



Event Menus

EL CHORRO
ARIZONA DESTINATION DINING

HORS D'OEUVRES

Passed

Priced per piece and ordered in increments of 25 pieces.



COLD

Tomato & Basil Bruschetta \$7
served on black pepper crostini (DF)

Poached Pear & Gorgonzola \$7
served on shortbread cookie

Smoked Salmon Roulade \$7
served on blue corn tortilla (GF)

Ceviche \$7
sushi grade tuna & salmon, marinated in fresh citrus, chilies and extra virgin olive oil (GF/DF)

Seared Beef Tenderloin Carpaccio \$7
served on crostini (DF)

Crab & Tuna Dynamite \$7
served on wonton (GF)

Vegetable Spring Roll \$7
min qty 100, crispy rice paper stuffed with seasonal vegetables, soy ginger dipping sauce (GF/DF)

Grilled Vegetable Kabob \$7
seasonal vegetables (GF/DF)



HOT

Chili Lime Chicken Brochettes \$7
chipotle lime sauce (GF)

Vegetarian Quiche \$7

Mac n' Cheese Balls \$7
chipotle cream sauce

Empanada \$7
vegetable, avocado spread

Prosciutto Wrapped Scallops \$7
balsamic reduction (GF)

Almond Shrimp \$7
remoulade sauce

Beef & Mushroom Kabob \$7
chimichurri sauce (GF)

Artichoke & Spinach Dip \$7
served in phyllo cup

Chicken Potstickers \$7
soy dipping sauce

HORS D'OEUVRES

Stationary



Charcuterie & Cheese Table

\$24 per person

chef's selection of domestic & imported cheese, assorted cured meats, dried fruits, nuts, preserves, honey, crostini

Farm Fresh Vegetable Crudité

\$15 per person

fresh, pickled & grilled seasonal vegetables, herb hummus & poblano ranch

Mediterranean Table

\$20 per person

grilled seasonal vegetables, warm pita, herb hummus, baba ghanoush, olive tapenade

El Chorro Seafood Display

\$60 per person

(50 person minimum)

2 pieces of each item per person

poached jumbo mexican white shrimp, split king crab leg portion, N'awlins BBQ shrimp & ceviche, blue point oyster
includes: champagne mignonette, horseradish sauce, bloody mary cocktail sauce

Chips & Salsa Bar

\$15 per person

tri-color tortilla chips, fresh tomato salsa & bean dip

Add guacamole \$5 per person

Nacho Bar

\$20 per person

chorizo, refried beans, black beans, queso

includes: pico de gallo, lettuce, cheese, tomatoes, sour cream

Schreiner's Sausage Platter

\$20 per person

chef's selection of local sausages, assorted mustards & soft pretzel sticks

Bruschetta Bar

\$20 per person

tomato & basil, artichoke & pecorino, grilled chicken & sun-dried tomatoes, french baguette toast

Cold Shrimp & Crab Display

\$35 per person

(25 person minimum)

poached mexican white shrimp (4), split king crab leg portion (2)
includes: horseradish sauce, bloody mary cocktail sauce

RECEPTION

Palo Verde



STATIONS

Chips & Salsa Bar

tri-color tortilla chips, fresh tomato salsa, tomatillo salsa and bean dip

Add guacamole \$5 per person

Build Your Own Tacos

corn & flour tortillas, carne asada, fajita chicken, chorro spiced shrimp

includes: pico de gallo, lettuce, cheese, tomato, sour cream

French Fry Bar

crispy Kennebec fries, sweet potato waffle fries, and Idaho wedge fries

includes: ketchup, truffle aioli, and monterrey jack cheese sauce

Grilled Vegetable Display

grilled seasonal vegetables, marinated artichoke hearts, herb hummus, poblano ranch

Mini Sliders

choose two:

wagyu beef, chicken, salmon, pulled pork, veggie

(add third for \$5 per person)

includes: mayonnaise, dijon mustard, ketchup, chimichurri aioli

\$80 per person

(30 person minimum)

**Includes El Chorro's
famous sticky buns,
coffee, hot tea & water**

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PLATTER DINNER

Apache Plume



SALAD PLATTERS

Choose two to be served family style

Classic Caesar

romaine, aged parmesan,
herb croutons

Organic Mixed Greens (GF/DF)

tomatoes, cucumbers, carrots,
herb vinaigrette

Wedge Salad (GF)

crisp iceberg lettuce & bibb lettuce,
blue cheese, tomatoes, bacon,
cucumbers, blue cheese dressing

Tuscan Kale & Arugula Salad (GF)

dried cranberries, almonds, red
onions, feta cheese, lemon
herb vinaigrette



ENTRÉE PLATTERS

Choose two to be served family style

Red Wine Braised Beef

Short Ribs (DF)

brown ale demi-glace

Pan Seared Salmon (GF)

saffron mustard sauce

Oven Fried Chicken

peppercorn sauce

El Chorro Vegetable Steak (GF/DF)

roasted cauliflower, harissa chickpea
stew, sautéed spinach, herb
chimichurri

SIDES

Choose two to be served with all entrées

asparagus
french green beans & carrots
steamed broccolini

grilled seasonal vegetables
green chili risotto
roasted garlic mashed potatoes

herb fingerling potatoes
truffle mashed potatoes
au gratin potatoes

\$95 per person

Add third entrée for additional \$20 per person

**Includes El Chorro's famous sticky buns,
coffee, hot tea & water**

DESSERT

Daily Chef's Selection of
Assorted Petite Sweets

(4 per person)

PLATTER DINNER

Saguaro



SALAD PLATTERS

Choose two to be served family style

Classic Caesar

romaine, aged parmesan,
herb croutons

Poached Pear & Pecan Salad (GF)

tuscan kale & arugula, goat cheese,
citrus vinaigrette

Wedge Salad (GF)

crisp iceberg & bibb lettuce,
blue cheese, tomatoes, bacon,
cucumbers, blue cheese dressing

Paloma Mixed Salad (GF/DF)

assorted greens, shaved fennel,
tomatoes, roasted pepitas,
fresh herb vinaigrette



ENTRÉE PLATTERS

Choose two to be served family style

Chateaubriand (GF/DF)

center cut tenderloin, bordelaise sauce

Prosciutto Crusted Pork

Tenderloin (GF/DF)
grain mustard sauce

Chilean Sea Bass (GF)

chimichurri sauce

El Chorro Vegetable Steak (GF/DF)

roasted cauliflower, harissa chickpea stew,
sautéed spinach, herb chimichurri

Herb Roasted Chicken Breast (GF)

peppercorn demi

SIDES

Choose two to be served with all entrées

asparagus
french green beans & carrots
steamed broccolini

grilled seasonal vegetables
green chili risotto
roasted garlic mashed potatoes

herb fingerling potatoes
truffle mashed potatoes
au gratin potatoes

\$105 per person

Add third entrée for additional \$20 per person

**Includes El Chorro's famous sticky buns,
coffee, hot tea & water**

DESSERT

Daily Chef's Selection of
Assorted Petite Sweets

(4 per person)

PLATTER DINNER

Cholla



SALAD PLATTERS

Southwest Caesar

romaine, crispy tortilla frizzles, cotija cheese,
red chili dressing

Tomato Oaxaca Salad (GF)

heirloom tomatoes, shredded Oaxaca cheese,
fresh cilantro, grilled citrus vinaigrette



ENTRÉE PLATTERS

Choose two to be served family style

Grilled Flank Steak (GF)

fire roasted peppers & onions

Shrimp Veracruz (GF)

roasted onions, peppers & tomatoes,
Queen Creek olive relish

Chipotle Chicken (GF)

red chili crust, chipotle cream
sauce

Corn Tamales (GF)

tomatillo sauce

SIDES

green chili risotto
grilled calabacitas

\$100 per person

Add third entrée for additional \$20 per person

**Includes El Chorro's famous sticky buns,
coffee, hot tea & water**

DESSERT

Churros

nutella, whipped cream,
prickly pear coulis

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PLATED DINNER

Copper

Table side entrée selection available for groups of 20 guests or less, Sunday-Thursday only.
Predetermined entrees required for 21 guests or more. (Client to provide place cards)

SALAD

Choose one for all guests

Classic Caesar

romaine, aged parmesan, herb croutons

Tuscan Kale & Arugula Salad (GF)

dried cranberries, almonds, red onion,
feta cheese, lemon honey thyme vinaigrette

Wedge Salad (GF)

crisp iceberg & bibb lettuce, blue cheese,
tomatoes, bacon, cucumbers, blue cheese
dressing

ENTRÉES

Choose two

Red Wine Braised Beef Short Ribs (DF)

brown ale demi-glace

Pan Seared Salmon (GF)

saffron sauce

Lemon Roasted Chicken Breast (GF)

red pepper coulis

Prosciutto Crusted Pork Tenderloin (GF/DF)

grain mustard sauce

Vegan Vegetable Napoleon (GF/DF)

spinach, eggplant, grilled citrus quinoa, red
pepper coulis (always included as 3rd
entrée option)

SIDES

Choose two to be served with all entrées

asparagus
french green beans & carrots
steamed broccolini

grilled mushrooms & peppers
green chili risotto
roasted garlic mashed potatoes

herb fingerling potatoes
truffle mashed potatoes
au gratin potatoes

DESSERT

Choose one for all guests

Flourless
Chocolate Cake (GF)
berries, prickly pear coulis

Honey Almond Tart
pomegranate sauce

Raspberry Swirl &
Oreo Cheesecake
salted caramel sauce

Sorbet (GF/DF)
berries

\$95 per person

**Includes El Chorro's famous sticky buns,
coffee, hot tea & water**

PLATED DINNER

Arroyo

Table side entrée selection available for groups of 20 guests or less, Sunday-Thursday only.
Predetermined entrees required for 21 guests or more. (Client to provide place cards.)

SALAD

Choose one for all guests

Baby Spinach Salad (GF)

julienne green apple, maytag blue cheese,
toasted hazelnuts, sherry vinaigrette

Wedge Salad (GF)

crisp iceberg & bibb lettuce, blue cheese,
bacon, tomatoes, cucumbers,
blue cheese dressing

Poached Pear & Pecan Salad (GF)

tuscan kale & arugula, goat cheese,
citrus vinaigrette

ENTRÉES

Choose two

Center Cut Filet

Mignon (GF/DF)

bordelaise sauce

Chilean Sea Bass (GF)

chimichurri sauce

Herb Roasted Airline Chicken

& Grilled Jumbo Shrimp Kabob (GF)

scampi cream sauce

Vegan Vegetable Napoleon (GF/DF)

spinach, eggplant, grilled citrus quinoa,
red pepper coulis (always included as 3rd
entrée option)

SIDES

Choose two to be served with all entrées

asparagus
french green beans & carrots
steamed broccolini

grilled mushrooms & peppers
green chili risotto
roasted garlic mashed potatoes

herb fingerling potatoes
truffle mashed potatoes
au gratin potatoes

DESSERT

Choose one for all guests

**Flourless
Chocolate Cake (GF)**
berries, prickly pear coulis

Honey Almond Tart
pomegranate sauce

**Raspberry Swirl &
Oreo Cheesecake**
salted caramel sauce

Sorbet (GF/DF)
berries

\$100 per person

**Includes El Chorro's famous sticky buns,
coffee, hot tea & water**

PLATED DINNER

Adobe



SALAD

Choose one for all guests

Oven Roasted Beet Salad (GF)
fresh greens, goat cheese, herb vinaigrette

Tomato & Burrata Salad (GF)
arizona heirloom tomatoes, burrata, fresh greens, balsamic vinaigrette

Brussels Sprouts, Kale & Parmesan Salad (GF)
honey bacon, dried cranberries, almonds, champagne maple vinaigrette



DUET ENTRÉE

Choose one for all guests

Center Cut Filet Mignon & Chilean Sea Bass (GF)
bordelaise & chimichurri sauce

Baked Lobster Tail & Center Cut Filet Mignon (GF)
peppercorn demi

Pistachio Crusted Sea Bass & Truffle Dusted New York Strip Steak (GF)
saffron butter & chimichurri sauce

SIDES

Choose two to be served with all entrées

asparagus
french green beans & carrots
steamed broccolini

grilled mushrooms & peppers
green chili risotto
roasted garlic mashed potatoes

herb fingerling potatoes
truffle mashed potatoes
au gratin potatoes

DESSERT

Choose one for all guests

Flourless Chocolate Cake (GF)
berries, prickly pear coulis

Honey Almond Tart
pomegranate sauce

Raspberry Swirl & Oreo Cheesecake
salted caramel sauce

Sorbet (GF/DF)
berries

\$130 per person

Includes El Chorro's famous sticky buns, coffee, hot tea & water

BUFFET

Southwest



STARTERS

Southwest Caesar Salad

romaine, tortilla frizzles, cotija cheese, red chili dressing

Tomato Oaxaca Salad

heirloom tomatoes, shredded Oaxaca cheese, fresh cilantro, grilled citrus vinaigrette

Nacho Bar

refried beans, black beans, queso
includes: pico de gallo, lettuce, cheese, tomatoes, sour cream



ENTRÉES

Taco Station

corn & flour tortillas, chicken, carne asada, and shrimp
includes: pico de gallo, lettuce, cheese, tomatoes, sour cream

Green Chili Corn Tamales

roasted tomatillo sauce & pico de gallo

Santa Fe Enchiladas

three cheeses, roasted red chili & fresh hatched green chili sauces

Sonoran Beans

Cilantro Mexican Rice



DESSERT

Churro Bar

cinnamon sugar coated fried churros
includes: prickly pear coulis, nutella sauce, whipped cream

\$90 per person

(40 person minimum)

**Includes El Chorro's
famous sticky buns,
coffee, hot tea & water**

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BUFFET

Cowboy BBQ



STARTERS

Paloma Mixed Salad

assorted greens, shaved fennel, tomatoes, roasted pepitas, fresh herb vinaigrette

Potato Salad

yukon gold potatoes, bacon, hard boiled egg, scallions, celery, dijon mayonnaise

Classic Coleslaw

poppyseed dressing

Green Chili Corn Bread Muffins



ENTRÉES

BBQ Chicken Breast

Cowboy Beans

New York Steak

cowboy cut

Traditional Cheddar Mac n' Cheese

Add Baby Back Ribs for an additional \$10 per person

Add Salmon for an additional \$12 per person

Add Shrimp Kabobs for an additional \$14 per person



DESSERT

Apple Cobbler A La Mode

served in cast iron skillet
(chef attendant required)

\$105 per peson

(40 person minimum)

\$150 per chef attendant per 75 guests

Includes El Chorro's
famous sticky buns,
coffee, hot tea & water

BUFFET

Taste of El Chorro



SALADS

Oven Roasted Beet Salad

fresh greens, goat cheese, herb vinaigrette

Waldorf Salad

apples, celery, walnuts,
sweet poppyseed dressing



ENTRÉES

Trout Amandine

lemon brown butter

Beef Stroganoff

beef tenderloin, roasted mushrooms, egg
noodles, sweet vermouth cream sauce

Broaster Fried Chicken

country gravy

Traditional Cheddar Mac n' Cheese

Garlic Mashed Potatoes

Green Beans Amandine



DESSERT

Assorted Sweets

cheesecake, date pudding & warm chocolate chip cookies

\$110 per person

(40 person minimum)

**Includes El Chorro's
famous sticky buns,
coffee, hot tea & water**

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BUFFET STATIONS

Juniper

STATIONS

Antipasti Table

chef's selection of domestic & imported meats & cheeses, olives, fresh berries, dried fruits, assorted nuts, table crackers & crostini

Wedge Salad Bar

iceberg lettuce, bacon crumbles, tomatoes, red onion, cucumbers, bleu cheese crumbles, truffle pepitas, champagne vinaigrette, bleu cheese dressing

Gourmet Mashed Potato Bar

truffle, traditional & sweet mashed potatoes, cheese, chives, bacon, chili, crispy onions, brown sugar

Carving Station

(two chef attendants required)

pepper crusted prime rib, honey baked pork loin, cocktail rolls
includes: natural pan glaze au jus, horseradish sour cream, butter

Upgrade pork loin to cedar plank salmon for \$10 per person

Grilled Brochette Station

chicken & vegetable skewers
includes: chimichurri aioli, chipotle lime sauce

DESSERT

Assorted Petite Sweets

\$120 per person

(40 person minimum)

\$150 per chef attendant

Includes El Chorro's
famous sticky buns,
coffee, hot tea & water

ENHANCEMENTS

Stations



40 person minimum
chef attendant required



Slow Roasted Beef Tenderloin Carving Station \$24 per person
whole seared tenderloin, horseradish cream,
bordelaise sauce, cocktail rolls

Sage Roasted Turkey Breast Carving Station \$16 per person
spiced cranberry aioli, old fashioned sage gravy,
cocktail rolls

Rosemary Crusted Prime Rib Carving Station \$20 per person
natural pan glaze jus, horseradish cream, cocktail rolls

Cedar Plank Salmon Carving Station \$18 per person
honey chipotle lime glaze

Porchetta Station \$18 per person
slow roasted pork loin wrapped with prosciutto, pork belly, fresh herbs,
romesco & basil sauce, cocktail rolls

Paella Station \$22 per person
saffron rice, clams, mussels, shrimp, chicken, sausage,
roasted peppers, tomatoes & green peas

\$150 per chef attendant
one chef required per 75 guests

ENHANCEMENTS

Dessert Station



30 person minimum



Churro Bar \$18 per person

cinnamon sugar coated fried churros

includes: prickly pear coulis, nutella sauce, whipped cream

Bananas Foster Flambé \$23 per person

vanilla bean ice cream

(chef attendant required)

Chef's Miniature Dessert Creations \$16 per person

(4 per person)

Cherries Jubilee \$23 per person

brandied cherries, vanilla bean ice cream, shortbread cookie

(chef attendant required)

\$150 per chef attendant
one chef required per 75 guests

DINNER

Kids Menu



Children 12 years & younger
Choose one for all children



Crispy Chicken Tenders
french fries, ketchup & ranch dressing

Macaroni & Cheese
crudité of vegetables & ranch dressing

Cheese Quesadilla
crudité of vegetables, sour cream & ranch dressing



DESSERT

Brownie Sundae
vanilla ice cream

\$45 per person

Includes El Chorro's
famous sticky buns

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BAR PACKAGES

Beer, Wine & Margarita



Wine Selections

William Hill Chardonnay

William Hill Cabernet Sauvignon



Domestic Beer

Bud Light
Coors Light
Michelob Ultra

Premium Beer

Corona
Stella Artois
Four Peaks Kilt Lifter



Soft Drinks

Coke
Diet Coke
Sprite

Non-Alcoholic Beverage Package

\$15 per person

\$30

per person for two hours
\$10 per person for each additional hour

Tablesides wine service is available on bottle consumption in addition to package

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BAR PACKAGES

Call Bar



Liquor Selections

New Amsterdam Vodka
New Amsterdam Gin
Captain Morgan White
Sauza Reposado

Dewar's White Label
Early Times Bourbon
Seagram's 7



Wine Selections

William Hill Chardonnay

William Hill Cabernet Sauvignon



Domestic Beer

Bud Light
Coors Light
Michelob Ultra

Premium Beer

Corona
Stella Artois
Four Peaks Kilt Lifter



Soft Drinks

Coke
Diet Coke
Sprite

Juices

Cranberry
Grapefruit
Orange
Tomato

Mixes

Margarita
Bloody Mary
Tonic Water
Soda Water

\$35

per person for two hours
\$10 per person for each additional hour

Tablesides wine service is available on bottle consumption in addition to package

BAR PACKAGES

Premium Bar



Liquor Selections

Tito's
Tanqueray
Captain Morgan Spiced
Johnnie Walker Red Label

Seagram's VO
Marker's Mark
Herradura Silver



Wine Selections

Whitehaven Sauvignon Blanc
Trim Chardonnay

Trim Cabernet
MacMurray Pinot Noir



Domestic Beer

Bud Light
Coors Light
Michelob Ultra

Premium Beer

Corona
Stella Artois
Four Peaks Kilt Lifter



Soft Drinks

Coke
Diet Coke
Sprite

Juices

Cranberry
Grapefruit
Orange
Tomato

Mixes

Margarita
Bloody Mary
Tonic Water
Soda Water

\$40

per person for two hours
\$10 per person for each additional hour

Tablesides wine service is available on bottle consumption in addition to package

BAR PACKAGES

Super Premium Bar



Liquor Selections

Grey Goose
Bombay Sapphire
Mount Gay Eclipse
Herradura Reposado

Johnnie Walker Black Label
Woodford Reserve
Crown Royal



Wine Selections

Groth Sauvignon Blanc
Sonoma Cutrer Chardonnay

Truchard Pinot Noir
Hess Allomi Cabernet Sauvignon



Domestic Beer

Bud Light
Coors Light
Michelob Ultra

Premium Beer

Corona
Stella Artois
Four Peaks Kilt Lifter



Soft Drinks

Coke
Diet Coke
Sprite

Juices

Cranberry
Grapefruit
Orange
Tomato

Mixes

Margarita
Bloody Mary
Tonic Water
Soda Water

\$45

per person for two hours
\$10 per person for each additional hour

Tableside wine service is available on bottle consumption in addition to package