



Off Site Catering

#1 Buffet - \$11.95pp

Red & green cheese enchiladas, beans, rice, chips & salsa

#3 Buffet - \$15.95pp

Red or green cheese enchiladas with your choice of beef or chicken, chile rellenos, tamale pie, beans, rice, Aztec corn, chips & salsa

#2 Buffet - \$13.95pp

Red & green cheese enchiladas, tamale pie, beans, rice, chile con carne, chips & salsa

#4 Buffet - \$19.95pp

Tossed salad with vinaigrette, Red Chile & Cheese Enchiladas, Taco Bar (with beef & chicken), Chicken Margarita, Beans, Rice, Roasted New Potatoes, and Flan for dessert

Available upgrades:

- ◊ Taco Bar \$3.00pp
- ◊ Add meat to enchiladas \$3.00pp
- ◊ Plates/Glassware/flatware \$1.50pp
- ◊ Linen tablecloths & napkins \$1.50pp
- ◊ Canned/bottled beverages or coffee/tea set up \$2.00pp

Appetizers (choose one)

- ◊ Guacamole, chile con queso, pinwheels, seven layer dip, fresh fruit tray, veggie tray or cheese & cracker tray \$3.50pp
- ◊ Biscochitos \$1.00pp
- ◊ Tossed salad \$3.50pp (choice of two dressings)

Full-service catering

- ◊ Arrival approximately one and a half hours prior to start of event, full set up of food (includes chafing dishes, sternos, water pans, tablecloths, skirting, serving utensils, disposable plates, napkins, utensils and trash cans)
- ◊ Includes food-only attendants for service and maintenance of the food buffet throughout the event
- ◊ Break down and clean up of all food areas after conclusion of event
- ◊ Minimum of 40 required for off-site catering
- ◊ Delivery and set up fee of \$200.00 per 100 people (within 25 mile radius)
- ◊ El Pinto can provide nonfood servers at an additional 20% gratuity (based on 1 server per 25 guests)

Credit card payment and final number due three days before.

(*No alcohol can be served)

10500 4th st. NW, Albuquerque, NM 87114 505-898-1771 ext 117

Modified 12/4/2008