Off Site Catering

#1 Buffet - $12.95pp
Red & green cheese enchiladas, beans, rice, chips & salsa

#3 Buffet - $16.95pp
Red or green cheese enchiladas with your choice of beef or chicken, chile rellenos, tamale pie, beans, rice, Aztec corn, chips & salsa

#2 Buffet - $14.95pp
Red & green cheese enchiladas, tamale pie, beans, rice, chile con carne, chips & salsa

#4 Buffet - $20.95pp
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 $225.00 per 100 people (within 25 mile radius)
- El Pinto can provide non-food servers based on 1 server per 25 people

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

*No alcohol can be served

El Pinto

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