

EL PAPALOTE

TACO & GRILL®

GREAT TEX - REAL MEX

IN-HOUSE AND CATERED EVENTS MENU

THANKS FOR THINKING OF EL PAPALOTE

TO HOST YOUR UPCOMING EVENT

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IN-HOUSE AND CATERED EVENTS POLICIES:

- A refundable 20% of the calculated total (30% for events held in December) must be paid as a deposit to book your party date and time. At the conclusion of the event, the deposit will be credited to your final bill. This deposit will only be refunded if your reservation is cancelled at least 15 days prior to the event.
- In order to provide you with the exclusive use of the entire restaurant, we require revenue minimums for buyouts. There is a \$1,600** buyout minimum (food and beverage) for events held on Monday through Wednesday evenings, a \$2,500** minimum consumption for events held on Thursday and Sunday evenings, and a \$3,500** minimum for events on Friday and Saturday evenings. Higher minimums are required for extended time, late night or half day events. If the minimum is not met, there shall be a charge for the difference.
- If the plated dinner menu (as opposed to a buffet) is your preference, we ask that you select three entrée choices if you expect 31 or more guest. For events with 30 or fewer guests, you may select four entrées from which your guests may choose. To assist you with a seated dinner, we have created four menu pricing packages: “El Regio”, “El Sarape”, “El Vaquero” or “El Papalote”, with several entrées at each level from which to choose. These suggested menu options are provide in order to make planning your event easier; however, they can be modified as requested.
- For events where an entrée choice is offered, please note that in order to provide our excellent service, everyone must be seated prior to ordering. Guests may select their entrées during your event — there is no need to pre-order unless you so prefer. Guests can expect to be served their entrées approximately thirty minutes from the time they are ordered. Please note that we orchestrate in-house events around other restaurant business, so deviations from mutually agreed upon event timelines as outlined in your contract may affect your service. For example, an extended social time or late-arriving guests may delay your event serving time.
- If you prefer a more casual atmosphere, we offer buffet menu options for groups of 20 or more. “Cocktail Buffets” provide guests with more immediate dinner service and more flexible dining times, and also allow you to increase the capacity of the party. Suggested menu options are included in our Buffet Menu.
- We require hosts to let us know the final number of Guaranteed Guests one week prior to the event. The number guaranteed will be the number of guests for which there will be a charge — if the actual number of guests in attendance is higher, however, that higher number will be used to determine the charge. Please note we will only be prepared to serve up to 5% over the number guaranteed. If the Guarantee is not given at least 48 hours prior to the event, the Expected number (as you submitted on our reservation form) will become your guarantee.
- Only one source of payment may be used at the conclusion of the event. We accept cash, Visa, MasterCard, Discover and American Express. Please no checks.

IN-HOUSE PLATED LUNCH MENU

This menu is available for parties held Monday through Friday, 11 a.m. – 3 p.m.

LUNCH

\$9.65** PER PERSON

Baja Wrap

Steak fajita with sautéed mushrooms and cheese. Served with Spanish rice, charro or refried beans and our bell pepper, onion and seasoned potato mix.

Old – Fashioned Cheeseburger

100% certified Angus beef hamburger with American cheese, lettuce, tomato and pickles. Served with seasoned fries.

Chicken Burger

Grilled chicken breast with American cheese, bacon, lettuce, tomato and pickles. Served with seasoned fries.

Nuevo Mexico Steak Sandwich

Steak fajita with Monterrey Jack cheese, guacamole and bacon. Served with seasoned fries.

Norteño Arrachera

Corn tortillas with steak fajita and cheese. Served with Spanish rice, charro or refried beans and our bell pepper, onion and seasoned potato mix.

El Paso

Corn tortillas with steak fajita and cheese. Served with Spanish rice, charro or refried beans and our bell pepper, onion and seasoned potato mix.

Papalote Tacos

Flour tortillas with steak fajita, onions, bacon, green peppers and mushrooms. Served with Spanish rice, charro or refried beans and our bell pepper, onion and seasoned potato mix.

Alamo Chicken Tacos

Flour tortillas with chicken, onions, bell pepper, mushrooms and cheese. Served with Spanish rice, charro or refried beans and our bell pepper, onion and seasoned potato mix.

Chicken Flautas

Rolled, crunchy, chicken-filled corn tortillas with lettuce, tomato and onions on top, served with refried beans, rice, sour cream and green sauce on the side.

Green Enchiladas

Two cheese or chicken enchiladas covered in our tangy tomatillo sauce, melted Monterrey Jack cheese, and topped with sour cream. Served with Spanish rice and Charro or Refried beans.

We offer three entrée choices for groups of 30 or fewer, and two entrées for groups of 31 to 60.

Our lunch menu includes house-made chips with our special green and red salsas, tortillas, your choice of one entrée and iced tea or soda.

Desserts*

Gelattos	\$3.50
Flan	\$3.50
Molten Chocolate Cake	\$4.50.

*Lunch Size
** Sales tax and a 20% service charge will be added on completion of the event.

IN-HOUSE PLATED DINNER MENU

Custom menus are available.

DINNER

This menu is available for parties held
Saturday and Sunday, 11 a.m. - closing and Monday
through Friday, 3 p.m. -closing.

SUGGESTED PLATED DINNER MENUS

EL REGIO

Served with chips, salsas and chile con queso. \$11.⁹⁹ ** per person

El Paso

Corn tortillas with fajita adobada. Served with Spanish rice, charro or refried beans and our bell Pepper, onion and seasoned potato mix.

Establo Shrimp Tacos

Corn tortillas with grilled shrimp, onions and cilantro on top. Served with Spanish rice, charro or refried beans and our bell pepper, onion and seasoned potato mix.

Colorado Chicken Tacos

Flour tortillas with grilled chicken, American cheese, lettuce and tomato. Served with Spanish rice, charro or refried beans and our bell pepper, onion and seasoned potato mix.

Alamo Chicken Sandwich

Grilled chicken breast with Monterrey Jack cheese, mushrooms, onions and bell peppers.
Served with seasoned fries.

EL SARAPE

Served with bean and cheese nachos \$13.⁹⁹ ** per person

Norteño Tacos

Corn tortillas with Chihuahua cheese and certified Angus beef fajita. Served with Spanish rice, charro or refried beans and our bell pepper, onion and seasoned potato mix.

Pinto Chicken Tacos

Flour tortillas with chicken, Chihuahua cheese and fresh guacamole. Served with Spanish rice, charro or refried beans and our bell pepper, onion and seasoned potato mix.

Mexican Burrito

Prime-rib with cheese, refried beans and guacamole. Served with Spanish rice, charro or refried beans and our bell pepper, onion and seasoned potato mix.

Chicken Burger

Grilled chicken breast with American cheese, bacon lettuce, tomatoes and pickles. Served with seasoned fries.

EL VAQUERO

Served with house salad and vanilla ice cream \$14.^{99**} per person

Monterrey Beef Tacos

Flour tortillas with fajita adobada, Chihuahua cheese and fresh guacamole. Served with Spanish rice, charro or refried beans and our bell pepper, onion and seasoned potato mix.

Alamo Chicken Tacos

Flour tortillas with chicken, onions, bell pepper, mushrooms and cheese. Served with Spanish rice, charro or refried beans and our bell pepper, onion and seasoned potato mix.

Mesquite Shrimp Tacos

Flour tortillas with grilled shrimp, bacon and Chihuahua cheese. Served with Spanish rice, charro or refried beans and our bell pepper, onion and seasoned potato mix.

Papalote Wrap

Certified Angus beef fajita with Chihuahua cheese, bacon, sautéed mushrooms, grilled onions and bell pepper. Served with Spanish rice, charro or refried beans and our bell pepper, onion and seasoned potato mix.

EL PAPALOTE

Served with house salad, cup of tortilla soup, gelatto & coffee. \$15.^{99**} per person

Coyote

Flour tortilla with rib-eye, bacon, Chihuahua cheese, fresh onions and cilantro on top. Served with Spanish rice, charro or refried beans and our bell pepper, onion and seasoned potato mix.

Fajitas Papalote

Beef, chicken or mixed fajitas served over a bed of onions and bell pepper with Spanish rice, charro or refried beans and our bell pepper, onion and seasoned potato mix.

Top Sirloin

One of the favorites, low in fat and with a great flavor. Served with a side of charro beans and fresh guacamole.

Papalote Grilled Chicken

Lightly seasoned grilled boneless chicken breast. Served with a side of charro beans and fresh guacamole.

BUFFET

EL PAPALOTE BUFFET MENUS (OFF-SITE, ON-SITE AND TO GO)

Custom Menus Available – Tejano and Nuevo Laredo (Finger food) are perfect for Business meetings and cocktail parties

=TEJANO=

\$9.⁶⁰ PER PERSON

CHIPS AND SALSAS
POTATO SKINS
CHICKEN NACHOS
GUACAMOLE
PICO DE GALLO
CHILE CON QUESO
JALAPEÑO MOZZARELA STICKS
CHEESE QUESADILLAS

=NUEVO LAREDO=

\$10.⁹⁹ PER PERSON

CHIPS AND SALSAS
PICO DE GALLO
GUACAMOLE
SOUR CREAM
NACHOS PAPALOTE
CHICKEN FLAUTAS
JALAPEÑO MOZZARELA STICKS

=CHIHUAHUA=

\$15.⁹⁹ PER PERSON

CHIPS AND SALSAS
PICO DE GALLO
GUACAMOLE
SOUR CREAM
HOUSE SALAD
MIXED FAJITAS
TORTILLAS
REFRIED BEANS
CHILES TOREADOS

=MONTERREY=

\$19.⁹⁹ PER PERSON

CHIPS AND SALSAS
PICO DE GALLO
GUACAMOLE
SOUR CREAM
HOUSE SALAD
TORTILLA SOUP
MIXED FAJITAS
TORTILLAS
REFRIED BEANS
RICE
CHILES TOREADOS
MOLTEN CHOCOLATE CAKE

IN-HOUSE BUFFET PRICING & POLICIES INCLUDE:

- All prices are per person, subject to sales tax and a 20% service charge.
 - El Papalote will provide decorated serving table(s), chafing dishes, serving pieces, plates, stainless steel silverware and linen napkins.
 - Buffet duration is one hour.
- Prices are subject to change at any time until the agreement is signed.
 - Any changes made to above menus may reflect a change in price.
- Guarantee of guest count must be made three days prior to event.
 - Drinks not included.

CATERED OFF-SITE PRICING & POLICIES INCLUDE:

- \$1.50 per person added to the regular price, subject to sales tax and a 20% service charge.
 - We provide serving table(s), chafing dishes, serving pieces, disposable plates, forks and cocktail napkins.
- Prices are subject to change at any time until the agreement is signed.
 - Any changes made to above menus may reflect a change in price.
- Guarantee of guest count must be made one week prior to event with a 20% deposit of the estimated total.

EL PAPALOTE



GREAT TEX - REAL MEX

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www.elpapalote.com

Contact:
Phone:
Fax/cell:
Email:

Event date:
Time:
Expected number of Guest:
Type event:

Menu Choice

Mailing Address:

Miscellaneous

CANCELLATIONS: Cancellations prior to 30 days of the event shall result in the full deposit amount being issued in restaurant credit. Cancellations within 30 days of the event shall result in a full forfeiture of the deposit.