



TAQUERIA STATION

\$15 per person

Serving Unlimited Street Tacos, Al Pastor, Carnitas, Asada & Chicken with Corn Tortillas,
Includes a Salsa Bar, Rice, Refried Beans, Guacamole, Sour Cream & Chips.

Soft Beverage Included

Substitute Rice & Beans for a Fresh Seasonal Fruit Platter for \$1.95 per person

EL CHOLO SPECIALTIES'

\$18 per person

Chips, Salsa & Guacamole

Fiesta Platter

Choice of 3 Entrées Selections, Choice of 1 Dessert & Soft Beverage

Entrées

Enchilada Suiza

Chicken Breast in Light Green Sauce,
Rice & Beans

Combination #2

Anaheim Relleno & Cheese Enchilada
Served with Rice & Beans

Baja Fish Tacos

Two Crispy Mahi Mahi on Corn Tortillas
Topped with Cabbage & Chipotle Aioli

Carne Asada Tacos

Two Steak Tacos Topped with Salsa
Served with Rice & Beans

Chicken Tostadita

Fresh Garden Vegetables Tossed with Orange Vinaigrette,
Topped with Grilled Chicken Breast, Avocado Slices & Crispy Tortilla Strips

Desserts / Postre

Flan

Traditional Mexican, Vanilla Custard
With Caramel Sauce

Banana Chimichanga

Filled with Bananas & Chocolate
Topped with Whipped Cream & Caramel



EL CHOLO DINNER

\$22 per person Includes:

Antojitos, Salad, Choice of 3 Entrée Selections,
Choice of 1 Dessert & Soft Beverage

Antojitos

Choice of 1

Chimichangas Con Chorizo

Chimichangas with Refried Beans & Chorizo
Served with Guacamole & Sour Cream

Hot 7 Layer Bean Dip

Beans, Ground Beef & Melted Cheese,
Topped with Sour Cream, Guacamole & Pico de Gallo

Vegetarian or Chicken Taquitos

Served with Sour Cream & Pico de Gallo

Caesar Salad

Caesar Dressing, Croutons & Cheese

Entrées

Carne Asada

New York Steak with Ranchero Sauce
Pico de Gallo, Guacamole,
Rice & Beans

Chicken Tamale

Two Chicken Tamale
With Green Sauce
Rice & Beans

Carnitas

Roasted Pork, with Avocado Relish,
Nopales, Escabeche Onions,
Rice & Beans

Pescado Asado

Grilled Mahi Mahi
With Guacamole Pico de Gallo,
Rice & Black Beans

Pork Chops

Spicy Tomatillo Sauce,
Corn & Zucchini

Salmon with Mango Sauce

Pan Seared Salmon Topped with
Tropical Salsa
& Creamy Mango Sauce

Carne a la Tampiqueña

New York Steak & Cheese Enchilada with Salsa Verde, Rice & Beans



Party Platters

Cheese Platter

(Serves 30)

A Mixture of Cut Gourmet Cheeses
Serve with Crackers & Dry Fruit

\$75

Fruit Platter

(Serves 30)

Fresh Cut Seasonal Fruit

\$50

Veggie Platter

(Serves 30)

A Bouquet of Raw & Steamed
Vegetables with Dipping Sauces

\$45

Sampler Platter

Combination of Buffalo Wings,
Chicken Tenders,
Shrimp Tempura & Crispy Taquitos
\$9 per person

Fiesta Platter

For 2 people **\$10.95**

For 4 People **\$18.95**

Shrimp Cocktail

(75 pieces)

Traditional California Shrimp Cocktail
With Cocktail Sauce

\$125

Desserts / Postre

Chocolate Mousse

Creamy Chocolate Mousse
On a Graham Cracker Crust

\$5

Caramel Flan

Traditional Flan with Caramel Sauce

\$3

Margarita Pie

Margarita Flavored Custard

\$5

Chocolate Mirror

Layered White & Dark Chocolate Cake
With Raspberries & Bourbon Sauce

\$6

Churros Con Nieve

Crispy Churros Tossed in Cinnamon Sugar
& Vanilla Ice Cream

With Caramel & Chocolate Sauce

\$6