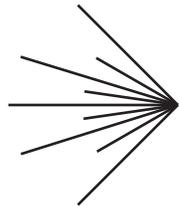
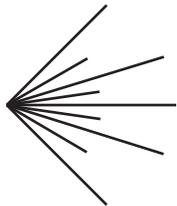


Poblano



GRILL

E V E N T S & C A T E R I N G

 *Information* 



The Details

BOOKING

To reserve your event date on our calendar for full service catering, a \$300 deposit is required. To ensure a successful event, we request that your menu selection & all details, with the exception of the final guest count, be finalized approximately 10 business days prior to the date of your event. Confirmation & final guest count is due 5 business days prior to the event. Because we know that unexpected events may occur, we do allow cancellation prior to confirmation. Upon confirmation, payment arrangements will be made.

SERVICE CHARGE

Our team of professionals spend a great deal of behind-the-scenes time working towards the success of your event. This includes menu creation, walkthroughs, purchasing products, fresh ingredients & kitchen prep. The service charge includes our food handling permits, liquor & food liability insurance, as well as funding the always increasing expense of transportation. It is dependent on many factors such as guest count, menu, service & equipment needs, duration & type of event.

EVENT STAFF

Dressed in black professional attire, our well trained, polite & professional service staff will take care of the set-up, maintenance & break down, following the requirements of your venue. We know their performance is vital to the success of your event, so we hold our staff to a standard of excellence that ensures each & every client experiences the highest level of service. A minimum gratuity of 10% of food & beverage sales is suggested & applied. If a different amount is preferred, it is at the discretion of the client. Chef attendance is available for \$100 per Chef. Cake cutting available upon request.

HIGH QUALITY DISPOSABLES

We stock clear 6 inch appetizer & dessert plates & 9 inch dinner plates. Also, we provide white paper napkins & faux silver forks, knives & spoons. Black or white paper cocktail napkins are provided with hors d'oeuvres. Black or white linen napkins can be provided for an additional \$0.75 per person. Custom colored plates, napkins & plasticware are available upon request & charged at market price.

CHINA & FLATWARE

We offer bright white, 12 inch round, entrée plates. Your choice of black or white linen napkins are provided with our sterling silver forks, knives & spoons. Price per person is approximately \$5.50. Custom colored linen napkins are available upon request & charged at market price.

BAR SERVICE

Our special catering license includes the catering of alcohol. We can provide the alcohol & the bartender or if you would like to supply your own alcohol, we can provide the bartender. We require 1 bartender per 100 guests. The bartender fee is \$40 per hour with a \$160 minimum, which is billed to the host. This includes 3 hours of service & 1 hour of setup & breakdown. By law, all alcoholic sales will be taxed 13.5% plus local city sales tax. Please see pages 8 & 9 for bar packages, pricing & details.



PRICED PER DOZEN | 2 DOZEN MINIMUM

BACON WRAPPED JALAPEÑOS \$24

CHORIZO STUFFED MUSHROOMS \$24

STREET TACO STUFFED SWEET PEPPERS \$24

SOUTHWEST DIP & CRUDITÉ IN CUPS \$21

MINI ELOTES \$30

MEXICAN STREET CORN IN CUPS \$36

TAJIN SPICED FRESH FRUIT SKEWERS \$24

FAJITA SKEWERS ★CHICKEN OR VEGETABLE \$36 ★BEEF \$42

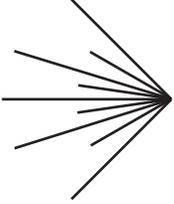
ALBÓNDIGAS ★MEXICAN MEATBALLS \$24

MINI QUESADILLA ★CHICKEN OR VEGETABLE \$36 ★BEEF \$42

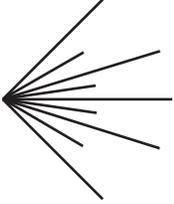
CHILI LIME SHRIMP CUPS \$30

SHRIMP COCKTAIL \$24

SOUTHWEST SMOKED SALMON TARTLETS \$28



Mini Sweets



PRICED PER DOZEN | 2 DOZEN MINIMUM

CHURROS WITH ORANGE CREAM \$30

MARGARITA TARTS \$36

CHEESECAKES \$36

*CLASSIC *MARGARITA *HONEY ORANGE *TRIPLE CHOCOLATE

DULCE DE LECHE TARTS \$36

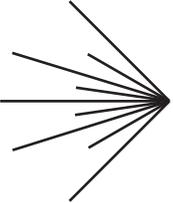
TRES LECHES \$36

CAKE BITES \$30

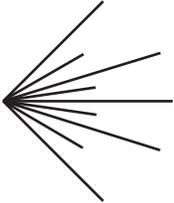
*VANILLA *CHOCOLATE *STRAWBERRY

FLOURLESS CHOCOLATE TORTE SHOOTERS \$36

DOUBLE CHOCOLATE CHIP COOKIES \$36



Beverage Stations

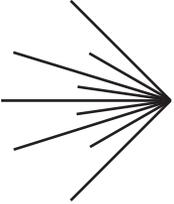


PRICED PER PERSON

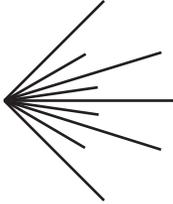
TEA, WATER & LEMONADE \$2

INCLUDES ICE, CUPS & PACKAGED SWEETENER

ASSORTED CANNED SODAS & BOTTLED WATER \$3



Additions



ADD TO ANY BUFFET PACKAGE

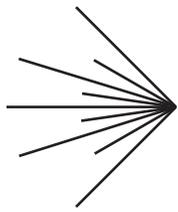
TACOS BY THE DOZEN \$24

STREET TACOS BY THE DOZEN \$30

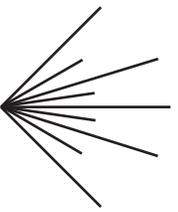
ENCHILADAS BY THE DOZEN \$24

SOUR CREAM & GUACAMOLE \$1.75 PER PERSON

ESPINACA CON QUESO \$2 PER PERSON



Classic Taco Bar



*COMPLIMENTARY CHIPS, SALSA, QUESO AND HOMEMADE FLOUR
TORTILLAS ARE INCLUDED.*

\$10.25 PER PERSON

Choose your Protein:

GROUND BEEF
SHREDDED CHICKEN
COMBINATION

Choose two Sides:

SPANISH RICE
PAPAS TEJANOS
MEXICAN CORN
REFRIED BEANS
BLACK BEANS
STEAMED BEANS
ROASTED VEGETABLES

Classic Taco Bar Served with:

CRISPY TACO SHELLS, FLOUR TORTILLAS, SHREDDED
LETTUCE, CHEESE, DICED TOMATOES.

★ADD BEVERAGES & SWEETS TO COMPLETE YOUR PACKAGE★

Street Taco Bar

COMPLIMENTARY CHIPS, SALSA, QUESO AND HOMEMADE FLOUR
TORTILLAS ARE INCLUDED.

\$11 PER PERSON

Choose your Protein:

GROUND BEEF
SHREDDED CHICKEN
COMBINATION

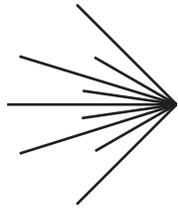
Choose two Sides:

SPANISH RICE
PAPAS TEJANOS
MEXICAN CORN
REFRIED BEANS
BLACK BEANS
STEAMED BEANS
ROASTED VEGETABLES

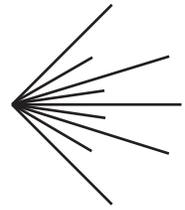
Street Taco Bar Served with:

MINI CORN TORTILLAS, FRESH CILANTRO, DICED ONION,
3 HOMEMADE SALSA: HABANERO PAPAYA, ROASTED TOMATO,
CHIPOLTE TOMATILLO

★ ADD BEVERAGES & SWEETS TO COMPLETE YOUR PACKAGE ★



Enchilada Bar



*COMPLIMENTARY CHIPS, SALSA, QUESO AND HOMEMADE FLOUR
TORTILLAS ARE INCLUDED.*

\$10.25 PER PERSON

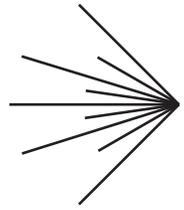
Choose your Filling:

CHICKEN TOPPED WITH SOUR CREAM SAUCE
GROUND BEEF TOPPED WITH CHILI CON CARNE SAUCE
CHEESE & ONION TOPPED WITH CHILI CON CARNE SAUCE
SPINACH TOPPED WITH SOUR CREAM SAUCE
FAJITA CHICKEN TOPPED WITH SOUR CREAM SAUCE +\$2
FAJITA STEAK TOPPED WITH RANCHERO SAUCE +\$2

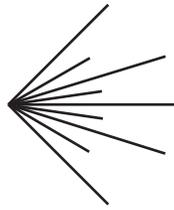
Choose two Sides:

SPANISH RICE
PAPAS TEJANOS
MEXICAN CORN
REFRIED BEANS
BLACK BEANS
STEAMED BEANS
ROASTED VEGETABLES

★ ADD BEVERAGES & SWEETS TO COMPLETE YOUR PACKAGE ★



Fajita Bar



*COMPLIMENTARY CHIPS, SALSA, QUESO AND HOMEMADE FLOUR
TORTILLAS ARE INCLUDED.*

\$13.50 PER PERSON

Choose your Protein:

GRILLED STEAK
GRILLED CHICKEN
COMBINATION
GRILLED SHRIMP +\$3

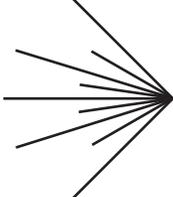
Choose two Sides:

SPANISH RICE
PAPAS TEJANOS
MEXICAN CORN
REFRIED BEANS
BLACK BEANS
STEAMED BEANS
ROASTED VEGETABLES

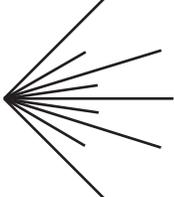
Fajita Bar Served with:

FRESH HOMEMADE FLOUR TORTILLAS, SOUR CREAM
GUACAMOLE, PICO DE GALLO AND SHREDDED CHEESE.

★*ADD BEVERAGES & SWEETS TO COMPLETE YOUR PACKAGE*★



Fiesta Bar



*COMPLIMENTARY CHIPS, SALSA, QUESO AND HOMEMADE FLOUR
TORTILLAS ARE INCLUDED.*

\$17.50 PER PERSON

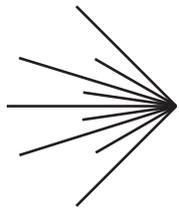
Choose two Packages:

TACO BAR
STREET TACO BAR
ENCHILADA BAR
FAJITA BAR

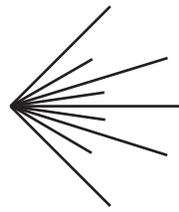
Choose two Sides:

SPANISH RICE
PAPAS TEJANOS
MEXICAN CORN
REFRIED BEANS
BLACK BEANS
STEAMED BEANS
ROASTED VEGETABLES

★ ADD BEVERAGES & SWEETS TO COMPLETE YOUR PACKAGE ★



Bar Pricing



HOSTED BAR

Charges are based on a per drink basis reflecting the actual number of drinks poured during the event. The bar tab will be settled after last call. You may place a maximum on your hosted total to ensure there are no surprises.

Together, we'll curate a selection that fits your taste & budget.

HOUSE WINE.....	\$5 EACH
DOMESTIC BEER.....	\$4 EACH
IMPORT BEER.....	\$5 EACH
GOLD COCKTAILS.....	\$5 EACH
DIAMOND COCKTAILS.....	\$6 EACH

OPEN BAR

Pricing is per person, based on the total headcount, for 3 hours of service.

Additional hours & bartenders can be arranged for an additional fee.

SILVER PACKAGE.....	\$19.5 PER PERSON
GOLD PACKAGE.....	\$21.5 PER PERSON
DIAMOND PACKAGE.....	\$23.5 PER PERSON

CASH BAR

Guests will purchase their own drinks. We'll curate a selection of our most popular items to purchase with cash & possibly credit cards. The host is responsible for the bartender fee & \$100 bar setup fee that includes our liquor liability insurance & licensing.

HOUSE WINE.....	\$7 EACH
DOMESTIC BEER.....	\$5 EACH
IMPORT BEER.....	\$7 EACH
GOLD COCKTAILS.....	\$8 EACH
DIAMOND COCKTAILS.....	\$9 EACH

BYO BAR

Bring your own bar. Host is responsible for purchasing & transporting all alcohol prior to the event as well as the bartender fee & \$100 bar setup fee that includes our liquor liability insurance & licensing.

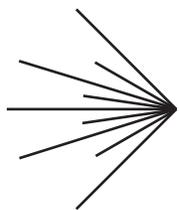
THE BASICS MIXER PACKAGE.....	\$2.5 PER PERSON
THE BEST MIXER PACKAGE.....	\$3.5 PER PERSON

COMBINATION BAR

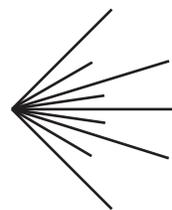
This option is flexible & tailored to help create the experience you have in mind.

Let us know your preference & we can price it for you.

CUSTOMIZED.....	CUSTOM PRICE
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Bar Details



OPEN BAR PACKAGES

THE BEST MIXER PACKAGE IS INCLUDED IN GOLD & DIAMOND

SILVER

HOUSE RED, WHITE & BLUSH WINE

CHOOSE UP TO 3 BEERS: MICHELOB ULTRA, BUD LIGHT, COORS ORIGINAL, TECATE, CORONA, DOS EQUIS, MODELO ESPECIAL, BLUE MOON OR FAT TIRE

GOLD

HOUSE RED, WHITE & BLUSH WINE

CHOOSE UP TO 3 BEERS: MICHELOB ULTRA, BUD LIGHT, COORS ORIGINAL, TECATE, CORONA, DOS EQUIS, MODELO ESPECIAL, BLUE MOON OR FAT TIRE

CHOOSE UP TO 3 LIQUORS: TITOS VODKA, CAZADORES BLANCO TEQUILA, BOMBAY SAPPHIRE GIN, BACARDI SILVER RUM OR JACK DANIELS WHISKEY

DIAMOND

HOUSE RED, WHITE & BLUSH WINE

CHOOSE UP TO 4 BEERS: MICHELOB ULTRA, BUD LIGHT, COORS ORIGINAL, TECATE, CORONA, DOS EQUIS, MODELO ESPECIAL, BLUE MOON OR FAT TIRE

CHOOSE UP TO 4 LIQUORS: BELVEDERE VODKA, PATRON SILVER TEQUILA, TANQUERAY GIN, CAPTAIN MORGAN RUM, DEWARS SCOTCH OR MAKERS MARK BOURBON

MIXER PACKAGES

INCLUDES BEVERAGE NAPKINS, 9 OZ DISPOSABLE TUMBLER CUPS & STIR STRAWS

THE BASICS

COKE, DIET COKE, SPRITE, CLUB SODA + 1 JUICE OF CHOICE

THE BEST

COKE, DIET COKE, SPRITE, CLUB SODA, MARGARITA MIX, SALT, LEMONS, LIMES, CHERRIES + 2 JUICES OF CHOICE

CHAMPAGNE PACKAGES

Whether it's a celebratory toast or sipping it from the bar,
nothing says *Let's Celebrate* like bubbly!

CHAMPAGNE TOAST.....	\$3 PER PERSON
CHAMPAGNE BAR.....	\$17 PER BOTTLE
DISPOSABLE FLUTES.....	\$1 EACH
GLASS FLUTE RENTAL.....	\$2 EACH

If you would like us to pour your own Champagne, there is a \$5 corking fee per bottle.

Booking

Thank you for your interest in our catering services!
We can create customized menus to fit
your event, budget & taste.

For questions, quotes & booking,
please contact our Director of Catering.

KACEY TROTTER
405.938.8353
KTROTTER@QSCULINARY.COM

To submit an inquiry, visit our website
POBLANOGRILL.NET/CATERING



E V E N T S & C A T E R I N G