



CHICKEN

POLLO MARIA

Grilled Breast of Chicken covered in one of our Signature Sauces: Cilantro, Chipotle, Mole or Chile Poblano served with confetti rice and seasonal grilled vegetables

CHICKEN PARMESAN

Chicken Breast, lightly breaded in Parmesan Bread Crumbs and topped with tangy Marinara Sauce and melted Mozzarella Cheese served with garlic mashed potatoes.

CHICKEN MARSALA

Premium Chicken Breast, grilled and topped with sauce of Marsala Wine and Mushrooms served with garlic mashed potatoes and seasonal grilled vegetables

MONTEREY JACK CHICKEN

Premium Chicken Breast, grilled and topped with sliced tomato, avocado and melted Monterey Jack Cheese served with white rice and seasonal grilled vegetables

BEEF ENTREES

STEAK MIGUEL

A tender 6oz USDA choice Ribeye cooked to perfection glazed with a buttery sauce, served with one enchilada verde and white rice.

STEAK AL LA MEXICANA

Beef sirloin tip strips with pico de gallo, cilantro and spices, served with rice and borracho beans.

MEXICAN FARE

LISA'S FAJITAS

Whether it's Chicken, Beef, Shrimp or Combo, this is the classic dish.

SOUTH OF THE BORDER STATION

Beef & Chicken Fajitas, Borracho Beans, Mexican Rice, Homemade Flour Tortillas, Mini Bean & Cheese Chalupa Station, Salsa & Shredded Cheese.

LISA'S SPECIAL

Our Award Winning Cheese Enchiladas accompanied with a side of chicken or beef fajita served with Mexican Rice and Refried Beans.

MEXICAN PLATE

Our Award Winning Cheese Enchiladas accompanied with a beef crispy taco, served with Mexican Rice and Refried Beans

LA ENCHILADA PLATE

The Traditional Cheese, Beef, or Chicken Enchiladas served with Mexican Rice and Refried Beans. Or try our specialty Enchiladas filled with chicken topped with one of our signature salsas: Chile Poblano, Mole, Spinach, Cilantro, or Chipotle.

PLATO DE TAMALES

Homemade Tamales covered with our savory chile con carne gravy, melted cheese, served with Mexican Rice, and Refried Beans.

LA TAQUIZA

A selection of tacos callejeros accompanied with borracho beans and a variety of salsas:

Tacos al Pastor
Pollo con Mole
Pollo al Cilantro

Steak a la Mexicana
Tacos de Tinga

This menu is for those interested in Lisa's Full-Service, Offsite Catering Department. This may include providing linens, tables, servers, alcohol service, food and delivery. Let us cater all your special occasions, from private to public events, including weddings, bar- and bat- mitzvahs, anniversary parties and corporate functions.

Since no two caterings are alike, we provide catering pricing per event.

For more information, contact Alicia at 210-663-7856

STAFFING, SERVICE/GRATUITY, RENTALS, TAX, AND ANY APPLICABLE VENUE FEES ARE ADDITIONAL.



HORS D'OEUVRES

GRANDE NACHO BAR

All the Fixin's for Making your Own Ultimate Nachos Including: Picadillo, Chile con Queso, Melted Black Beans, Sour Cream, Avocado Dip, Jalapenos, Chile Roasted Salsa and Tostadas.

QUESADILLAS DEL MERCADO

Flour or corn tortillas filled with melted Monterey Jack cheese, add chicken or shrimp, accompanied with Pico de Gallo.

EMPANADITAS

Corn fluffy tortillas filled with Pollo con Mole, Tinga, Pollo en Salsa Verde, Picadillo or Chicken.

ALBONDIGAS TULUM

Mini beef meatballs covered with a spicy Caribbean creamy Chipotle sauce.

BROCHETAS DE POLLO CON TOCINO

Breast of chicken bites wrapped with crispy bacon on a skewer with a mango sauce.

BROCHETA DE CARNE

Beef tenderloin seasoned to perfection on a skewer.

CAMARONES ENROLLADOS

Shrimp wrapped with bacon then stuffed with cheese and jalapeño.

CEVICHE VALLARTA

Savory Ceviche de Pescado.

COCTEL DE CAMARON

Shrimp in a tangy tomato sauce with pico and a hint of spice.

LAS RAJAS DE CHILE POBLANO

Chile Poblano rajas in a creamy melted cheese sauce with homemade tostados.

SOPES

A mexican-mayan eatery made of fresh homemade masa, topped with beans and one of the following: Chorizo con Papa, Puerco Rojo, or Pollo en Salsa Verde.

LAS TOSTADAS

Crispy tostadas with beans, topped with one of the following: Tinga or Chorizo con Papa.

CHICKEN BITES

Small bites of Chicken in our Signature Creamy Cilantro or Chipotle Sauce.

MINI CHICKEN GOLDEN FLAUTAS

Accompanied by Homemade Salsa, Sour Cream and Guacamole.

CHEESE AND VEGGIE TRAYS

Assorted cheeses and crackers, fresh veggies with blue cheese or ranch dressing

SALADS

Tossed Greens: Caesar, Italian or Ranch dressing.

DESSERTS

Our Fabulous Tres Leches Cake
Homemade Flan

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