

In-House Buffets

General Information

In-House Buffets are available for parties of 35 or more and are priced per person. Prices for children 12 and under are half of the price listed for adults. The meal is served as a traditional buffet, with table service for beverage orders.

All buffets include the following, unless otherwise noted:

Spanish Rice, Refried Beans, Pico de Gallo, Flour Tortillas, Chips & Salsa, Iced Tea, Sodas, Coffee, or Lemonade.

Deposit: We require a refundable deposit of \$100.00 to hold your reservation. Deposits may be made by check or credit card. Checks will not be cashed nor will credit cards be charged unless the event is cancelled with less than 72 hour notice.

Cancellation: In the event of cancellation, we require 72 hour notice prior to the reservation in order to refund the deposit. **Failure to cancel the reservation in the appropriate time frame will forfeit the deposit.**

Pricing: Prices are subject to change without notice. However, prices are locked-in once the deposit and menu choices are received. **Sales tax and a 19% combined service fee & gratuity apply to all items purchased.**

Guest Count: We require final guest count and confirmation 72 hours before the event date. An accurate guest count is required upon confirmation. The confirmed guest count will be the minimum amount charged. Additional guests that arrive and are served above the confirmed headcount will be charged accordingly.

Outside desserts: La Hacienda charges a cake-plating fee of \$1.00 per person to provide china, flatware, and cutting service for all outside desserts. You may waive this fee by bringing your own disposable plates and plasticware.

For more information, or to make a reservation, please call the restaurant at (210) 497-8000 and ask for the manager on duty.



In-House Buffet Menu Options

Available for parties of 35 or more

The Mariachi

\$18 per person

Cheese Enchiladas
Crispy Beef Tacos

Taco accompaniments: Lettuce, Tomato, & Cheese

The Mazatlan

\$20 per person

Grilled Beef, Chicken,
or Mixed Fajitas
Grilled Vegetables
Guacamole

The Monterrey

\$21 per person

Grilled Chicken Breasts topped with
melted Chihuahua cheese
Served with three sauce options
Guacamole

Creamy Poblano, Spicy Chipotle, & Ranchero
Sauces

The Mofoyo

\$22 per person

Grilled Beef and Pork, Mofoyo Style
Grilled Vegetables
Guacamole

The Tampico

\$23 per person

Grilled Filete a la Tampiquena
Ranchero Sauce
Chicken Enchilada Verde
Guacamole

The Parillada

\$24 per person


Grilled Pork Chops
Grilled Chicken Breast
Grilled Beef Fajitas
Grilled Short Ribs
Guacamole

The Sierra Madre

\$28 per person

Taquitos de Pueblo (Appetizer)
Quesadillas with Poblano (Appetizer)
Grilled Beef and Chicken Fajitas
Cheese Enchiladas
Sour Cream and Guacamole

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In-House Buffet Enhancements

Appetizers & Accompaniments

Priced per person

Stuffed Jalapeños	\$2.00	7-Layer Dip	\$2.50
Chile con Queso	\$1.75	Tamales	\$2.00
Mini Quesadillas	\$2.50	Mini Chicken Flautas	\$2.00
Cheese Enchiladas	\$2.50	Sour Cream	\$0.75
Shredded Cheese	\$0.75	Guacamole	Market Price
Petite Camarones Tropicales		\$5.00	

Platters

Botana Platters	Serves 20-25	\$159.95
Includes Stuffed Jalapeños, Mini Quesadillas, Tamales, Beef Empanadas, Mini Chicken Flautas, & Guacamole Salad		
Veggie Tray	Serves 30-40	\$59.95
Cheese Tray	Serves 30-40	\$59.95
Seasonal Fruit Tray	Serves 30-40	\$69.95

Salads

Priced per person

Garden Salad	\$2.50
Mixed field greens tossed with sliced carrots, tomatoes, and red onions.	
Caesar Salad	\$4.00
Fresh romaine lettuce tossed with Caesar dressing, with grated Parmesan cheese, tomato wedges, sliced carrots, green olives, red onions, and croutons.	
Ensalada Vivi	\$4.00
Mixed field greens and baby spinach tossed with black beans, tomatoes, red bell peppers, cucumbers, red onion, crumbly anejo cheese and crispy tortilla strips. Served with roasted poblano vinaigrette.	

Desserts

Single Portion Options:

Priced per person

Tres Leches Cake	\$4.95
New York Cheesecake	\$5.95
Sopapillas	\$1.50
Flan	\$4.95

