



## CREATING MEMORIES FOR OVER 100 YEARS

Thank you for choosing **EL CHOLO** for your special occasion. The following information outlines our standard procedures.

### CONFIRMATION

Please confirm the guest total 72 hours prior to the event. This represents the minimum billing.

### MENU SELECTION

In order to serve you in a timely and efficient manner, menu selections are limited to our banquet Menus, food will be served as a buffet style. (Dietary restrictions can be accommodated in advance)

**WE CAN CUSTOMIZE THE MENU SELECTIONS TO MEET YOUR NEEDS AND BUDGET.**

### PAYMENT

We require a down payment of 50% to start and remaining the day of the event.

### LAWS

The patron assumes full responsibility with respect to State and Municipal laws as they pertain to the patron's guests' conduct. This includes, but is not limited to, the service of alcoholic beverages to minors and intoxicated persons. No alcoholic beverage service will be provided to persons under the age of twenty-one.

This family owned Mexican restaurant was founded in 1923. It has been called "The Mexican Restaurant by which all others will be judged."

### CUISINE

Authentic and Traditional Mexican dishes, many entrees featured are from family recipes dating back to 1923. Listed alongside classics such as the combination plates and famous green corn tamales, are the newer comidas especiales, including nachos and fajitas. In 1967 margaritas were introduced and El Cholo has been pouring thousands a day ever since.

### MANAGEMENT TEAM

Blair Salisbury and operating partner Diego Fernandez, along with their dedicated team continue the family philosophy: Offer guests the best quality food at the most reasonable prices.

We would like to take this opportunity to thank you for inquiring about having an event catered by EL CHOLO.

EL CHOLO takes great pride in our high - quality food, excellent service and inviting atmosphere.

We have enclosed several menus for you to choose for your event. Please note that you are welcome to mix and match any of these items and we will adjust the cost accordingly.

**BRING THE SPIRIT OF CINCO DE MAYO TO YOUR EVENT**

**FOR INQUIRIES PLEASE CONTACT US AT 866-325-8777  
OR BY EMAIL - [INFO@ELCHOLOCATERS.COM](mailto:INFO@ELCHOLOCATERS.COM)**



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# EL CHOLO TASTE OF HISTORY

ALL ENTREES ARE SERVED WITH BEANS AND RICE

## APPETIZERS

Chicken Chimichangas, Cheese Quesadillas

## GREEN CORN TAMALES

Grandma Rosas's (Early Arizona Days) Recipe!  
Fresh Corn Off the Cob, Corn Masa Aged  
Cheddar Cheese and Ortega Chile  
Steamed in Its Own Husk.

## CHILE RELLENO

(El Cholo's Traditional or Al Fuego)

(AN ALL TIME FAVORITE)

## CHEESE ENCHILADA

California Ancho - Pasilla  
Chile Sauce

## TRADITIONAL ROLLED BEEF TACO

Shredded Beef  
El Cholo Seasoning

## DESSERT

El Cholo's Traditional Flan, Churros or Chocolate Cake

**\$45.95 PER GUEST**

**18% -20% OPERATIONS FEE PLUS 10.50% SALES TAX  
WILL BE ADDED TO ALL CONTRACTS**

**PLEASE INQUIRE ABOUT OUR ALCOHOLIC BEVERAGE SELECTIONS**





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## EL CHOLO'S MENU A

ALL ENTREES ARE SERVED WITH BEANS AND RICE

### APPETIZERS

Beef Taquitos, Chicken Chimichangas,  
Cheese Quesadillas .

### ENTREES

#### Blue Corn Chicken Enchiladas

Marinated Breast of Chicken, wrapped in blue  
corn tortillas, Topped with tomatillo sauce,  
topped with sour cream.

### ANNIE'S ENCHILADAS

Fresh vegetables, spinach, mushrooms & jack  
cheese with a creamy corn-sauce.  
Garnished with tomato sauce.

### BEEF FAJITAS

Marinated tender strips of steak,  
sauteed with fresh vegetables.

### DESSERT

Traditional Flan, Churros or Chocolate Cake

**\$45.95 PER GUEST**

**18% -20% OPERATIONS FEE PLUS 10.50% SALES TAX  
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## EL CHOLO'S MENU B

ALL ENTREES ARE SERVED WITH BEANS AND RICE

### APPETIZERS

Beef Taquitos, Crab Taquitos, Chicken  
Chimichangas, Cheese Quesadillas and Nachos.

### CHICKEN ENCHILADAS

Marinated Breast of Chicken, wrapped in  
corn tortillas, Topped with ancho, California  
Chile sauce, Garnished with green onions.

### CHILE RELLENO AL FUEGO

Roasted Poblano pepper, with Tomatillo,  
and Roasted Tomato Sauce.

### GREEN CORN TAMALES

Grandma Rosa's "early Arizona Days" Recipe!  
Fresh corn off the cob, corn masa, Aged cheddar  
cheese and Ortega Chile steamed in its own husk.

**\$41.95 PER GUEST**

**18% -20% OPERATIONS FEE PLUS 10.50% SALES TAX  
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## EL CHOLO'S MENU C

ALL ENTREES ARE SERVED WITH BEANS AND RICE

### APPETIZERS

Traditional Nachos with Jalapenos.

### CARNITAS

Roasted Pork served with pico de gallo and red pickled onions.

### BLUE CORN CHICKEN ENCHILADAS

Marinated Breast of Chicken, wrapped in blue corn tortillas, Topped with Spinach, Tomatillo Sause, topped with sour cream.

### BEEF FAJITAS

Marinated tender strips of steak, sauteed with fresh vegetables.

**\$38.95 PER GUEST**

**18% -20% OPERATIONS FEE PLUS 10.50% SALES TAX  
WILL BE ADDED TO ALL CONTRACTS**

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## EL CHOLO'S MENU D

ALL ENTREES ARE SERVED WITH BEANS AND RICE

### APPETIZERS

Beef and Chicken taquitos  
Chipotle, Tomatillo Sauce.

### CHILE CON CARNE

Savory chunks of tender beef in a rich traditional Chile sauce.

### GRILLED BREAST OF CHICKEN

Served with sauteed julienne vegetables.

### CHEESE ENCHILADAS

Aged Cheddar Cheese- and Chile Sauce.

**\$35.95 PER GUEST**

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## EL CHOLO'S SOFT TACO AND TOSTADA BAR

YOUR CHOICE OF THREE OPTIONS BELOW

Shredded Chicken  
Roasted Pork Carnitas  
Shredded Beef Machaca  
Ground Beef  
Balsamic Grilled Vegetables

ACCOMPANIED WITH

Pinto Beans, Spanish rice, Crispy Flour  
Tortilla Shells, Soft Corn & Flour Tortillas  
Shredded Lettuce, Aged Cheddar Cheese,  
Pico de Gallo, Sour Cream and Guacamole,  
Chips & Salsa .

**\$35.95 PER GUEST**

**18% -20% OPERATIONS FEE PLUS 10.50% SALES TAX  
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## TACO ENCHILADA BAR MENU

### SOFT TACOS

YOUR CHOICE OF TWO OPTIONS BELOW

Shredded Chicken  
Shredded Beef  
Roasted Pork  
Ground Beef  
Balsamic Grilled Vegetables

### ENCHILADAS

Cheese Enchiladas  
Beef or Chicken Enchiladas  
Caesar Salad  
Soft Corn and Flour Tortillas  
Pico de Gallo, Cheese, Sour Cream and  
Guacamole, Chips and Salsa

**\$38.95 PER GUEST**

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## EL CHOLO'S ENSENADA NIGHT MENU "A"

ALL ENTREES ARE SERVED WITH BEANS AND RICE

### APPETIZER PLATTER

Shrimp Ceviche Tostaditas,  
Chicken Chimichangas,  
Cheese Quesadillas

### CARNE ASADA

Marinated Arrachera Steak grilled to  
perfection. Served with guacamole  
fresh grilled onions.

### CHILE RELLENO AL FUEGO

Stuffed with Fresh Spinach, Smoked Corn ,  
Mushrooms, Fresh Herbs,  
Monterrey Jack Cheese

### BLUE CORN CHICKEN ENCHILADAS

Marinated Breast of Chicken, wrapped in blue  
corn tortillas, Topped with tomatillo sauce,  
garnished with sour cream.

### SANTA FE SALAD

Greens tossed with Grilled Vegetables,  
Orange Lime Vinaigrette.

### SAUTEED SALMON

Spinach Cream Sauce with fresh Vegetables.

### DESSERTS

Traditional Flan or Churros.

**\$71.95 PER GUEST**

**18% -20% OPERATIONS FEE PLUS 10.50% SALES TAX  
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## EL CHOLO'S ENSENADA NIGHT MENU "B"

ALL ENTREES ARE SERVED WITH BEANS AND RICE

### APPETIZERS

Chicken Chimichangas,  
Beef Sopos & Cheese Quesadillas.

### ENTREES

#### SONORA GARDEN SALAD

**BLUE CORN CHICKEN ENCHILADAS** - Breast of Chicken, Spinach, Tomatillo Sauce

**CARNE ASADA** - Marinated Arrachera Steak, Grilled to Perfection

**CHICKEN FAJITAS** - Sauteed with Fresh Vegetables

**\$67.95 PER GUEST**

**18% -20% OPERATIONS FEE PLUS 10.50% SALES TAX  
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## EL CHOLO'S ENSENADA NIGHT MENU "C"

ALL ENTREES ARE SERVED WITH BEANS AND RICE

### APPETIZERS

Crab & Beef Taquitos, Chicken Chimichangas,  
Nachos & Cheese Quesadillas.

### FIRST COURSE

Ceasar Salad.

### ENTREES

(All entrees are served with rice and beans)

#### CARNE ASADA

Marinated Arrachera Steak grilled to perfection  
Served with guacamole and fresh grilled onions.

### CARNITAS

Roasted Pork served in their own juice and  
topped with red pickled sweet onions.

#### SANTA BARBARA ENCHILADAS

Stuffed with succulent shrimp, tender chicken  
breast and mushrooms, Sauteed in a garlic  
butter sauce with guajillo sauce and  
Monterrey Jack cheese.

### DESSERT

Traditional Flan or Churros.

**\$69.95 PER GUEST**

**18% -20% OPERATIONS FEE PLUS 10.50% SALES TAX  
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