

CATERING GUIDE



PRIVATE DINING



NAVIGATION

WITH 660 SQUARE FEET OF RECENTLY RENOVATED SPACE, OUR PRIVATE DINING ROOM – LOVINGLY CALLED, "MAMA'S ROOM", CAN ACCOMMODATE UP TO 70 SEATED GUESTS, AND 75 GUESTS COCKTAIL-STYLE. EXPERIENCE THE ORIGINAL NINFA'S THE WAY MAMA NINFA INTENDED – IN A LARGE GATHERING OF CLOSE FRIENDS AND FAMILY.

2704 NAVIGATION BLVD, HOUSTON, TX 77003



UPTOWN

OUR PRIVATE DINING ROOM IN OUR UPTOWN LOCATION SEATS UP TO 50 PEOPLE AND IS THE PERFECT SPOT FOR YOUR NEXT SOCIAL OR CORPORATE EVENT! WITH THE OPTION TO OPEN DOUBLE DOORS TO A SPACIOUS PATIO FOR A COCKTAIL HOUR BEFORE YOUR EVENT, WHO WOULDN'T WANT TO HOST THEIR NEXT LUNCH OR DINNER AT NINFA'S UPTOWN?

1700 POST OAK BLVD, HOUSTON, TX 77056

CONTACT OUR CATERING DIRECTOR FOR AVAILABILITY AND PRICING ON RESERVING ONE OF OUR SPACIOUS PRIVATE DINING ROOMS. ASK US ABOUT OFFSITE CATERING!



THE 1973

\$20 PER PERSON



BEEF TAMALES

PULLED BRISKET WITH GUAJILLO PEPPERS, WRAPPED IN CORN HUSKS AND SERVED WITH OUR SIGNATURE BEEF GRAVY

SPINACH & CHEESE ENCHILADAS

CHEESY SPINACH ENCHILADAS WRAPPED IN TORTILLAS AND SMOTHERED IN OUR HOUSE-MADE ENCHILADA SAUCE!

RICE & BEANS

SEASONED TO PERFECTION THIS NINFA'S STAPLE IS OUR CHEF'S SECRET RECIPE - DON'T WORRY, WE'VE INCLUDED EXTRA FOR SECONDS!

CHIPS

RED AND GREEN SALSAS

QUESO

NOT ALL MENU ITEMS ARE AVAILABLE FOR ALL PARTY SIZES; PLEASE SPEAK WITH YOUR EVENT MANAGER TO CONFIRM AVAILABILITY. PLEASE ADD APPLICABLE SALES TAX AND 3% ADMINISTRATION CHARGE. GRATUITY IS NOT INCLUDED.

2,000 CALORIES A DAY IS USED FOR GENERAL NUTRITION ADVICE, BUT CALORIE NEEDS VARY. ADDITIONAL NUTRITION INFORMATION AVAILABLE UPON REQUEST. *ITEMS ARE SERVED RAW, OR UNDERCOOKED, OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BORNE ILLNESS.









FAJITAS COMBO

CHICKEN AND BEEF – INCLUDES PICO DE GALLO, SOUR CREAM, GUACAMOLE, TORTILLAS, GRILLED ONIONS, RICE, BEANS

CHIPS

RED AND GREEN SALSAS

QUESO

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THE WHOLE ENCHILADA

\$45 PER PERSON



BEEF TAMALES

PULLED BRISKET WITH GUAJILLO PEPPERS, WRAPPED IN CORN HUSKS AND SERVED WITH OUR SIGNATURE BEEF GRAVY

FAJITAS COMBO

CHICKEN AND BEEF – INCLUDES PICO DE GALLO, SOUR CREAM, GUACAMOLE, TORTILLAS, GRILLED ONIONS, RICE, BEANS

CHIPS AND RED AND GREEN SALSAS

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KAHLUA FLAN

\$5 / PERSON TRADITIONAL MEXICAN FLAN INFUSED WITH KAHLÚA, TOPPED WITH HOUSE-MADE DULCE DE LECHE & WHIPPED CREAM.

TRES LECHES

\$5 / SLICE \$45 PER SHEET (SERVES 8-10 GUESTS) TOPPED WITH MARSHMALLOW AND FLAMBÉED

PAN DULCES

\$5 / PERSON \$55 / DOZEN ASSORTED MEXICAN SWEET BREADS

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APPETIZER ADD ONS



NINFA'S SALAD

BABY ROMAINE LETTUCE, AVOCADO, COTIJA CHEESE, CRISPY TORTILLA STRIPS,CHERRY TOMATOES, BERMUDA ONIONS, PICKLED CARROTS & TOASTEDPUMPKIN SEEDS. CHOICE OF CILANTRO-LIME VINAIGRETTE OR CHIPOTLE RANCH.\$5 PER PERSON

BACON WRAPPED SHRIMP

\$58 PER DOZEN

MINI CRAB CAKES \$65 PER DOZEN

JUMBO SHRIMP TAMPICO \$45 PER DOZEN

SEAFOOD CEVICHE

\$70 PER QUART SERVES 8-10 GUESTS

MINI EMPANADAS

CHOICE OF (BY THE DOZEN): SPINACH & CHEESE \$35 | CHICKEN \$38 | BEEF \$45



APPETIZER ADD ONS

CONTINUED



CHICKEN AOBO SKEWERS

\$30 PER DOZEN

BEEF FAJITA SLIDERS

\$42 PER DOZEN

MINI FLAUTAS

CHOICE OF BEEF, CHICKEN, OR POTATO \$45 PER DOZEN

CHIPS / SALSA / QUESO / GUACAMOLE

RED SALSA	\$5 / PINT	\$9 / QUART
GREEN SALSA	\$6 / PINT	\$11 / QUART
QUESO	\$14 / PINT	\$27 / QUART
GUACAMOLE	\$16 / PINT	\$30 / QUART



A LA CARTE



TORTILLA CHIPS

\$5 / MEDIUM \$10 / LARGE

TORTILLAS FLOUR OR CORN - \$5 / DOZEN

EXTRAS

RICE - \$4 PER PINT / \$7 PER QUART REFRIED BEANS - \$4 PER PINT / \$7 PER QUART CHARRO BEANS - \$4 PER PINT / \$7 PER QUART PICO DE GALLO - \$5 PER PINT / \$9 PER QUART SOUR CREAM - \$5 PER PINT / \$9 PER QUART SHREDDED CHEESE - \$5 PER PINT / \$9 PER QUART



BEVERAGES



CATERING / TO-GO

NINFARITAS - \$95 PER GALLON HOUSE MADE SANGRIA - \$75 PER GALLON

BANQUET

ENJOY IN OUR PRIVATE DINING ROOM NINFARITAS - \$30 PER PITCHER HOUSE MADE SANGRIA - \$27 PER PITCHER

NON-ALCOHOLIC

ICED TEA - \$12 PER GALLON LEMONADE - \$25 PER GALLON CANNED SODA - \$2 PER CAN BOTTLED WATER - \$2 PER BOTTLE COFFEE - \$15 PER GALLON

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POTATO, EGG, CHEESE

BACON, EGG, CHEESE

CHORIZO, EGG, CHEESE

SERVED WITH YOUR CHOICE OF FLOUR OR CORN TORTILLAS

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CALL 832-658-0116 TO ORDER!

CATERING@NINFAS.COM



BREAKFAST A LA CARTE



EGGS \$3 PER PERSON

> **BEANS** \$3 PER PERSON

FRUIT \$4 PER PERSON

POTATOES \$3 PER PERSON

BACON \$4 PER PERSON

CHORIZO

\$4 PER PERSON

QUESO FRESCO \$4 PER PERSON **CHEESE GRITS**

\$4 PER PERSON

ONIONS & PEPPERS \$4 PER PERSON

CORN BREAD MUFFINS

SERVED WITH GUAVA JELLY & GOAT BUTTER \$18 PER DOZEN

COFFEE

\$15 PER GALLON

FRESHLY SQUEEZED ORANGE JUICE

\$33 PER GALLON

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