

Tito Murphy's Open Bar Packages

All packages are based on two hours and do not include shots

Bronze Package

Domestic Draft Beer & Domestic Bottle Beer

House Wine & House Champagne

Frozen Margaritas (Regular)

\$34.00 Per Person

Additional Hours \$17 Per Hour, Per Person

Silver Package

All Beer Draft & Bottle

Wine & Champagne

Well Liquor Mixed Drinks

Frozen Margaritas (Regular & Flavored)

\$40.00 Per Person

Additional Hours \$20 Per Hour, Per Person

Gold Package

Full Open Bar All Beer, Wine, Champagne & Premium Liquor

Complete Cocktail List Up To \$18.00

\$50.00 Per Person

Additional Hours \$25 Per Hour, Per Person

ALL GUESTS IN THE PARTY MUST BE INCLUDED IN THE BAR PACKAGE. BAR PACKAGE OFFERED TO PARTIES OF 25 OR MORE.



Tito Murphy's Party Platter Menu

All Platters Serve Approximately 10-15 Guests

Crudités

Ranch Dipping Sauce

\$25

Chili Relleno

Cheddar Cheese Stuffed Jalapenos served with Ranch Dipping Sauce

\$35

Mozzarella Sticks

Served with a Tomato Pomodoro

\$40

Sweet Corn Tamale Bites

Sweet Corn Tamale Nuggets served with Chipotle Ranch

\$25

Chips and Fire Roasted Tomato and Pepper Salsa

\$20

Guacamole and Chips

\$25

Cheese Board

Oaxaca, Pepper Jack, Cheddar, Fancy Crackers, Fresh Fruit

\$58

Fruit Board

Pineapple, Melon, Seedless Grapes, Apples

\$30

French Fries

\$25

Loaded Fries

- Pick 1 (Chili & Nacho Cheese - Cotija & Picadillo - Cotija, Chili Aioli)

\$35

Chicken Wings

Choice of: Bourbon BBQ, Chili Lime, Honey Garlic or Buffalo

\$60

Mini Pigs in a Blanket

Bourbon Honey Mustard

\$75

Mini Spring Rolls with Thai Chili Sauce

\$40

House Salad Platter

\$55

Stuffed Mushrooms

(Vegetarian – contains cheese)

\$30

Mini Spanakopita Platter

Greek Style Spinach and Feta Cheese Pies wrapped in Phyllo

\$66 (40 Pieces)

Marinated Grilled Vegetables

\$45

Fried Shrimp

With Cocktail Sauce

\$45

Jumbo Shrimp Cocktail

(2 LBS/26-30 pieces) order in advance

\$85

Signature Sliders

(15 Sliders per Platter)

Beef Sliders

Lettuce, Tomato, American Cheese

\$70

Pulled Chicken Tinga Sliders

Pulled Chicken simmered in a seasoned Tomato Sauce

\$45

BBQ Beef Brisket Sliders

Lettuce, Tomato, Pepper Jack Cheese

\$75

Skewers

Tito's BBQ Glazed Chicken

\$35

Fajita Spice Dusted Shrimp

\$35

Fajita Marinated Grilled Strip Steak Skewers

\$90

Something Sweet

Triple Chocolate Fudge Brownie Bites

\$30

Churros

Cinnamon and Sugar Dusted Donut Sticks, Served with a Chili and Chocolate Dipping Sauce

\$40

Assorted Cookies Platter

\$50

NY Style Mini Cheesecakes

Available upon request. Priced Per Order and Type

Tito's Mini Cannoli's

With Chocolate Chip Cannoli Cream

\$75

Apple Pie

6 slices

\$25

Full Tray Tres Leches

Authentic Full-Sized Tres Leches Cake with Whipped Cream

. Feeds 20+ Guests \$80

Chocolate Fountain

With Strawberries, Bananas, Marshmallows, Pretzel Rods and Semi-Sweet Chocolate

Minimum 15 PPL - \$125 per hour

With Brownie Bites and Churros - \$140 per hour

Please order this item at least a week in advance

Tito Murphy's Replenished Party Platter Menu

For \$13.50 per person, choose 4 platters to be replenished for one hour

Add \$3 per person for each additional platter choice

Minimum 20 people

Sweet Corn Tamale Bites

Sweet Corn Tamale Nuggets served with Chipotle Ranch

Chili Relleno

Cheddar Cheese Stuffed Jalapenos served with Ranch Dipping Sauce

Crudités

Ranch Dipping Sauce

Mozzarella Sticks

Served with a Tomato Pomodoro

Chips and Fire Roasted Tomato and Pepper Salsa

Guacamole and Chips

Fruit Board

Pineapple, Melon, Seedless Grapes, Apples

French Fries

Loaded Fries

Pick One (Chili & Nacho cheese - Cotija & Picadillo - Cotija, Chili Aioli)

Marinated Grilled Vegetables

Fried Shrimp

with Cocktail Sauce

House Salad Platter

Green Leaf Lettuce, Cherry Tomatoes, Cucumber, Shredded Carrots, Croutons, Cheddar Jack Cheese, Chipotle Ranch Dressing

Signature Sliders

(15 Sliders per Platter)

Beef Sliders

Lettuce, Tomato, American Cheese

BBQ Beef Brisket Sliders

Lettuce, Tomato, Pepper Jack Cheese

Pulled Chicken Tinga Sliders

Pulled Chicken Simmered in a Seasoned Tomato Sauce

Skewers

Tito's BBQ Glazed Chicken

Fajita Spice Dusted Shrimp

Something Sweet

Triple Chocolate Fudge Brownie Bites

Churros

Cinnamon and Sugar Dusted Donut Sticks, Served with a Chili and Chocolate Dipping Sauce

Tito Murphy's Buffet Style Menu

For Parties of 26 Guests and Up

\$28 Per Head—1 Entrée, 1 Side, 1 Dessert

\$35 Per Head—2 Entrées, 2 Sides, 1 Dessert

\$42 Per Head—3 Entrées, 3 Sides, 1 Dessert

\$50 Per Head—4 Entrées, 3 Sides, 1 Dessert

All Options Include Salad Option- House or Caesar

Main Courses

BBQ Brisket

Mexican Chicken and Chorizo Pasta

Pasta Primavera

Roasted Corn and Poblano Chicken Tinga Soup

Burrito Bowl (Vegetarian or Add Chicken- \$1 per person)

Sliced Brisket with Mushroom & Onion Gravy

Shepherd's Pie

Steak and Onion Pie

Chicken and Mushroom Pie

Mexican Lasagna Bake

Sides

Sautéed Mixed Vegetables

Mashed Potatoes

Mexican Rice

Sautéed Corn

Mexican Black Beans

Peas & Carrots

Desserts

Ghirardelli Chocolate Brownie

Apple Pie

Tres Leches Cake (Add \$1 per person)



Bucareli Street

\$26.50 Per Person
Parties up to 25 Guests



Appetizer
Choose one:

Double Dip

Roasted Tomato Salsa and Guacamole with Corn Tortilla Chips

Roasted Corn and Tinga Poblano Soup

Creamy Roasted Corn Soup with Poblano Chilies and Chicken Tinga

Elote

Mexican Style Roasted Street Corn, Topped with a Cilantro, Cumin and Chili Aioli, Cotija Cheese and Fresh Cilantro

Entrees
Choose one:

Chorizo and Sundried Tomato Pasta

Add Chicken- \$4

Tacos

Chicken Tinga, Beef Picadillo, Shrimp, Fish or Al Pastor
Garnished Authentically with Diced Onion and Cilantro

Murphy's Burger Bar

All Burgers Come Served with Lettuce, Tomato and Red Onion on Brioche Bun

Tito Murphy's Black Angus Beef Burger

The Murphy

100% all Black Angus Beef, Cheddar Cheese, Irish Bacon and topped with a Fried Egg

Tito's Barrio Burger

100% all Black Angus Beef, Pepper Jack Cheese, Señor Mikes Chili and Roasted Poblano Peppers

Dessert

Triple Chocolate Ghirardelli Brownie or Apple Pie

Served Warm, Al a Mode with Vanilla Ice Cream

Yucatan

\$29 Per Person - Parties up to 25 Guests

Appetizers

Elote

Mexican Style Roasted Street Corn, Topped with a Cilantro, Cumin, and Chili Aioli, Cotija Cheese and Fresh Cilantro

Roasted Corn and Tinga Poblano Soup

Creamy Roasted Corn Soup with Poblano Chilies and Chicken Tinga

Señor Mikes Chili

Small House or Caesar Salad

Entrees

Sheppard's Pie

Ground Beef Sautéed with Onions in a Rich Brown Sauce topped with Buttery Mashed Potatoes, Peas and Carrots

Fajitas

Served on a Sizzling Cast Iron Skillet, with Peppers, Onions, Flour Tortilla, Mexican Yellow Rice and Black Beans

Your Choice of:

Marinated Chicken, Marinated Steak or Shrimp

Murphy's Mexican Tacos

Served with Lime Wedges, Cucumber Slices, Salsa Rojo, and Salsa Verde

Your Choice of:

Chicken Tinga-Topped with Diced Onion and Cilantro

Al Pastor- Topped with Diced Onion and Cilantro

Fish- Chili, Lime Cabbage Slaw, and topped with Pico De Gallo

Beef Picadillo- Topped with Diced Onion and Cilantro

Burrito Bowl

Served on a Bed of Quinoa and topped with Black Beans, Shredded Lettuce, Pico De Gallo, Guacamole and Sour Cream. Add Chicken - \$4, Add Shrimp -\$4, Add Steak - \$6

Dessert

Ice Cream - Rice Pudding Brulee - Triple Chocolate Ghirardelli Brownie - Apple Pie

Nuevo León

\$35 Per Person, Parties up to 20 Guests

Appetizer

Roasted Corn and Tinga Poblano Soup

Creamy Roasted Corn Soup with Poblano Chilies and Chicken Tinga

Señor Mikes Chili

Sweet, Spicy, and Savory Chili, with 4 Types of Chilies, Ground Beef, Ground Pork and Red Beans

Elote

Mexican Style Roasted Street Corn, Topped with a Cumin and Chili Aioli, Cotija Cheese and Fresh Cilantro

Entrée

Fajita Dusted Shrimp Salad

Crisp Green Leaf lettuce, Cherry Tomatoes, Red Onion, and Roasted Corn, with Fajita Spice Dusted Sautéed Shrimp, in a Chili Lime Dressing

Veracruz

Tomato, Onions, Peppers, Capers and Olives make up this Flavorful Sauce with Just a Touch of Spice. Your Choice of: Chicken – Tilapia - Grilled Pork Tenderloin

Irish Chicken Curry

Sweet, Spicy, and Flavorful Curry with Chicken, Raisins, Pineapple, and Apples. Served with Fries or White Rice

Braised Brisket of Beef

Fork Tender Brisket, Served with Boiled Red Potatoes, Peas, Carrots in a Rich Demi Sauce

Sheppard's Pie

Ground Beef Sautéed with Onions in a Rich Brown Sauce topped with Buttery Mashed Potatoes, Peas and Carrots

Burrito Bowl

Served on a Bed of Quinoa topped with Black Beans, Shredded Lettuce, Pico De Gallo, Guacamole and Sour Cream. - Add Chicken - \$4

Dessert

Tres Leches Cake

Angels Food Cake Soaked in our Very Special 3 Milk recipe and topped with Whipped Cream

Triple Chocolate Ghirardelli Brownie

Served Warm, Al a Mode with Vanilla Ice Cream

Mexican Churros

Fried Mexican Donut Sticks, Coated in Cinnamon Sugar, and served with a Chili, Chocolate Dipping Sauce