



BANQUET MENUS

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

ARRANGEMENTS

A non-refundable \$200.00 deposit is required for all banquets. Upon receiving your deposit, your reservation is guaranteed. The deposit will not be charge unless cancelled within the 72 hours requirement.

ACCOMMODATIONS

Your caterings needs from 1 to 1,000 guests.

CONFIRMATION

Please confirm the guest total 72 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 to our banquet Menus, food will be served as a buffet style. (Dietary restrictions can be accommodated in advance) (Safety precautions do NOT allow excess banquet to be taken home from El Cholo.)

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.

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.

OWNER

Blair Salisbury and Diego Fernandez, Director of Operations, along with their management team and a long time loyal staff continue the family philosophy: Offer guests the best quality food at the most reasonable prices.

DAMAGES

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

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 that we are able to talk or meet with you at the restaurant to explain the menu in detail and as to where your party will be seated. Once again, thank you for thinking of EL CHOLO for your event.

**HOURS: SUNDAY THROUGH THURSDAY 11:30 AM TO 9:00 PM ,
FRIDAY-SATURDAY 11:30 TO 10:00 PM
INQUIRIES : BANQUETS@RMGROUPLLC.NET**



EL CHOLO TASTE OF HISTORY

APPETIZERS

Beef Taquitos, Carnitas Sopes, Chicken
Chimichangas, Cheese Quesadillas and Nachos

ENTREES

All Entrees are Served with Beans and Rice

GREEN CORN TAMALES

Granma Rosas's (Early Arizona Days) Recipe!
Fresh Corn Off the Cob, Corn Masa Aged
Cheddar Cheese and Ortega Chile
Baked into Its Own Husk

CHILE RELLENO

(El Cholo's Traditional or Al Fuego)

CHEESE ENCHILADA AND BEEF ROLLED BEEF TACO

(AN ALL TIME FAVORITE!)

Pinto Beans and Spanish Rice

DESSERT

El Cholo's Traditional Flan

\$37.95 PER GUEST

TAX, GRATUITY & SERVICE CHARGE NOT INCLUDED

\$49.37 ALL INCLUSIVE

**ALCOHOLIC BEVERAGES OPTION: \$12 PER DRINK BEER,
HOUSE WINE AND MARGARITAS**



EL CHOLO'S MENU A

APPETIZERS

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

ENTREES

(All entrees are served with rice and beans)

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

ANNIE'S ENCHILLADAS

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

BEEF FAJITAS

Marinated tender strips of steak, sauteed with fresh vegetables, served on a sizzling skillet.

DESSERT

Churros or Flan
Coffee, Tea or Soft Drink included.

Coffee, tea or Soft Drink included

\$37.95 PER GUEST

TAX, GRATUITY & SERVICE CHARGE NOT INCLUDED

\$49.37 ALL INCLUSIVE

**ALCOHOLIC BEVERAGES OPTION: \$12 PER DRINK
BEER, HOUSE WINE AND MARGARITAS**

EL CHOLO'S MENU B

APPETIZERS

Beef Taquitos, Crab Taquitos, Chicken Roasted Anaheim pepper Chimichangas, Cheese Quesadillas and Nachos with Tomatillo and Tomato Sauce

CHILE RELLENO AL FUEGO

ENTREES CHICKEN ENCHILADAS

(All entrees are served with rice and beans)

Green Corn Tamales

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

Marinated Breast of Chicken, wrapped in corn tortillas, Topped with chile sauce,

Grandma Rosa's "early Arizona Days" Recipe! garnished with green onions

Coffee, tea or Soft Drink included

\$33.95 PER GUEST

TAX, GRATUITY & SERVICE CHARGE NOT INCLUDED

\$44.16 ALL INCLUSIVE

**ALCOHOLIC BEVERAGES OPTION: \$12 PER DRINK
BEER, HOUSE WINE AND MARGARITAS**



EL CHOLO'S MENU C

APPETIZERS

Traditional Nachos with Jalapenos

ENTREES

(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 no pales.

BEEF FAJITAS

Marinated tender strips of steak, sauteed with fresh vegetables, served sizzling hot

\$30.95 PER GUEST

TAX, GRATUITY & SERVICE CHARGE NOT INCLUDED

\$40.26 ALL INCLUSIVE

ALCOHOLIC BEVERAGES OPTION: \$12 PER DRINK

BEER, HOUSE WINE AND MARGARITAS

EL CHOLO'S MENU D

APPETIZERS

Beef and Chicken taquitos
traditional Chile sauce.

CHILE CON CARNE

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

GRILLED BREAST OF CHICKEN

Served with sauteed julienne vegetables

CHEESE ENCHILADAS

Aged Cheddar Cheese- and Chile Sauce

Coffee, tea or Soft Drink included

\$27.95 PER GUEST

\$36.35 ALL INCLUSIVE

TAX, GRATUITY & SERVICE CHARGE NOT INCLUDED

*** OUR GREEN CORN TAMALES ARE AVAILABLE ONLY FROM MAY THRU OCTOBER
YOU CAN SUBSTITUTE WITH PORK TAMALES OR TAMALES OF THE SEASON.
ALL MENUS ARE SERVED WITH BEAND AND RICE



EL CHOLO'S SOFT TACO AND TOSTADA BAR

YOUR CHOICE OF THREE OPTIONS BELOW

ACCOMPANIED WITH :

Shredded Chicken
Roasted Pork Carnitas
Shredded Beef Machaca
Ground Beef
Balsami Grilled Vegetables

Pinto Beans, Spanish rice, Crispy Flour Tortilla
Shells, Soft Corn & Flour Tortillas Shredded
Lettuce, Aged Cheddar Cheee, Tomatoes, Sour
Cream and Guacamole
~Chips & Salsa

Coffee, tea or Soft Drink included

\$27.95 PER GUEST
\$36.35 ALL INCLUSIVE

ALCOHOLIC BEVERAGES OPTION: \$12 PER DRINK BEER,
HOUSE WINE AND MARGARITAS

TAX, GRATUITY & SERVICE CHARGE NOT INCLUDED

TACO ENCHILADA BAR MENU

SOFT TACOS

YOUR CHOICE OF TWO OPTIONS BELOW

Shredded Chicken
Shredded Beef
Roasted Pork
Ground Beef
Balsamic Grilled Vegetables

ENCHILADAS

Cheese Enchiladas
Beef or Chicken Enchiladas
Caesar Salad
Soft Corn and Flour Tortillas
Tomato, Cheese, Sour Cream and Guacamole
Chips and Salsa

DRINKS

Coffee, Tea or Soft Drinks Included

\$29.95 PER GUEST
\$38.96 ALL INCLUSIVE

ALCOHOLIC BEVERAGES OPTION: \$12 PER DRINK BEER, HOUSE WINE
AND MARGARITAS

ENTREES SERVED WITH BEANS AND RICE

TAX, GRATUITY & SERVICE CHARGE NOT INCLUDED



EL CHOLO'S ENSENADA NIGHT MENU "A"

APPETIZER PLATTER

Beef Sopas, Shrimp Ceviche Tostaditas, Chicken
Chimichangas
Blue Corn Chicken Taquitos
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)
Chile Rellenos Al Fuego
Stuffed with Fresh Spinach, Smoked Corn ,
Mushrooms, Fresh Herbs,
Monterrey Jack Cheese

CARNE ASADA

Marinated Arrachera Steak grilled to
perfection. Served with guacamole
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

SAUTEED SALMON

Spinach- Basil Cream Sauce with fresh
Vegetables

DESSERTS

Housemade Flan or Cheesecake

\$60.95 PER GUEST
\$79.29 ALL INCLUSIVE

TAX, GRATUITY & SERVICE CHARGE NOT INCLUDED
COCKTAIL HOUR INCLUDING DRAFT BEER, HOUSE WINE & HOUSE
MARGARITAS ADDITIONAL COCKTAIL HOUR: \$18.95 PER PERSON



EL CHOLO'S ENSENADA NIGHT MENU "B"

APPETIZERS

Crab Taquitos, Chicken Chimichangas, Marinated Breast of Chicken, wrapped in blue Beef Sopes & Cheese Quesadillas corn tortillas, Topped with tomatillo sauce,

BLUE CORN CHICKEN ENCHILADAS

FIRST COURSE garnished with sour cream & avocado relish

Sonora Garden Salad Chicken Fajitas

ENTREES Sauteed with fresh vegetables

(All entrées are served with rice and beans) DESSERTS

Carne Asada Housemade Flan or Chocolate Cake

Marinated Arrachera Steak grilled to perfection

Served with guacamole and fresh grilled onions

Cocktail Hour including Draft Beer, House Wine & House Margaritas

\$55.95 PER GUEST

\$72.78 ALL INCLUSIVE

ADDITIONAL COCKTAIL HOUR: \$18.95 PER PERSON

TAX, GRATUITY & SERVICE CHARGE NOT INCLUDED

EL CHOLO'S ENSENADA NIGHT MENU "C"

APPETIZERS

Crab & Beef Taquitos, Chicken Chimichangas,

Nachos & Cheese Quesadillas

FIRST COURSE

Cesar 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, Sauteed in a garlic

butter sauce with guajillo sauce and Monterrey

Jack cheese

DESSERTS

Housemade Flan or Fresh Fruit Tart

COCKTAIL HOUR INCLUDING DRAFT BEER, HOUSE WINE & HOUSE

MARGARITAS \$55.95 PER GUEST

\$72.78 ALL INCLUSIVE

ADDITIONAL COCKTAIL HOUR: \$18.95 PER PERSON

TAX, GRATUITY & SERVICE CHARGE NOT INCLUDED