

## FILET AND CHICKEN DINNER MENU

\$38.00 per guest

### ~Hors d' oeuvres~

Quesadillas- Goat Cheese & Leek, Tomato & Basil, Brie & Papaya  
Chimichangas- Chicken & Spinach ~OR~ Crudite Basket with Dip  
Tri Colored Homemade Tortilla Chips with Salsa & Guacamole

### ~Entrees~

Roasted Filet Mignon with a Red Wine Mushroom Sauce  
Barbequed Breast of Chicken with Pipian Verde Sauce  
Cheese Ravioli with Corn Salsa ~OR~ Cheese Enchilada  
Caesar Salad  
Grilled Vegetables  
Fresh Fruit Basket  
Decaf Coffee with Cream & Sugar

## CALIFORNIA FIESTA DINNER MENU

\$40.00 per guest

### ~Hors d' oeuvres~

Chimichangas- A variety of Chicken, Black Beans, Shrimp & Spinach  
Taqitos – Machaca Beef Rolled in Yellow Corn Tortillas  
Quesadillas - Goat Cheese & Leek, Tomato & Basil, Brie & Papaya  
Fresh Crudite Basket with Dip  
Tri Colored Homemade Tortilla Chips with Salsa & Guacamole  
(Option: Chicken Skewers @ \$2.50 per person)

### ~Entrees~

Roasted Filet Mignon with a Red Wine Mushroom Sauce  
Swordfish Skewers with a Papaya Mango Sauce  
Blue Corn Chicken Enchiladas  
Southwest Rice  
Caesar Salad  
Grilled Vegetables  
Fresh Fruit Basket  
Decaf Coffee with Cream & Sugar

## CONTEMPORARY ECLECTIC DINNER MENU

\$35.00 per guest

### ~Hors d' oeuvres~

Chimichangas- Chicken & Spinach  
Chicken Taquitos wrapped in Red Corn  
Quesadillas – Goat Cheese & Leek, Brie & Papaya  
Fresh Crudite Basket with Dip  
Tri Colored Homemade Tortilla Chips with Salsa, Guacamole & Black Bean Salsa

### ~Entrees~

Soft Tacos Fajita Style–Barbequed Chicken Breast, Grilled New York Steak & Carnitas served on warm Corn Tortillas with Fresh Grilled Vegetables & Salsa Bar  
Miniature Duck Tamales with Guajillo Chili Sauce (other tamales available)  
Tri Colored Lobster Ravioli with Fresh Corn Salsa  
Sonora Garden Salad with Creamy Ranch Dressing  
Mexican Rice  
Black Beans  
Fresh Fruit Basket  
Mexican Coffee with Kahlua, Whipped Cream & Rock Candy Stick

## MEXICAN FIESTA

\$30.00 per guest

### ~Hors d' oeuvres~

Chimichangas – A variety of Chicken, Bean, Spinach & Shrimp  
Taquitos – Machaca Beef & Chicken wrapped in Red Corn  
Tri Colored Home made Tortilla Chips with Salsa & Guacamole

### ~Entrees~

Enchiladas (choice of Beef, Chicken or Cheese)  
Tostada Bar – Crisp Corn Shell topped with Refried Beans, Sautéed Chicken Breast, Fiesta Salad and a variety of Condiments  
Soft Tacos Fajita Style–Barbequed Chicken Breast, Grilled New York Steak & Carnitas served on warm Corn Tortillas with Fresh Grilled Vegetables & Salsa Bar  
Mexican Rice  
Black Beans  
Fresh Fruit Basket  
Mexican Coffee with Kahlua, Whipped Cream & Rock Candy Stick

## HOR D' OEUVES, SOFT TACOS & TOSTADA BAR

\$20.75 per guest

### ~Hors d' oeuvres~

Chimichangas – A variety of Chicken, Bean, Spinach  
Taquitos – Chicken wrapped in Red Corn  
Quesadillas – Goat Cheese & Leek, Tomato & Basil, Three Cheese & Smoked  
Corn Relish  
Tri Colored Home made Tortilla Chips with Salsa & Guacamole

### ~Entrees~

Soft Tacos Fajita Style–Barbequed Chicken Breast, Grilled New York Steak served  
on warm Corn Tortillas with Fresh Grilled Vegetables & a Salsa Bar  
Tostada Bar – Crisp Corn Shell topped with Refried Beans, Sautéed Chicken  
Breast, Fiesta Salad and a variety of Condiments  
Mexican Rice  
Refried Beans  
Decaf Coffee with Cream & Sugar

## SOUTHWEST HOR D' OEUVES & DINNER MENU

\$21.75 per guest

### ~Hors d' oeuvres~

Quesadillas – Goat Cheese & Leek, Tomato & Basil, Three Cheese & Smoked  
Corn Relish  
Chimichangas – A variety of Chicken, Bean, Spinach  
Taquitos – Chicken wrapped in Red Corn  
Fresh Crudite Basket with Dip  
Tri Colored Home made Tortilla Chips with Salsa & Guacamole

### ~Entrees~

Soft Tacos Fajita Style–Barbequed Chicken Breast, Grilled New York Steak served  
on warm Corn Tortillas with Fresh Grilled Vegetables & a Salsa Bar  
Tostada Bar – Crisp Corn Shell topped with Black Beans, Sautéed Chicken  
Breast, Fiesta Salad and a variety of Condiments  
Tri Colored Cheese Ravioli with Fresh Corn Salsa  
Black Beans  
Decaf Coffee with Cream & Sugar

## HORS D' OEUVRES AND SOFT TACO MENU

\$18.00 per guest

Chimichangas – A Variety of Chicken, Bean & Spinach  
Taquitos – Chicken wrapped in Red Corn Tortillas, Machaca Beef in  
Yellow Corn Tortillas  
Quesadillas – Goat Cheese & Leek, Tomato & Basil, Three Cheese & Smoked  
Corn Relish  
Miniature Soft Tacos with Barbequed Chicken & Carnitas served with Fresh  
Grilled Vegetables and a variety of Salsas  
Fresh Vegetable Crudite with Dip  
Tri Colored Home made Tortilla Chips with Salsa & Guacamole

## ENCHILADA AND TOSTADA DINNER

\$19.75 per guest

### ~Hors d' oeuvres~

Chimichangas – A Variety of Chicken, Bean & Spinach  
Taquitos – Machaca Beef & Chicken wrapped in Red Corn  
Tri Colored Home made Tortilla Chips with Salsa & Guacamole

### ~Entrees~

Chicken Enchilada Suiza garnished with Chopped Bell Peppers & Sour Cream  
(Beef or Cheese also Available)  
Chicken Tostadita – Crisp Corn Shell topped with Refried Beans, Sautéed Chicken  
Breast, Fiesta Salad and selection of Condiments  
Caesar Salad  
Mexican rice  
Refried Beans  
Fresh Fruit Basket  
Decaf Coffee with Cream & Sugar

Thank you for thinking of El Cholo to cater your event. The following are several menu choices proven to be good combinations in the past. Feel free to mix and match any of the items and create a menu that suits your needs and price range.

Please feel free to call us for any suggestions.

### ADDITIONAL ITEMS WE CAN PROVIDE

~El Cholo Famous Margaritas (one gallon yields 36 drinks, we provide strawberry puree with each gallon of Margarita)	\$80.00 per gallon
~Virgin Margaritas	\$30.00 per gallon
~Mexican Beer (Corona, Carta Blanca, Bohemia, or Miller Lite)	\$34.00 per case
~Wine	\$13.00 per bottle
~Mexican Coffee with Kahlua, Whipped Cream and Rock Candy Swizzle Stick	\$1.50 per guest
~Coffee with Cream & Sugar (Decaf)	\$1.00 per guest
~Sodas & Waters	\$1.25 per guest
~Fresh Fruit Basket	\$90.00 feeds up to 50
~Fresh Vegetable Crudite	\$50.00 feeds up to 50
~Quesadillas	\$1.00 per guest
~Refried Beans or Black Beans	\$1.00 per guest
~Mexican Rice or Southwestern Rice	\$1.00 per guest
~Fiesta Salad with Fresh Vegetables	\$1.50 per guest
~Caesar Salad/Southwest Romaine	\$1.50 per guest
~Green Corn Tamales (in season)	\$3.25 each
~Chili Rellenos	\$2.50 each
~Enchiladas	\$3.00-4.00 each
~Flan	\$1.50 per guest
~Cookies & Brownies	\$1.75 per guest
~Praline Candies (about 40 candies)	\$8.00 per bag

Food & Beverage prices are subject to a 15% equipment charge and 8.25% sales tax. Labor charge is subject to sales tax only.