



Off Site Catering

#1 Buffet - \$16.95pp

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

#2 Buffet - \$18.95pp

Red & Green Cheese Enchiladas, Tamale pie, Beans, Rice, Chile con carne, Chips & Salsa

#3 Buffet - \$20.95pp

Red or green cheese enchiladas with your choice of beef or chicken(one choice), Calabacitas, Tamale pie, Beans, Rice, Aztec corn, Chips & Salsa

#4 Buffet - \$24.95pp

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

Available Upgrades:

- ◇ Taco Bar \$5.00pp
- ◇ Add meat to enchiladas \$5.00pp
- ◇ Plates/Glassware/flatware \$3.50pp
- ◇ Linen tablecloths & napkins \$3.50pp
- ◇ Canned/bottled beverages or coffee/tea set up \$4.00pp

Appetizers: (choose one)

- ◇ Guacamole, chile con queso, pinwheels, seven layer dip, fresh fruit tray, veggie tray or cheese & cracker tray \$5.50pp
- ◇ Biscochitos \$3.00pp
- ◇ Tossed salad \$5.50pp (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 \$275.00 per 100 people (within 25 mile radius)
- ◇ El Pinto can provide non-food servers based on 1 server per 25 people (Additional 22% gratuity)

100% guarantee of guests & final number due three days before.

*No alcohol can be served