



## Off Site Catering

### #1 Buffet ~ \$12.95pp

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

### #2 Buffet ~ \$14.95pp

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

### #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, sterno, 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**