



# BANQUET AND PRIVATE PARTIES

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

## ARRANGEMENTS

A non-refundable \$100.00 deposit is required for all banquets. Upon receiving your deposit, your reservation is guaranteed. The deposit will not be charge unless cancelled within the 72 hours requirement.

## PRIVATE ROOMS

El Cholo has 4 dining areas that can accommodate a Private Event. All four rooms have a Food & Beverage Minimum that must be met in order for the room to be private. FIESTA ROOM will accommodate up to 40 and is considered a Private Room with a reservation of 25 or more paying guest. Our PATIOS will accommodate up to 80, 65, and 50.

## CONFIRMATION

Please confirm the guest total 48 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) (Safety precautions do NOT allow excess banquet to be taken home from El Cholo.)

## PAYMENT

The balance of payment for your function is due at its conclusion in the form of cash, cashier's check or credit card.

## 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.

## AMBIENCE

The decor of EL Cholo beckons warmth and relaxation, in a Hacienda influenced architecture.

## OWNER

Blair Salisbury and Diego Fernandez, Director of Operations, along with their management team, Linda Fasulo and a long time loyal staff continue the family philosophy: Offer guests the best quality food at the most reasonable prices.

## DAMAGES

The patron assumes full responsibility for any damage to the premises caused by the patron or his/her guests.

I would like to take this opportunity to thank you for inquiring about having an event at EL CHOLO. EL CHOLO takes great pride in our high - quality food, excellent service and inviting atmosphere.

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

Please call us so that we are able to talk or meet with you at the restaurant to explain the menu in detail and as to where your party will be seated.

Once again, thank you for thinking of EL CHOLO for your event.

**HOURS: Mondays Closed , Sunday Through Thursday 11:30 am to 9:00 pm , Friday-Saturday 11:30 to 10:00 pm**  
**Manager Diego@rmgroupllc.net**



# EL CHOLO TASTE OF HISTORY

## Appetizers

Beef Taquitos, Carnitas Sopes, Chicken Chimichangas, Cheese Quesadillas and Nachos

## Entrees

All Entrees are Served with Beans and Rice

### Green Corn Tamales

Granma Rosas's (Early Arizona Days) Recipe!  
Fresh Corn Off the Cob, Corn Masa Aged  
Cheddar Cheese and Ortega Chile  
Baked into Its Own Husk

### Chile Relleno

(El Cholo's Traditional or Al Fuego)

Cheese Enchilada and Beef Rolled Beef Taco  
(An All Time Favorite!)

Pinto Beans and Spanish Rice

## Drinks:

Coffee, Tea or Soft Drinks included

## Dessert

El Cholo's Traditional Flan

\$33.95 per guest

Tax & Gratuity NOT included



## EL CHOLO'S MENU A

### Appetizers

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

### Entrees

(All entrees are served with rice and beans)

#### Blue Corn Chicken Enchilladas

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

### Annie's Enchilladas

Filled with fresh vegetables, spinach, mushrooms & jack cheese. Smothered with a creamy corn-tomato salsa.

### Beef Fajitas

Marinated tender strips of steak, sauteed with fresh vegetables, served on a sizzling skillet.

### Dessert

Churros or Chocolate Cake  
Coffee, Tea or Soft Drink included.

Coffee, tea or Soft Drink included

\$31.95 per guest

Tax & Gratuity NOT included

## EL CHOLO'S MENU B

### Appetizers

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

### Entrees

(All entrees are served with rice and beans)

#### Green Corn Tamales

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

### Chile Relleno Al Fuego

Roasted Anaheim pepper with Tomatillo and Tomato Sauce

### Chicken Enchiladas

Marinated Breast of Chicken, wrapped in corn tortillas, Topped with chile sauce, garnished with green onions

Coffee, tea or Soft Drink included

\$28.95 per guest

Tax & Gratuity NOT included

\*\*\* Our Green Corn Tamales are Available ONLY From May thru October  
You Can Substitute With Pork Tamales Or Tamales Of the Season.

ALL MENUS ARE SERVED WITH BEANS & RICE



## EL CHOLO'S MENU C

### Appetizers

Cesar Salad

### Plato de Carnitas

Crispy Roasted Pork served with avocado relish, pico de gallo and no pales

### Entrees

(All entrees are served with rice and beans)

#### Blue Corn Chicken Enchilladas

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

#### Beef Fajitas

Marinated tender strips of steak, sauteed with fresh vegetables, served sizzling hot

Coffee, tea or Soft Drink included

\$26.95 per guest

Tax & Gratuity NOT included

## EL CHOLO'S MENU D

(All entrees are served with rice and beans)

#### Grilled Breast of Chicken

Served with sauteed julienne vegetables

#### Chile con Carne

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

#### Cheese Enchiladas

Aged Cheddar Cheese- and Chile Sauce

Coffee, tea or Soft Drink included

\$23.95 per guest

Tax & Gratuity NOT included

This menu is available only for lunch Monday - Friday

\*\*\* Our Green Corn Tamales are Available ONLY From May thru October  
You Can Substitute With Pork Tamales Or Tamales Of the Season.

ALL MENUS ARE SERVED WITH BEAND AND RICE



# EL CHOLO'S SOFT TACO AND TOSTADA BAR

Your Choice of Three Meats;

Shredded Chicken  
Roasted Pork Carnitas  
Shredded Beef Machaca  
Ground Beef

Accompanied with :

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

Coffee, tea or Soft Drink included

\$24.95 per guest

Tax & Gratuity NOT included

## TACO ENCHILADA BAR MENU

### SOFT TACOS

Your Choice of Two Meats

Shredded Chicken  
Shredded Beef  
Roasted Pork  
Ground Beef

### ENCHILADAS

Cheese Enchiladas  
Beef Enchiladas  
Caesar Salad

Soft Corn and Flour Tortillas

Tomato, Cheese, Sour Cream and Guacamole

Chips and Salsa

### Drinks

Coffee, Tea or Soft Drinks Included

\$26.95 per guest

Tax & Gratuity NOT included

ENTREES SERVED WITH BEANS AND RICE



# EL CHOLO'S ENSENADA NIGHT MENU "A"

## APPETTIZER PLATTER

Beef Sopes, Shrimp Ceviche Tostaditas, Chicken  
Chimichangas  
Blue Corn Chicken Taquitos  
Cheese Quesadillas with Rajas

## FIRST COURSE

### Santa Fe Salad

Greens tossed with Grilled Vegetables,  
Orange Vinaigrette

## ENTREES

(All entrees are served with rice and beans)

### Chile Rellenos Al Fuego

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

## Carne Asada

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

## Blue Corn Chicken Enchiladas

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

## Sauteed Salmon

Spinach- Basil Cream Sauce with fresh  
Vegetables

## DESSERTS

Housemade Flan or Cheesecake

\$54.95 per guest

Tax & Gratuity NOT included

Cocktail Hour including Draft Beer, House Wine & House Margaritas



# EL CHOLO'S ENSENADA NIGHT MENU "B"

## APPETIZERS

Crab Taquitos, Chicken Chimichangas,  
Beef Sopes & Cheese Quesadillas

## FIRST COURSE

Sonora Garden 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

### Blue Corn Chicken Enchiladas

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

### Chicken Fajitas

Sauteed with fresh vegetables

## DESSERTS

Housemade Flan or Chocolate Cake

Cocktail Hour including Draft Beer, House Wine & House Margaritas

\$49.95 per guest

Tax & Gratuity NOT included

# EL CHOLO'S ENSENADA NIGHT MENU "C"

## APPETIZERS

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

## FIRST COURSE

Cesar 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

### Plato de Carnitas

Crispy 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

## DESSERTS

Housemade Flan or Fresh Fruit Tart

Cocktail Hour including Draft Beer, House Wine & House Margaritas

\$49.95 per guest

Tax & Gratuity NOT included