

The background of the menu cover is a soft-focus photograph of an outdoor wedding venue. In the foreground, a row of white wicker chairs with green ribbons is visible. A path of white rose petals leads towards a floral archway in the distance. The archway is decorated with pink and white flowers. The overall scene is bright and romantic, with a shallow depth of field.

Wedding Menus

'22 - '23

EL CHORRO
ARIZONA DESTINATION DINING

PLATED DINNER

Turquoise



PASSED HORS D'OEUVRES

choice of four selections,
see separate hors d'oeuvres menu for options



SALAD

Choose one

Classic Caesar

romaine, aged parmesan, herb croutons

Tuscan Kale & Arugula Salad (GF)

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

Organic Mixed Greens (DF/GF)

tomatoes, cucumbers, carrots,
herb vinaigrette



ENTRÉES

Pre-select two

Red Wine Braised Beef Short Ribs

truffle mashed potatoes & glazed
baby carrots, brown ale demi-glace

Pan Seared Scottish Salmon (GF)

polenta cake & julienned vegetables,
saffron butter sauce

Lemon Roasted Chicken (GF)

herb roasted yukon potatoes & french
green beans, red pepper coulis

Vegan Vegetable Napoleon (DF/GF)

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

\$120 per person

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

MENU ITEMS & PRICES ARE SUBJECT TO CHANGE DUE TO AVAILABILITY & SEASONALITY. PRICE DOES NOT INCLUDE 8.8% SALES TAX AND 27% TAXABLE SERVICE CHARGE. WE ARE NOT A GLUTEN FREE KITCHEN AND THEREFORE CANNOT GUARANTEE CROSS-CONTAMINATION WILL NOT OCCUR. YOU MAY REQUEST GLUTEN FREE ACCOMMODATIONS ACKNOWLEDGING THE ABOVE.

PLATED DINNER

Amethyst

PASSED HORS D'OEUVRES

Choice of four selections
Chef's hand crafted cheese display
Upgrade to antipasti for an additional \$8 per person

SALAD

Choose one

Grilled Vegetable Salad (DF/GF)
fresh greens, cabernet vinaigrette

Poached Pear & Pecan Salad (GF)
tuscan kale & arugula, goat cheese,
citrus vinaigrette

Baby Spinach Salad (GF)
julienne apple, maytag blue cheese,
toasted hazelnuts, sherry vinaigrette

ENTRÉES

Pre-select two

Center Cut Filet Mignon (GF)
au gratin potatoes & steamed
asparagus, bordelaise sauce

**Herb Roasted Chicken Breast &
Grilled Jumbo Shrimp Kabob**
herb polenta cake & broccolini,
red pepper coulis

Chilean Sea Bass (GF)
green chili risotto & asparagus,
chimichurri sauce

Vegan Vegetable Napoleon (DF/GF)
spinach, eggplant, grilled citrus quinoa,
red pepper coulis
(always included as 3rd entrée option)

\$135 per person

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

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PLATED DINNER

Opal



PASSED HORS D'OEUVRES

Choice of four selections
Chef's hand crafted cheese and antipasti display



SALAD

Choose one

**Oven Roasted
Beet Salad (GF)**

fresh greens, goat cheese, fresh
herb vinaigrette

**Brussels Sprouts, Kale
& Parmesan Salad (GF)**

honey bacon, dried cranberries,
almonds, champagne maple vinaigrette

Tomato & Burrata Salad (GF)

arizona heirloom tomatoes, burrata,



DUET ENTRÉE

Pre-select one

**Center Cut Filet Mignon &
Chilean Sea Bass (GF)**

roasted corn risotto & buttered broccolini,
bordelaise sauce & chimichurri sauce

**Center Cut Filet Mignon &
Lobster Tail (GF)**

au gratin potatoes & french green beans,
bordelaise sauce

**Prime New York Strip Steak &
Lobster Cake**

twice baked truffle potatoes & creamed spinach,
peppercorn demi & drawn butter

\$170 per person

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

PLATTER DINNER

Topaz



PASSED HORS D'OEUVRES

Choice of four selections



SALADS

Classic Caesar

romaine, aged parmesan, herb croutons

Wedge Salad (GF)

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

Tuscan Kale & Arugula Salad (GF)

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



ENTRÉES

Red Wine Braised Beef Short Ribs

truffle mashed potatoes & baby carrots, brown ale demi-glace

Prosciutto Crusted Pork Tenderloin (GF)

cotija mashed potatoes & glazed baby carrots, grain mustard sauce

Pan Seared Salmon

herbed polenta cake & julienned vegetables, saffron mustard sauce

Oven Fried Chicken

mashed potatoes & broccolini, peppercorn sauce

Upgrade to Chateaubriand for an additional \$10 per person (DF/GF)

\$135 per person

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

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DINNER STATION

Peridot



PASSED HORS D'OEUVRES

Choice of four selections



STATIONS

Artisan Cheese Display

chef's selection of domestic & imported cheeses, dried fruits, table crackers & crostini

Chips & Salsa Bar

tri-color tortilla chips, fresh tomato salsa, tomatillo salsa and bean dip
Add guacamole \$5 per person

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

Gourmet Tacos

corn & flour tortillas, carne aside, fajita chicken, chorro spiced shrimp
includes: pico de gallo, lettuce, cheese, tomatoes, sour cream

Gourmet Mini Burgers

choose two, add third for \$5 per person
wagyu beef, chicken, salmon, pulled pork, veggie
includes: mayonnaise, dijon mustard, ketchup, chimichurri aioli

\$110 per person

Chef attendant required per 50 guests

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

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DINNER STATION

Sapphire



PASSED HORS D'OEUVRES

Choice of four selections



STATIONS

Antipasti Table

chef's selection of domestic & imported meats & cheeses, olives, 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

Bruschetta Bar

tomato & basil, artichoke & pecorino, grilled chicken & sundried tomatoes

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, spiced cranberry aioli, butter

Grilled Brochette Station

chicken & shrimp
includes: chimichurri aioli & chipotle lime sauce

Accompaniments:

french green beans & carrots, garlic mashed potatoes

\$130 per person

Chef attendant required per 50 guests

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

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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

\$45 per person

Includes El Chorro's
famous sticky buns

Vendor Meals

\$60 per person

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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
Kilt Lifter



Soft Drinks

Coke
Diet Coke
Sprite

Non-Alcoholic Beverage Package

\$20 per person

\$30

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

WINE SERVICE AT DINING TABLES IS AVAILABLE ON BOTTLE CONSUMPTION IN ADDITION TO PACKAGE. MENU ITEMS & PRICES ARE SUBJECT TO CHANGE DUE TO AVAILABILITY & SEASONALITY. PRICE DOES NOT INCLUDE 8.8% SALES TAX AND 27% TAXABLE SERVICE CHARGE. WE ARE NOT A GLUTEN FREE KITCHEN AND THEREFORE CANNOT GUARANTEE CROSS-CONTAMINATION WILL NOT OCCUR. YOU MAY REQUEST GLUTEN FREE ACCOMMODATIONS ACKNOWLEDGING THE ABOVE.

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
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

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BAR PACKAGES

Premium Bar



Liquor Selections

Tito's
Tanqueray
Captain Morgan Spiced
Maker's Mark

Johnnie Walker Red Label
Seagram's VO
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
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

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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
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

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HORS D'OEUVRES

Passed



COLD

Tomato & Basil Bruschetta

served on black pepper crostini

Smoked Salmon Roulade

*served on blue corn tortilla
served on crostini*

Ceviche

*sushi grade tuna & salmon, marinated
in fresh citrus, chilies and extra virgin
olive oil*

Seared Beef Tenderloin Carpaccio

served on crostini

Crab & Tuna Dynamite

served on wonton

Vegetable Spring Roll

*crispy rice paper stuffed with
seasonal vegetables, soy ginger
dipping sauce*

Poached Pear & Gorgonzola

served on shortbread cookie



HOT

Chili Lime Chicken Brochettes

chipotle lime sauce

Vegetarian Quiche

Mac n' Cheese Balls

chipotle cream sauce

Beef & Mushroom Kabob

chimichurri sauce

Vegetable Empanada

Prosciutto Wrapped Scallops

balsamic reduction

Almond Shrimp

remoulade sauce

Artichoke & Spinach Dip

served in phyllo cup

HORS D'OEUVRES

Stationary



Charcuterie & Cheese Table

\$27 per person

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

Mediterranean Table

\$20 per person

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

El Chorro Seafood Display

\$72 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

Cold Shrimp & Crab Display

\$42 per person

(25 person minimum)

poached mexican white shrimp (4), split king crab leg portion (2)

includes: horseradish sauce, bloody mary cocktail sauce

Schreiner's Sausage Platter

\$20 per person

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

Farm Fresh Vegetable Crudité

\$16 per person

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

Chips & Salsa Bar

\$18 per person

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

Add guacamole \$5 per person

ENHANCEMENTS

Dressing Room



Snacks

- Salted Nuts \$6 per person
- Fresh Fruit Platter \$8 per person
- Chips & Salsa \$8 per person
- Hummus & Crudité \$9 per person
- Cheese Platter \$12 per person
- Sausage Platter \$11 per person
- Chicken Tenders & Fries \$12 per person
- Mini Sandwich Plate \$12 per person

Beverages

- Fiji Water \$4 each
- Soda \$4 each
- Assorted Domestic & Premium Beers \$8 each
- Bucket of 5 mini Chandon Rosé bottles \$55
- Bucket of 5 mini Chandon Brut bottles \$55
- Zonin Prosecco \$42 per bottle
- Veuve Cliquot Yellow Label \$120 per bottle

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ENHANCEMENTS

Dessert

Churro Bar \$20 per person

house made cinnamon sugar coated fried churros
includes: raspberry coulis, nutella sauce, whipped cream

FROST Gelato Cart \$1100

up to 6 flavors of gelato, served out of an authentic Italian Gelato cart
serves up to 150 guests, additional servings available in
increments of 25 for \$150 each



Late Night Snacks

Sliders & Fries \$21 per person

(chef attendant optional)
niman ranch angus beef sliders, French fries

Soft Jumbo Pretzel and Queso \$17 per person

compressed kosher salt, cheddar cheese sauce

Grilled Cheese Station \$19 per person

american & jalapeño grilled cheese sandwiches on sourdough bread
served with tater tots

French Fry Bar \$17 per person

crispy Kennebec fries, sweet potato waffle fries, and tater tots
includes: ketchup, truffle aioli, and monterrey jack cheese sauce

Breakfast Burritos \$15 per person

soft flour tortillas filled with scrambled eggs, sausage, crispy potatoes,
shredded cheddar cheese



Favors

Sticky Buns Favor Boxes \$14 per person

two sticky buns per box