



Wedding  
Menus

2024

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)*

**\$135** 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)*

**\$150** 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

**\$185** 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)

**\$140** 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

**\$140** 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

# \$35

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

# \$40

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

# \$45

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

# \$50

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