

# Banquet and Private Parties



Thank you for choosing EL CHOLO for your special occasion. The following information outlines our standard procedures.

## ARRANGEMENTS

A non-refundable \$100.00 deposit is required for all banquets. Upon receiving your deposit, your reservation is guaranteed. The deposit will be deducted from your final bill.

## PRIVATE ROOMS

El Cholo has 2 dining areas that can accommodate a Private Event. Both these areas have a Food & Beverage Minimum that must be met in order for the room to be private.

LINA'S ROOM will accommodate up to 40 and is considered a Private Room with a reservation of 25 or more guests. Thursday thru Sunday, the minimum F&B charge is \$1200.00

Our PATIO will accommodate up to 100 and is considered a Private Room with more than 50 guests. Thursday thru Sunday, the minimum F&B charge is \$2500.00

## CONFIRMATION

Please confirm the guest total 48 hours prior to the event. This represents the minimum billing.

## MENU SELECTION

In order to serve you in a timely and efficient manner, menu selections are limited. Menus will be distributed for your guests' consideration. (Dietary restrictions can be accommodated in advance)

## PAYMENT

The balance of payment for your function is due at its conclusion in the form of cash, cashier's check or credit card.

## LAWS

The patron assumes full responsibility with respect to State and Municipal laws as they pertain to the patron's guests' conduct. This includes, but is not limited to, the service of alcoholic beverages to minors and intoxicated persons. No alcoholic beverage service will be provided to persons under the age of twenty-one.

For Safety reasons, no leftover food may taken To Go after your event.



This family owned Mexican restaurant was founded in 1923. It has been called  
"The Mexican Restaurant by which all others will be judged."

#### CUISINE

Authentic and Traditional Mexican dishes, many entrees featured are from family recipes dating back to 1923. Listed alongside classics such as the combination plates and famous green corn tamales, are the newer comidas especiales, including nachos and fajitas. In 1967 margaritas were introduced and El Cholo has been pouring thousands a day ever since.

#### AMBIANCE

The décor of El Cholo beckons warmth and relaxation. The Spanish influenced architecture is accented with hand-painted arches. Various dining rooms with soft lighting and large wooden booths set the stage for intimate dining. Private dining accommodations for special occasions are available as well.

#### OWNER

Blair Salisbury and Diego Fernandez, Director of Operations Tom Anderson, along with their management team Ricardo Diaz, and Gabriela Rojas, Managers continue the family philosophy: Offer guests the best quality food at the most reasonable prices.

#### AMENITIES

Full service Bar and Cocktail Lounge, Patio Dining, and Private Banquets.

#### DAMAGES

The patron assumes full responsibility for any damage to the premises caused by the patron or his/her guests.

#### HOURS

11:00am to 10:00pm	Monday- Thursday
11:00am to 11:00pm	Friday- Saturday
11:00am to 9:00pm	Sunday



I would like to take this opportunity to thank you for inquiring about having an event at EL CHOLO. El Cholo takes great pride in our high quality food, excellent service and inviting atmosphere.

I have enclosed several menus for you to choose for your banquet. Please note that you are welcome to mix and match any of these items and we will adjust the cost accordingly.

Please call us so may speak directly with you or arrange to meet in the restaurant. We can explain the menu in detail, as well as show you areas where your party can be accommodated.

The restaurant number is (626) 441-4353.

958 S. FAIR OAKS AVE,  
PASADENA CA, 91105

Once again, thank you for thinking of EL CHOLO for your event.

Sincerely,

Ricardo Diaz  
General Manager

# El Cholo's Menu A



## Appetizers

Beef Taquitos, Crab Taquitos, Chicken Chimichangas,  
Cheese Quesadillas and Nachos.

## Entrées

(All entrees are served with rice and beans)

### *Blue Corn Chicken Enchiladas*

Marinated Breast of Chicken, wrapped in blue corn tortillas,  
Topped with tomatillo sauce, garnished with sour cream & avocado relish.

### *Annie's Enchiladas*

Filled with fresh vegetables, spinach, mushrooms & jack cheese  
smothered with a corn - tomato salsa.

### *Beef Fajitas*

Marinated tender strips of steak, sautéed with fresh vegetables.  
Served on a sizzling skillet.

## Dessert

### *Housemade Flan*

Coffee, Tea, or Soft Drink included.

**\$26.75 per Guest**

Tax & Gratuity NOT included

# El Cholo's Menu B



## Appetizers

Beef Taquitos, Crab Taquitos, Chicken Chimichangas,  
Cheese Quesadillas, and Nachos.

## Entrées

(All entrees are served with rice and beans)

### *Green Corn Tamales* \*\*\*

Grandma Rosa's "early Arizona Days" Recipe! Fresh corn off the cob, corn masa, aged cheddar cheese and Ortega Chile, baked in its own husk.

### *A Taste of History*

Cheese Enchilada, Beef Taco, Chile Relleno and Tamale. (Choice of Two Items)

### *Blue Corn Chicken Enchiladas*

Marinated breast of chicken, wrapped in blue corn tortillas,  
topped with tomatillo sauce, garnished with sour cream & avocado relish.

Coffee, Tea, or Soft Drink included.

**\$24.75 per Guest**

Tax & Gratuity NOT included

\*\*\* The Green Corn Tamales are available ONLY from May thru October  
You may substitute with Pork Tamales or Tamales of the Season.

# El Cholo's Menu C



Appetizer  
Caesar Salad

Entrées

(All entrees are served with rice and beans)

*Blue Corn Chicken Enchiladas*

Marinated breast of chicken, wrapped in blue corn tortillas,  
topped with tomatillo sauce, garnished with sour cream & avocado relish.

*Plato de Carnitas*

Crispy roasted pork served with avocado relish, pico de gallo, and nopales.

*Beef Fajitas*

Marinated tender strips of steak, sautéed with fresh vegetables.  
Served sizzling hot

Coffee, Tea, or Soft Drink included.

**\$20.95 per Guest**  
Tax & Gratuity NOT included

# El Cholo's Selected Lunch Menu



Choose from the following menu items:

(All entrees are served with rice and beans)

***Grilled Breast of Chicken***

Served with sautéed julienne vegetables and black beans

***Green Corn Tamales \*\*\****

Grandma Rosa's "Early Arizona Days" Recipe! Fresh corn off the cob, corn masa, aged cheddar cheese and Ortega Chile, baked in its own husk.

***Chile con Carne***

Savory chunks of tender beef in a rich traditional Chile sauce.

Coffee, Tea, or Soft Drink included.

**\$18.50 per Guest**

Tax & Gratuity NOT included

**This menu is available only for lunch**

\*\*\* The Green Corn Tamales are available ONLY from May thru October  
You may substitute with Pork Tamales or Tamales of the Season.

# El Cholo's Soft Taco and Tostada Bar



## Your Choice of Three:

Shredded Chicken  
Shredded Beef Machaca  
Roasted Pork Carnitas  
Ground Beef

*Accompanied with:* Black or Pinto Beans, Spanish Rice, Crispy Flour Tortilla Shells, Soft Corn & Flour Tortillas shredded lettuce, aged cheddar cheese, tomatoes, sour cream and guacamole

\$19.50 per Guest  
Tax & Gratuity NOT included

Coffee, Tea, or Soft Drink included

This Menu is Available Only on Monday through Thursday

# El Cholo's Ensenada Night Menu "A"



## APPETIZERS

*Platters includes:* Beef Sopes, Shrimp Ceviche Tostaditas, Chicken Chimichangas  
Blue Corn Chicken Taquitos and Cheese Quesadillas with Rajas.

## FIRST COURSE

### *Santa Fe Salad*

Greens tossed with Grilled Vegetables, Orange Vinaigrette

## ENTREES

(All entrees are served with rice and beans)

### *Blue Corn Chile Rellenos*

Stuffed with fresh spinach, smoked corn, mushrooms,  
fresh herbs and Monterey Jack Cheese

### *Carne Asada*

Marinated Arrachera Steak, grilled to perfection.  
Served with guacamole and fresh grilled onions

### *Blue Corn Chicken Enchiladas*

Marinated breast of chicken, wrapped in blue corn tortillas,  
topped with tomatillo sauce, garnished with sour cream & avocado relish.

### *Sautéed Silver Salmon*

Roasted Red Pepper - Basil cream sauce with fresh vegetables

## DESSERTS

### *Housemade Flan or Cheesecake*

**Cocktail Hour including Draft Beer, House Wine  
& House Margaritas**

\$46.50 per Guest.  
Tax & Gratuity NOT included

# El Cholo's Ensenada Night Menu "B"



## APPETIZERS

Crab Taquitos, Chicken Chimichangas,  
Beef Sopes & Cheese Quesadillas

## FIRST COURSE

*Sonora Garden Salad*

## ENTREES

(All entrees are served with rice and beans)

### *Carne Asada*

Marinated Arrachera Steak grilled to perfection.  
Served with guacamole and fresh grilled onions

### *Blue Corn Chicken Enchiladas*

Marinated breast of chicken, wrapped in blue corn tortillas,  
topped with tomatillo sauce, garnished with sour cream & avocado relish.

### *Chicken Tacos*

Crisp corn tortilla filled with chicken, tomatoes and onions.

## DESSERT

*Housemade Flan or  
Chocolate Cake*

**Cocktail Hour includes: Draft Beer, House Wine  
& House Margaritas**

\$41.50 per Guest  
Tax & Gratuity NOT included

# El Cholo's Ensenada Night Menu "C"



## APPETIZERS

Crab & Beef Taquitos, Chicken Chimichangas,  
Nachos and Cheese Quesadillas

## FIRST COURSE

*Caesar Salad*

## ENTREES

(All entrees are served with rice and beans)

*Carne Asada*

Marinated Arrachera steak grilled to perfection.  
Served with guacamole and fresh grilled onions.

*Plato de Carnitas*

Crispy roasted pork served in their own juice, and topped with red pickled sweet onions

*Santa Barbara Enchiladas*

Stuffed with succulent shrimp, tender chicken breast and mushrooms. Sautéed in a garlic butter sauce with guajillo sauce and Monterey Jack cheese.

## DESSERT

*Housemade Flan or  
Fresh Fruit Tart*

**Cocktail Hour includes: Draft Beer, House Wine  
& House Margaritas**

\$39.95 per Guest.  
Tax & Gratuity NOT included