seasonal Gazpacho \$3

Served in a chilled shooter glass

#### SPECIALTY

##### ► Puffy Tostada \$5

Topped with premium sturgeon caviar, crema, crispy caper and pickled red onions

##### Quail Carnitas \$5

ARMANDOS' famous twice-refried beans, queso fresco, micro cilantro on a tortilla chip

##### ► Quail Tamale \$5

Masa-battered quail leg, poblano mole, chipotle crema, and pomegranate seed garnish

##### Slow-Cooked Pork Tostada \$4.50

ARMANDOS' carnitas, served with avocado, cilantro, onions, on a corn tostada

##### Slow-Braised Octopus \$5

Avocado, black beans, micro cilantro, and pickled red onions on a red tortilla chip

##### Mexican Beer-Battered Lobster \$5

Served with a spicy tartar sauce



# PASSED APPETIZERS, STATIONS & KIDS MENU

## STATIONS

All live-action stations require a minimum of two attendants, additional attendants may be required based on event head count. Each attendant is \$150 for the duration of your event. Additional equipment rental may be required depending on your location/venue's accommodations.

### GUACAMOLE (GF) \$8/person

ARMANDOS classic guacamole with house-made chips and an assortment of mix-ins such as fresh diced jalapeños, tomatoes, diced grilled pineapple, queso fresco, bacon, pomegranate, lime wedges, chopped onions and fresh cilantro.

### ELOTE (GF) \$6.50/person

Roasted corn with a selection of toppings including crema, crumbled queso fresco, grilled poblano peppers, lime wedges, crushed hot Cheetos, and lime aioli.

### STREET TACO (GF) \$9/person

Served on small corn tortillas with squeeze bottles of Salsa Picoa and Salsa Verde. Select 2 proteins:

#### STANDARD

Ground Beef Picadillo, Carnitas, Roasted Veggies or Grilled Chicken

#### PREMIUM\*

Duck Confit, Seared Shrimp, Slow Braised Short Rib, Sautéed Lobster

\*Additional \$3 per person

Garnishes Include: Diced Onions, Chopped Cilantro, Crumbled Queso Fresco, Chipotle Aioli, Lime Wedges.

### COASTAL SEAFOOD

All seafood station items must be a minimum order of 20 people, each item is priced a la carte with a minimum selection of 3 items. Seafood stations can be served on ice blocks for an additional charge.

#### Hand-Cut Ahi Tuna Tartare (GF) \$4

With Avocado Crema and Siracha Aioli

#### Cured Salmon (GF) \$5

#### Octopus Salad (GF) \$4.50

With pickled red onions, heirloom tomatoes and cilantro in a tequila vinaigrette

#### Chilled Jumbo Shrimp Cocktail (GF) \$22/dozen

#### Red Snapper Ceviche (GF) \$4

With olives, pico de gallo, and lime juice

### LIVE-ACTION MINI QUESADILLA

#### \$10/person

Guests are able to walk up to the station and select the fillings of their quesadillas as they are prepared to order by a chef attendant.

Corn (GF) and Flour Tortillas, Shredded Cheeses, Beef Fajita, Chicken Fajita, Grilled Shrimp, Roasted Veggies, served with sour cream, salsa and guacamole.

### CARVING STATIONS

All carving station items are served with dinner rolls and a sauce paired with each protein. A chef attendant carves and serves guests as they walk up to the station.

#### Rack of Lamb (GF) \$32/person

Herb marinated rack of lamb, served with a Guajillo pepper cabernet reduction

#### Salmon (GF) \$25/person

Whole roasted filet of salmon served with chipotle maple glaze

#### Beef Tenderloin (GF) \$30/person

Whole roasted tenderloin marinated with herbs and garlic, served with chimichurri

#### Pork Tenderloin (GF) \$24/person

Ancho chili-rubbed pork tenderloin with white wine au jus

## KIDS STATION \$9/child

Recommended for children under the age of 10.

Select 3 of the following items. Additional items can be added at \$3 per item.

Mini Cheese, Chicken or Beef Quesadillas

Mini Chicken Taquitos

Mini Crispy Beef Tacos

Chicken Tenders

Mac and Cheese Shooters

Grilled Chicken Strips

Mini Grilled Cheese Sandwiches  
(Add tomato soup shooter for \$3)

Mini Frito Pies

House-made Potato Chips

Fruit Cups

Mini Veggie Sticks with Buttermilk Dressing

► MOST POPULAR (GF) – GLUTEN FREE (CS) – CARVING STATION

Pricing subject to change, based on seasonality. Excludes tax and service charge.

## TEX-MEX MENU

# ARMANDOS

CATERERS

## FAJITAS

Ideal for parties and events. This menu is available for in-house event catering or taco truck rentals.

### ARMANDOS Classic Fajita Party

**\$25** (for CATERING) | **\$30** (for TACO TRUCK)

Chicken and Angus Beef Fajitas

### ARMANDOS Deluxe Fajita Party

**\$30** (for CATERING) | **\$35** (for TACO TRUCK)

Chicken, Angus Beef and Shrimp Fajitas

Both party options include: ARMANDOS' famous twice-refried beans, Mexican rice, pico de gallo, lettuce, cheese, sour cream, fresh jalapeños and onions, homemade corn and flour tortillas, and a chips, salsa and guacamole station.



## POPULAR UPGRADES FOR YOUR EVENT

Add any items below to customize your fajita party! Additionally, you are welcome to create your own event menu from our full restaurant menu, accessible on our website. *Priced per person.*

### APPETIZERS

**Chips & Salsa \$6**

Included with Classic and Deluxe Fajita Parties

**Guacamole \$4**

Included with Classic and Deluxe Fajita Parties

► **Chili con Queso \$4**

### ADD-ONS FOR FAJITA PARTIES

**Chicken, Cheese, Spinach Enchiladas \$8**

**Lobster Enchiladas \$12**

► **Fish Tacos \$8**

**Crispy Ground Angus Beef Tacos \$6**

► **MOST POPULAR** (GF) – GLUTEN FREE (CS) – CARVING STATION

Pricing subject to change, based on seasonality. Excludes tax and service charge.

# ARMANDOS ITALIAN

## ARMANDOS CATERS

### ARTISANAL ITALIAN PASTA FROM OUR ROUND TOP RESTAURANT LULU'S

ADD GRILLED CHICKEN BREAST \$6 | ADD GRILLED SALMON FILLET \$8

#### **BASIL PESTO PASTA SALAD \$12/person**

Bowtie pasta tossed in house-made pesto, toasted pine nuts, crumbled feta sun-dried tomato and parmesan (*served cold*)

#### **PENNE PASTA SALAD \$12/person**

Penne dressed in a white balsamic vinaigrette, roasted walnuts, fresh heirloom tomato and crumbled feta (*served cold*)

#### **LULU'S SALAD \$12/person**

Spring mix, goat cheese and toasted pine nuts tossed in a citrus vinaigrette

#### **CLASSIC CAESAR SALAD \$12/person**

Hearts of romaine lettuce, shaved parmesan, croutons and house-made Caesar dressing

#### **PUTTANESCA \$14/person**

Tomatoes with crispy capers and olives finished with fresh oregano

#### **POMODORO WITH MEATBALL \$14/person**

Crushed tomatoes, olive oil, garlic and basil finished with shaved parmesan

#### **CARBONARA \$14/person**

Classic cream sauce with pancetta and peas







## SWEETS & TREATS

# ARMANDOS

CATERS

**FULL CAKES \$80 per pan | HALF CAKE \$40**

**FLAN**

**TRES LECHES**

**CHOCOLATE TRES LECHES**

(Full cake serves approx. 24)

**PALETAS \$3.50 each**

Classic fresh fruit ice pops. Watermelon, Mango,  
Raspberry, Coconut, Strawberry.

(Can be printed with a custom label, such as wedding date or company logo)

**MINI TRES LECHES \$5 each**

(Classic Vanilla or Mexican Chocolate)

Cake soaked in 3 milks and rum with a whipped meringue frosting

**HORCHATA MOUSSE SHOOTERS \$4 each**

A layered shooter with Horchata-flavored mousse,  
chocolate cake and passion fruit spheres

**MEXICAN WEDDING COOKIES \$12 per dozen**

Traditional celebratory almond and pecan cookies dusted in powdered sugar.

(Can be pre-packaged and utilized as party favors. Additional fee depending on packaging selected)



Pricing subject to change, based on seasonality. Excludes tax and service charge.

## BEVERAGES

# ARMANDOS

CATERS

## BEVERAGES

*Pricing based on 3 hours of service*

### Full Bar \$35/person

Includes our premium liquors with assorted mixers, beer (one domestic & one import), wines (one red & one white), sodas and bottled waters

### Beer & Wine \$22/person

Includes your choice of beer (one domestic & one import) and our house wines (one red & one white)

### Soda & Water \$6/person

Includes a variety of sodas and bottled waters  
(Add \$2 per person for tea)

### Aqua Fresca Station (Non-Alcoholic) \$15/gallon

Pineapple & Mint | Hibiscus | Lime & Cucumber

### Mimosa Bar \$16/person

### Bloody Mary & Michelada Bar \$20/person

Minimum of 30 people required

### Sangria \$75 /gallon

**SPARKLING:** Prosecco with grapes, peach liqueur, and fresh-squeezed limeade

**RED:** Dry red wine, seasonal fruits, brandy and pomegranate liqueur

**WHITE:** Crisp white wine, with St-Germaine and seasonal fruits

### BATCHED COCKTAILS

*Priced by the gallon, each gallon serves approximately 20-22 servings with 8oz. glasses on the rocks and if frozen will serve 16-18 servings with 8oz. glasses. Additional fee for frozen machine rental.*

### Paloma Tradicional \$150

Tequila, freshly-squeezed grapefruit juice, soda and lime juice

### ARMANDOS Bubbly Punch \$150

Choice of vodka or gin, elderflower liqueur infused with mixed berries, prosecco, lemon and orange zest and mint



### MARGARITAS

*Priced by the gallon, each gallon serves approximately 20-22 servings with 8oz. glasses on the rocks and if frozen will serve 16-18 servings with 8oz. glasses. Additional fee for frozen machine rental.*

### Grand Don Margaritas \$200

Don Julio Silver agave, fresh lime and Cointreau

### Skinny Margarita \$150

Corralejo Blanco, fresh lime juice, agave

### ▶ ARMANDOS House Margaritas \$100

Our 'famous' fresh-squeezed lime juice margaritas served frozen or on the rocks. Made with Jose Cuervo Silver.

#### ▶ MOST POPULAR

Pricing subject to change, based on seasonality. Excludes tax and service charge.



## CORPORATE CATERING

# ARMANDOS

CATERS

We offer specialty Tex-Mex for your next business meeting, training event or party. Serving **as few as 10 people or as many as 1,000**, let us deliver lunch or dinner for your next corporate event. **Our bulk corporate catering includes full-service** set up with disposable chafing dishes, serving utensils, disposable plates, flatware and napkins.

**DELIVERY RANGE + FEES:** Inside the loop **\$20** | Outside the loop **\$29** | Outside the Beltway **\$50+**  
All delivery requires a **minimum 10-person order**. Any orders under 10 people can be picked up at ARMANDOS.

## BULK DELIVERY MENU

### APPETIZERS

- Caesar Salad \$4.50/person
- House Salad \$3/person

### BULK ENCHILADAS

- Chicken/Cheese/Spinach Enchiladas \$12.95/person
- Lobster Enchiladas \$18.95/person

Accompanied by ARMANDOS' famous twice-refried beans and Mexican rice, chips and salsas.

### BULK FAJITA PACKS

- Classic Fajita Pack – Chicken and Angus Beef \$22.95/person  
\$20.95/person for 10 or more
- Delux Fajita Pack – Chicken, Angus Beef and Shrimp \$26.95/person  
\$24.95/person for 10 or more

Accompanied by ARMANDOS' famous twice-refried beans, Mexican rice, pico de gallo, sour cream, cheese, grilled onions, homemade corn and flour tortillas, chips, red and green salsas, chili con queso and guacamole.

### DESSERTS

- Tres Leches (Regular or Chocolate) \$80/pan  
Full pan serves approximately 24 \$40/half pan
- Mini Mexican Wedding Cookies \$10.95/dozen
- Cookies: Oatmeal Raisin, Chocolate Chip \$12.95/dozen
- Brownies and Lemon Squares \$15.95/dozen

### BEVERAGES

- Fresh-Squeezed Lemonade \$16.95/gallon
- ARMANDOS Bottled Waters \$2/each
- Iced Tea \$14.95/gallon
- Sodas \$2/each

### SIDES & EXTRAS

- Guacamole \$25.95/quart
- Chili con Queso \$23.95/quart
- ARMANDOS' Famous Twice-Refried Beans \$20.95/quart
- Mexican Rice \$12.95/quart
- Red and Green Salsa \$14.95/quart
- Pico de Gallo \$15.95/quart
- Sour Cream \$12.95/quart
- Flour or Corn Tortillas \$12/dozen

## BOXED LUNCHES *Includes potato chips with chipotle aioli and a cookie or brownie*

### THE SOUTHWESTERN \$12

Smoked chicken, black bean spread, chipotle salsa, roasted corn, whole wheat tortilla

### THE TEX-MEX \$13

Angus beef, roasted corn, tomatoes, romaine lettuce, cheese, avocado, black beans, red onions, whole wheat tortilla

### THE BAJA \$12

Grilled tilapia, avocado, cabbage, cheese, pickled jalapeño aioli, spinach tortilla

### THE VEGGIE (veg) \$11

Roasted vegetables, avocado, sundried tomatoes, goat cheese, fat-free yogurt spread, whole wheat tortilla

(veg) – VEGETARIAN (v) – VEGAN



# CORPORATE CATERING

## FIT TEX-MEX MENU

### SOUP & SALADS

• **Chicken Caesar Salad** **\$7**

Romaine lettuce, grilled chicken breast, Caesar dressing  
CAL 659 | FAT 35g | CARBS 7g | PROTEIN 34g | FIBER 3g | SODIUM 429mg

• **Palace Salad (veg)** **\$7**

Mixed baby greens, sundried tomatoes, pine nuts,  
goat cheese, balsamic vinaigrette  
CAL 659 | FAT 55g | CARBS 30g | PROTEIN 15g | FIBER 4g | SODIUM 890mg

• **Taco Salad (Chicken or Angus Beef)** **\$7 | \$9**

Chicken or Angus beef, romaine lettuce, roasted corn,  
tomatoes, avocado, black beans, red onions, red salsa  
CHICKEN: CAL 392 | FAT 8g | CARBS 35g | PROTEIN 46g | FIBER 13g | SODIUM 161mg  
BEEF: CAL 390 | FAT 13g | CARBS 35g | PROTEIN 36g | FIBER 13g | SODIUM 149mg

• **Salmon Salad** **\$10**

Romaine lettuce, spinach, grilled pineapple, salmon, tomato,  
onion, cilantro, white balsamic vinaigrette  
CAL 623 | FAT 51g | CARBS 20g | PROTEIN 26g | FIBER 4g | SODIUM 685mg

### ENTRÉES

• **Chicken Enchiladas** **\$8**

Chicken, corn tortillas, tomatillo or ranchera sauce,  
Mexican brown rice, black beans  
TOMATILLO SAUCE: CAL 508 | FAT 7g | CARBS 63g | PROTEIN 48g | FIBER 9g | SODIUM 401mg  
RANCHERA SAUCE: CAL 511 | FAT 7g | CARBS 62g | PROTEIN 48g | FIBER 8g | SODIUM 400mg

• **Spinach Enchiladas (veg, v)** **\$8**

Spinach, corn tortillas, tomatillo sauce, Mexican brown rice,  
black beans  
CAL 469 | FAT 10g | CARBS 78g | PROTEIN 15g | FIBER 12g | SODIUM 520mg

• **Rosemary Chicken Breast** **\$8**

Grilled rosemary chicken breast, cilantro brown rice,  
roasted vegetables  
CAL 260 | FAT 8g | CARBS 18g | PROTEIN 28g | FIBER 3g | SODIUM 178mg

• **Chicken or Angus Beef Fajitas** **\$8 | \$10**

Grilled chicken or Angus beef, Mexican brown rice,  
black beans, pico de gallo, low-fat cheddar, corn tortillas  
CHICKEN: CAL 603 | FAT 14g | CARBS 67g | PROTEIN 52g | FIBER 9g | SODIUM 839mg  
BEEF: CAL 723 | FAT 22g | CARBS 65g | PROTEIN 65g | FIBER 9g | SODIUM 589mg

• **Chicken or Angus Beef Kebobs** **\$8 | \$10**

Chicken breast or Angus beef, bell peppers, mushrooms, tomato and  
onion, cilantro brown rice  
CHICKEN: CAL 250 | FAT 7g | CARBS 16g | PROTEIN 28g | FIBER 1g | SODIUM 153mg  
BEEF: CAL 277 | FAT 12g | CARBS 16g | PROTEIN 27g | FIBER 1g | SODIUM 149mg

• **Angus Beef Tenderloin (SMALL 4oz | LARGE 8oz)** **\$12 | \$16**

Angus beef tenderloin, cilantro brown rice, roasted vegetables  
SMALL: CAL 284 | FAT 12g | CARBS 17g | PROTEIN 27g | FIBER 2g | SODIUM 174mg  
LARGE: CAL 447 | FAT 19g | CARBS 17g | PROTEIN 58g | FIBER 2g | SODIUM 222mg

• **Salmon** **\$12**

Grilled salmon, cilantro brown rice, roasted vegetables  
CAL 241 | FAT 8g | CARBS 17g | PROTEIN 25g | FIBER 2g | SODIUM 176mg

• **Blackened Tilapia** **\$8**

Blackened tilapia, cilantro brown rice, roasted vegetables  
CAL 229 | FAT 7g | CARBS 17g | PROTEIN 25g | FIBER 2g | SODIUM 186mg

## LARGE GROUP OPTIONS *For groups of 20 and above*

### BURGER BAR **\$14.95/person**

Your Choice of Angus beef patty, grilled chicken, or black bean patty. Toasted brioche bun, assorted cheese, lettuce, tomato, onion, pickled jalapeño, chipotle aioli, mustard and ketchup. Accompanied by house made potato chips, and house salad.

### TACO BAR **\$12.95/person**

Your choice of ground Angus beef, grilled chicken, or grilled veggies. (Add beef fajita for \$3.00 per person) Corn and flour tortillas, chips, salsa, chili con queso, guacamole, sour cream, shredded cheese, lettuce, pico de gallo, and pickled jalapenos. Accompanied by ARMANDOS famous twice refried beans, and Mexican rice.

### WRAP TRAYS **Serves 10: \$85.00 | Serves 14: \$115.00**

Combination of our Southwestern wrap, Tex Mex wrap, Club wrap, Chicken Caesar wrap, The Baja, and Veggie Wrap. Accompanied with a side of chipotle aioli and house made potato chips.

### SALAD FOR A GROUP

• **Chicken Caesar Salad **\$75****

Grilled chicken, fresh romaine lettuce, spicy pepitas, and fresh parmesan. Served with house made Caesar dressing, and house made garlic toast. (serves 10)

• **Southwestern Cobb **\$85****

Grilled chicken, fresh romaine lettuce, roasted Corn, pico de gallo, avocado, red onion, bacon crumbles, and queso fresca. Served with your choice of dressing white balsamic vinaigrette, chipotle blue cheese, or ranch and house made garlic toast. (serves 10)

(veg) – VEGETARIAN (v) – VEGAN