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TWISTED TEX-MEX

Born South of the Border/Raised in Texas/Refined in Colorado

We have a love affair with this fusion cuisine since its height of popularity. Chef Robert was a line cook at RG's North in Northwest Tampa back in the mid-1980s. RG's owners brought a cutting edge concept originating in their home state of Colorado with an emphasis on unique flavors and sizzling fresh presentations. Fast-forward to 2016-17 with a resurgence in Texas cuisine via the comfort food trend. Here are some ideas to incorporate this vibrant food option into your menu.

SERVING STYLES:

COCKTAIL/SMALL PLATE . BUFFET . SIT DOWN . CUSTOM STATIONS . HAND-PASSED . FAMILY STYLE.
Items can be substituted (some at higher price) within our standard base menus.

Starters

- Fish Tacos*
- Mini Empanadas*
- Tortilla Chips with Black Bean Salsa (or this can be displayed at the bar)*
- Chili Shooters*
- Chipolte Chicken Skewers*
- Bacon Wrapped Jalapenos*
- Deviled Eggs with dolop of Sriracha Sauce*
- Smoked Fish Spread on Cucumber*
- Prairie Sausage Round on Collard Greens and Stone Ground Mustard*
- Deep Fried Catfish Bites*
- Chorizo Puffs*
- Mini Waffles with Chicken*
- Chili Pepper and Lime Spoons with Shrimp*

Traveling Guacamole Station

Made-to-order guacamole prepared by guest tables with fresh ingredients accompanied by crisp tortilla chips.

Salads & Sides

Tex-Mex Salad

Romaine, Roasted Pepper, Bacon, Croutons, Cojita Cheese and Guajillo Ranch Dressing

Marinated Texas Vegetables
Southwest Scalloped Potatoes
Mexicali Rice
Southwest Corn with Black Beans
West Texas Mac N Cheese
Baked Black Eye Peas
Maple Sweet and White Potato Casserole
Cowboy Pinto Beans
Southwest Cornbread
Texas Two Step Boullion

Main Entrees & Stations

Texas Chop BBQ (carving station) with crunchy onions and slaw. Choice of sweet and sassy
And chipotle bbq sauces

Corn Cake Station

Action Station featuring mini corn cakes made to order with assorted toppings such as sour cream, pepper butter, shredded cheddar, jalepenoes, hot sausage, black beans
Served with **Three Pepper Fried Chicken Strips** and salsa

Colorado Tex Mex Pizza with Tortillas

Tequilla Flamed Pasta Station

Tender chicken flamed in Tequilla and finished with a tangy southwest sauce served with penne pasta.
Accompanied by tortilla chips and salsa. Can be non-meat.

Toppings include parmesan, sliced black olives and red onion

Make Your Own Taco or Fajita Station

Hard Corn Taco Shells and Soft Burrito Shells with taco beef or freshly sautéed chicken strips
(and a red bean option for vegetarians)

Toppings to include:

Shredded Cheese
Sour Cream
Diced Tomatoes
Shred Lettuce
Sliced Black Olives
Chopped Onions
Picante Sauce
Queso Cheese
Chunky Salsa

Mega Chili

Prepared on site in our HUGE paella pan, this presentation will be a show-stopper
For your guests!

Choice toppings of melted cheddar cheese, tri-colored tortilla strips, chopped onions,
Sour cream, sliced avocados, fresh cilantro
Served over a base of spaghetti or confetti rice.

Chicken and Waffle Station

Made to order jalepeno waffles with "kickin' chicken" and drizzled with a tangy Kaluha-Bourbon
Cream Sauce.

HOT STONE MASHED POTATO STATION

Hand-Scooped Creamy Mashed Potatoes:

Red Mashers or Sweet Mashed Potatoes. The Selection Of Toppings Include Bacon, Caramelized
Onion, Cheddar, Sour Cream, Green Onion, Butter, Brown Sugar, chopped pecans, pineapple
glaze;

All Mixed To Order And Served In A margarita or champagne glass.

Beverages & Desserts

Margaritaville with four different versions displayed in clear glass cylinders or carafs

Churro Station – Fried on Site

Pie-Eyed Station with three to four favorite Longhorn State varieties

WE BRING IT ALL TO THE TABLE
catering . planning . design