

# 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 not be charge unless cancelled within the 72 hours requirement.

## PRIVATE ROOMS

El Cholo has 4 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.

FIESTA ROOM will accommodate up to 40 and is considered a Private Room with a reservation of 25 or more paying guest.

Our PATIOS will accommodate up 80, 65, and 50.

## 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 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.

## AMBIANCE

The décor of El Cholo beckons warmth and relaxation. The Spanish influenced architecture

## OWNER

Blair Salisbury and Diego Fernandez, Director of Operations, along with their management team, Anthony Rodriguez, and a long time loyal staff 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.

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** 11:00am to 10:00 pm. Monday, Thursday & Sunday 11:00am to 11:00pm. Friday- Saturday

Manager [anthony@rmgroupllc.net](mailto:anthony@rmgroupllc.net)

# 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 creamy corn - tomato salsa

### *Beef Fajitas*

Marinated tender strips of steak, sautéed with fresh vegetables,

Served on a sizzling skillet

## Dessert

### *Homemade Flan*

Coffee, Tea, or Soft Drink included.

**\$28.95 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.

### *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.

**\$26.95 per guest**

**Tax & Gratuity NOT included**

**\*\*\* Our Green Corn Tamales Are Available ONLY From May thru October  
You Can Substitute With Pork Tamales Or Tamales Of the Season.**

# El Cholo's Menu C



Appetizer  
Caesar Salad

*Plato de Carnitas*  
Crispy Roasted Pork served with avocado relish, pico de gallo, and nopales.

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

*Beef Fajitas*

Marinated tender strips of steak, sautéed with fresh vegetables

Served sizzling hot

Coffee, Tea, or Soft Drink included.

\$22.95 per guest

Tax & Gratuity NOT Included

# El Cholo's Selected Lunch Menu



(All entrees are served with rice and beans)

*Grilled Breast of Chicken*

Served with sautéed julienne vegetables and black beans

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.

*Green Corn Tamales \*\*\**

Grandma Rosa's "Early Arizona Days" Recipe! Fresh corn off the cob, corn masa,

Coffee, Tea, or Soft Drink included.

\$19.95 per guest

Tax & Gratuity NOT included

This menu is available only for lunch Monday- Friday

\*\*\*Our Green Corn Tamales Are Available ONLY From May thru October  
You Can Substitute With Pork Tamales Or Tamales Of the Season.

# El Cholo's

## Soft Taco and Tostada Bar



Your Choice of Three Meats;  
Shredded Chicken  
Roasted Pork Carnitas  
Shredded Beef Machaca  
Ground Beef

*Accompanied with:* Pinto Beans, Spanish rice,  
Crispy Flour Tortilla Shells, Soft Corn & Flour Tortillas  
Shredded Lettuce, Aged Cheddar Cheese, Tomatoes,  
Sour Cream and Guacamole

Coffee, Tea, or Soft Drink included

**\$21.95 per guest**

**Tax & Gratuity NOT included**

# El Cholo's

## Ensenada Night Menu "A"



### APPETIZER PLATTER

Beef Sopos, 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*

**\$49.95 per guest**

**Tax & Gratuity NOT Included**

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



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

*Homemade Flan or  
Chocolate Cake*

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

\$44.95 per guest

Tax & Gratuity NOT included

## Ensenada Night Menu "C"



El Cholo's



### 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 there 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

*Homemade Flan or  
Fresh Fruit Tart*

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

\$42.95 per guest

Tax & Gratuity NOT included