



BANQUET ROOM

Full service luncheons • Dinner parties • Corporate events • Weddings • Anniversaries
All other occasions • Catering for Houstonians' special events, happy hours and more!

MENU SELECTIONS

These menus include tortilla chips, chili con queso, pico de gallo, guacamole, salsa, relish, Mexican rice, refried beans, and pecan pralines.

MOLINA'S FAJITA DINNER

Grilled fajita strips with grilled onions and flour tortillas.
Combo 25.95 Chicken 22.95 Beef 29.95

MOLINA'S ENCHILADAS

Two enchiladas per person. Select from: cheese, beef, chicken or spinach. 16.95

MOLINA'S GRILLED POLLO & VEGETABLES

Lightly marinated grilled sliced chicken breasts, served with grilled vegetables, sliced avocados, and sliced tomatoes. 19

APPETIZERS

\$1,000.00 food minimum for appetizer menu without entree

BACON-WRAPPED CHICKEN BITES	serves 15-20	45
BACON-WRAPPED SHRIMP	dozen	52
GRILLED SHRIMP	dozen	48
GRILLED JALAPENO SAUSAGE BITES	serves 15-20	49
MINI CHICKEN TAQUITOS	serves 15-20	35
CHEESE QUESADILLAS	50 pieces	38
TAMALES	dozen	15.95
GRILLED VEGETABLES	serves 15-20	32
	Quart	1/2 Gallon
CHILE CON QUESO	18	32
JOSE'S DIP	21	36
GUACAMOLE	19	34
RELISH	11	18
SALSA	11	18
SALSA FRESCA	11	18
BLACK BEANS	11	18
CHARRO BEANS	11	18
MEXICAN RICE	11	18

All prices subject to change.
Some food and wine may contain sulfites and/or nuts.
Please let us know of any food allergies.

VEGETARIAN SELECTIONS

VEGETABLE FAJITAS

Grilled zucchini, squash, peppers, onions and carrots served with black beans. 19.95

STUFFED POBLANO PEPPER

Fresh poblano peppers stuffed with roasted jalapenos, roasted corn, black beans, Chihuahua cheese and fresh cilantro, all topped with Spanish sauce and served with grilled vegetables and black beans. 18

SPECIALTY DESSERTS

FLAN

Traditional Mexican Custard. 5

SOPAPILLAS

Delicious hot Mexican pastry. 5

HOMEMADE TRES LECHES CAKE

Traditional Mexican cake. 7.95

MINIATURE CHEESECAKES

Assorted by the dozen. 34

ASSORTED COOKIES

Assorted by the dozen. 22

Substitution and Add-On Items

CHARRO BEANS OR BLACK BEANS FOR REFRIED BEANS	1 pp
JOSE'S DIP FOR CHILI CON QUESO	1 pp
SOUR CREAM & SHREDDED CHEESE	3.45 pp
ENCHILADAS, CHEESE	4.95
ENCHILADAS, CHICKEN	4.95
ENCHILADAS, BEEF	4.95
ENCHILADAS, SPINACH	4.95
GRILLED QUAIL	7

BEVERAGE SERVICE

Unlimited coffee, tea, and soft drinks 3.25 pp

ALCOHOL SERVICE

HOST BAR

Your guests are served the drinks of their choice, or your selection during the event and the total charge will be added to the final banquet bill at the conclusion of your event.

CASH BAR

Beverages are served and paid for by each individual at the time of service. There will be a \$50.00 service charge for the cash bar selection. One server is required for every 20 persons.

NOTE: No alcoholic beverages may be brought onto or taken off of the premises. Alcoholic beverages will not be served to anyone under the age of 21. Identification is required by state law. Molina's reserves the right to discontinue service to any guest believed to be intoxicated.

Contact our Catering Manager
catering@molinascantina.com

MOLINASCANTINA.COM

TERMS & CONDITIONS

RESERVATIONS

Reservations are accepted on a temporary basis, without obligation to the guest or Molina's Cantina. For a reservation to become binding, the Function Contract needs to be signed by both parties and a payment of one-hundred fifty dollars for the room fee must be submitted. The \$150.00 room fee is non-refundable.

PAYMENT

We accept cash payments, Discover, Visa, MasterCard and American Express. No personal checks or billing without prior approval. Final payment is due at the conclusion of your event.

ENTERTAINMENT

Due to room size, some desired entertainment may not be suitable for your function. Management will attempt to work with you on your selection and reserves the right for final approval. Upon approval, arrangements with Management for set-up time will be coordinated. Please note Molina's Cantina will not allow adult entertainment on premise.

CANCELLATION

Cancellation by the guest will be accepted during normal business hours at (713) 782-0861. Please speak to the manager on duty. The room fee is non-refundable.

ROOM CAPACITY

Seated capacity is 65 persons, standing capacity is 80 persons.

MINIMUM GUEST REQUIREMENTS

Monday through Thursday, and Sunday: 45 guests
Friday and Saturday: 60 guests

Minimum guest requirements are based on adult attendance. A final guarantee of the number of guests is required no later than three days prior to your scheduled event. You will be charged for the number of guests served or the minimum guest requirement, whichever is greater. (Re: Minimum Guest Requirements).

Teenage groups must be chaperoned and require prior management approval.

EVENT DURATION

Events are reserved for 2-hours in the private dining room or semi-private patio. Additional hours may be purchased at \$200/hour, but must be negotiated prior to the event taking place. The guest will be allowed access to the reserved area (30) minutes prior to reservation. All personal items, decorations and equipment brought in by the guest must be completely removed by the end of the final hour. The guest accepts responsibility and is liable for any damages, injuries or delays that occur as a result of failure to comply with these provisions.

DECORATION Molina's Cantina provides basic black or white table top linens. Additional colored linen selections can be provided for an additional fee. Molina's Cantina can also arrange for flowers and balloons for an additional fee. For an additional fee, Molina's Cantina offers full décor which is limited to table tops, posts, and beams. Under no circumstance are STAPLES, TACKS OR NAILS ALLOWED. Confetti Sparkles and paper are not acceptable. You may make arrangements with the Managers to schedule a time prior to your party for decorating.

MENU

All Menu prices are per person plus 8.25% sales tax, and 20% service fee.