

WHO WE ARE

Si Charro! Banquets & Catering is Arizona’s most established team of do it all hospitality professionals. What began in 1922 at the family’s Original El Charro Café in Tucson, AZ, has since grown to include a deliciously diverse group of restaurants with banquet and catering services ready to serve our guests every need, location, and budget. Whether at one of our properties for an on-premise banquet or an off-premise catering at your home or office, the Si Charro! Banquets and Catering team will help make your event perfect and delicious from start to finish.

- Banquet and Catering solutions for groups from 10 to 10,000!
- We are an official caterer for The University of Arizona and UArizona Athletics
- We are a local Tucson, AZ and woman-owned company
- All our restaurants are Certified by Tucson’s City of Gastronomy
- Our team is trained and certified in Serv Safe Food Safety training
- We feature easy online ordering for pickup or delivery, or you can customize your event solutions with one of our professional banquet and catering representatives located at all our restaurant locations. If more planning is needed; we can arrange a site visit on special request!

CONTACT US

We know that sometimes you need an answer quickly so we have created several ways to get in touch with us starting with our website where you can view menus, find contact information, view dining spaces or visit us directly via one of our locations which you can also find on our

SiCharro.com website, or you can email us at: catering@sicharro.com

El Charro Downtown
311 N. Court Avenue
520-622-1922

El Charro Oro Valley
7725 N. Oracle Road
520-229-1922

El Charro Ventana
6910 E. Sunrise
520-514-1922

Additional Catering Menus & Recipes Not Listed Here Available at:

Charro Steak & Del Rey
188 E. Broadway
520-485-1922

Si Charro Catering Café
3699 N. Campbell Road
520-372-1922

CharroVida
7109 N. Oracle Road
520-779-1922

Our catering team also operates exclusively at The Stillwell House, Carriage House, and The Monica in Downtown Tucson. If you have interest in catering, events, or space at these venues, please email us at catering@sicharro.com



CATERING & BANQUET MENUS

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website: sicharro.com/catering

email: catering@sicharro.com

Si Charro! Fiesta Trays (Takeout Only)

Our Fiesta Trays serve approximately 8 persons and are a perfect party fix!

Note: Serving and dining utensils only given upon request with Fiestas Trays

Sorry, takeout only and we ask for no substitutions on Fiestas Trays. We request a 48-hour notice.

Appetizers & Desserts

Fiesta Appetizers

Dozen each of assorted mini chimis, chicken taquitos, cheese quesadillas, local chips, salsa picante, sour cream & chunky pico salsa 69.95 **Add fresh guacamole & chips +19.95**

Fiesta Plant-Based Appetizers

Dozen each of Hola Hemp® vegan mini chimis, jackfruit taquitos, queso vegan quesadillas, local chips, salsa picante & salsa verde 79.95 (72-hour notice) **Add fresh guacamole & chips +19.95**

Fiesta Desserts

Satisfy a sweet tooth with eight dessert mini chimis (cinnamon-apple) and a pile of our churro bites and sopapillas with dipping sauces of chocolate syrup & dulce de leche caramel! 34.95

Fiesta Mini Chimis – 24 count Your choice of recipe with local chips, salsa & sour cream

24 Classic Assorted Minis 6 each of red chile beef, chicken, bean & green chile cheddar 49.95

24 Vegetarian Minis 12 each of bean & cheese and green chile & cheddar 49.95

24 Quesabirria Minis tender birria rojo with queso & consommé for dipping 59.95

Entrées – Serve Approximately 8 Persons

Fiesta Tray Entrées feature local corn tortilla chips, pints of El Charro salsa picante, chunky pico salsa, queso casero, Sonoran or white rice, and choice of Charro or refried beans

Fiesta Taco Trays Build your own soft tacos with choice of recipe, greens & flour or corn tortillas^{GF}

Pollo Arizona shredded chicken 99.95

Charro Beef Birria with Green Chile 119.95

Charro Beef Birria in Ancho Red Chile 129.95 **Carnitas Ranchero** hand pulled pork 99.95

Pollo Al Pastor 119.95

Fiesta Fajita Trays^{GF} Choice of recipe with guacamole, sour cream, & flour or corn^{GF} tortillas

Chicken or Vegetarian 109.95

Shrimp or Steak 119.95

Fiesta El Charro Carne Seca Tray (seasonal limits apply)

Our famous sun-dried Carne Seca with limes, sides, and choice of flour or corn^{GF} tortillas 159.95

Fiesta Classic Tamale Tray – 16 Ct. Choice of two recipes w/sauces 129.95 (also sold in bulk & frozen)

Original Corn with creamy raja sauce

Pork Carnitas with red chile sauce

Red Chile Beef with red chile sauce

Chicken Tomatillo with tomatillo sauce

Fiesta Plant-Based Tamales – 16 Ct. Choice of two recipes with red & green sauces 149.95 (72-hour min.)

Hola Hemp® Original

Hola Hemp® Chipotle

Jackfruit Carnitas

Fiesta Enchilada Tray – 16 Ct. Your choice of recipe baked in red or green sauce & queso casero

Shredded Chicken 99.95 **Grilled Chicken** 99.95 **Nopalitos**^{PB} 89.95 **Queso – Cheese** 89.95

Chicken en Mole 99.95 **Pork Carnitas** 99.95 **Spinach** 89.95 **Carne Asada** 129.95

El Charro Famous Carne Seca 159.95

Food Safety, Diets & Details

Food Safety is our daily commitment, and you can practice it at home!

Please remember to wash your hands for 20 seconds or more and re-heat hot foods to at least 165°F and keep all cold food at or below 40°F

Please monitor your orders and let us know how we can help.

GF= gluten friendly items designed for gluten sensitive diets

PB = plant based/vegan recipes.

Please also note that while we work hard to satisfy all dietary related requests, we are not a facility without known allergens including gluten or nuts. Our gluten free recipes are produced with our best practices, but we cannot guarantee cross contamination outside of our controls.

Recipes and content subject to availability and prices are subject to change without notice.

We only cook with non-trans-fat oils and source local and natural ingredients and HACCP certified clean produce whenever possible. *Note: eating raw or undercooked proteins can cause certain food borne illnesses, especially with persons who have sensitive diets.

Third Party Delivery & Guest Pick Ups

Sorry, we assume no liability for using a third-party delivery service or non-company owned vehicles

Accessories & Equipment

Note: Please allow a minimum of 48 hours to order or rent additional equipment or services

1. Disposable plates, napkins, and cutlery kits are 1.50 per person
2. Disposable warming chafers cost 24.95 each and include 4 sterno fuel cans
3. Classic metal chafers are 19.95 each per rental with with 4 sterno fuel cans.
4. Rent 8 ft folding tables with basic black, white, or red linens for food service 19.95 per table
5. Additional basic linen service fits square or rectangle table per linen 2.95 per linen

NOTE: We charge a fifty-dollar deposit per chafer and folding table set up that is fully refundable within 48-hours upon customer return or 9.95 pickup fee per chafer & table set up
NOTE: Chafers hold 1x full pan (12" x 20"), 2x halves (12" x 10" ea) or 3x third pans (12" x 6.75")

Catering Beverages

We offer the following catering/off-premise only beverage options:
Fresh Brewed Iced Tea or House-made Prickly Pear Lemonade 9.95 Per Gallon
Non-Alcoholic Margarita Mix (just add tequila & ice) 14.95 Per Gallon
Si Charro! Custom Bottled Water (16oz) \$22 per case of 24

Si Charro! Niños – Kid Menu Available

Please ask for our kids coloring menu for your guests under 10 years of age*

*note: discounts and specials don't apply during group events

Differences Between Banquets & Caterings

Banquets at Our Locations

1. 20% deposit and signed BEO (Banquet Event Order) required upon reservation confirmation
2. Final guest count is required 48 hours in advance and any changes will be charged upon completion
3. All items subject to added tax and gratuity and prices are subject to change without notice
4. Please inquire about room or space fees based on seasonality, location, group size, and specific
5. During peak season, to guarantee space, we may include additional space reservation fees
6. Minimum guest counts or additional purchases may be required for exclusive use of space
7. Banquet Reservation time is based on 2 hours maximum
8. Space is determined upon confirmation of guest count. We reserve the right to move your group based on conditions such as weather or safety and may adjust service to buffet style if needed
9. We reserve the right to seat other guests in set spaces if certain minimums are not met, guest count is less than contracted, or other special accommodations are needed.
10. Bar Service Options Include: Cash or Hosted Bar (Please see your sales representative)
11. Upon special request, we allow for you to bring in a special cake for the event, but we do not store or cut cakes. We can provide a knife and side plates if needed.
12. Upon special request and with our specific approval, décor such as balloons and flowers may be brought in, but nothing can be attached or adhered to walls or tables (we will deny profanity etc.)
13. House linen napkins are included, specialty linens are available for an additional fee (please ask)

Catering at Your Locations

1. 20% deposit and signed catering contract required immediately upon order confirmation
2. Final guest count and payment in full is required 48 hours in advance, sorry, no exceptions
3. All items will have added tax and gratuity and prices are subject to change without notice
4. Customer order pick-up is available, but we do not assume liability for damage to your vehicle and once an order leaves our premise, we cannot guarantee its condition upon arrival.
5. **Full-Services Delivery** Available with 48-hour advance notice and within a 10-mile radius of each location. Note: we charge \$25 per hour for servers (2 server minimum per event and 4- hour minimum including pre & post travel), plus 20% of the total invoice before tax. We will do a simple setup of your items ordered in warming chafers at your desired food serving area. Note: We do not assume any liability for damage to your furniture or property and ask that you please give explicit directives on where you want your food served. We do not wash dishes unless expressly contracted for this service.
6. **Limited "Drop Off" Delivery:** Available with 48-hour advance notice and within a 10-mile radius of each location. Note: we charge a service charge of 20% of the total invoice before tax. We bring the order to your doorstep in disposable serving vessels for you to serve your guests from or you can transfer to your own serving dishes.
7. **Note:** longer distances beyond 10 miles are subject to additional fees.
8. **Staffing Needs:** Please inquire as to fees, guidelines, and details on additional staffing service for your event. With your direction, we can provide multiple levels of service for your special event.

Fiestas Tray "Add On" Recipes!

Handmade Fresh Guacamole ^{GF/PB}

Pint of guacamole with large bag of local corn tortilla chips 6-8 persons per serving 19.95

Local Corn Tortilla Chips & Salsa ^{GF/PB}

With choice of red or green salsa by the pint 9.95
6-8 persons per serving

Tortillas by the Dozen

Flour (fajita size) or Corn^{GF} Tortillas: 3.95
Large 14" Burro Flour Tortillas: 7.95

Arroz Sonora or Arroz Blanco, Frijoles Charros or Refritos ^{GF}

7.95 Pint Half-Pan 34.95 (15-20 ppl)

Calabacitas ^{GF}

12.95 Pint 49.95 Half-Pan (15-20ppl)

Nopalitos ^{GF} 10.95 Pint 44.95 Half-Pan (15-20ppl)

2 Dozen Rolled Chicken Tacos & Salsa ^{GF}

24 rolled chicken tacos with garnish, chipotle ranch & pint of salsa basico 49.95

1/2 Dozen (6) Chile Rellenos ^{GF}

6 of our large handmade chile rellenos with red and green sauce & queso casero 59.95

Mixed Greens Salad ^{GF}

Choice of chipotle ranch OR house vinaigrette (plant-based option) serves 8-10 people 44.95

Chilaquitas ^{GF} – **Enchilada Casserole**

Corn tortillas, red or green enchilada sauce, queso casero, green onion, olive & crema on side 49.95
Half-Pan (12-16 portions)

Chicken Chilaquitas ^{GF} 59.95 Half-Pan

Carnitas Tomatillo Chilaquitas ^{GF} 64.95 Half Pan

Desserts

Flan Eight individual house made flans^{GF} 39.95

Tres Leches Cake serves 8

Whole Cake of Vanilla Recipe 46.95

One Dozen Churros

with chocolate & caramel sauces 19.95

World Famous El Charro Carne Seca ^{GF}

Seasonal availability 48-hour advance notice

Prepared 39.95 lb - Ready to eat and enjoy! (4 ppl)

Unprepared 59.95 lb - Make your own with roasted green chile, onion & tomato (+1 lb each) (8-10 ppl)

Chef Carlotta's Handmade Tamales

Sold By The 1/2 Dozen or More!

Heated Tamales feature 1 Pint of sauce per dozen
Frozen Tamales – sauce extra

Classic Recipes ^{GF}

Choice of: Fresh Corn, Sunflower Chicken, Red Chile Beef, Pork Carnitas, or Chicken Tomatillo
1/2 Dozen Frozen 18 1/2 Dozen Heated 24
Add +8 for extra pint of Red, Green or Raja Sauce

Vegan Recipes ^{PB/GF}

Choice of: Hola Hemp™ Original or Chipotle Kind or Red Chile Jackfruit Carnitas
1/2 Dozen Frozen 24 1/2 Dozen Heated 30
Add +8 for extra pint of Red or Green Sauce

Seasonal Dessert Tamales ^{GF}

1/2 Dozen Frozen 18 1/2 Dozen Heated 24

Holiday Recipe Tamales ^{GF} seasonal availability

1/2 Dozen Frozen 18 1/2 Dozen Heated 24

Salsas, Sauces & Moles ^{GF}

Salsas 7 Pint

Picante, Tomatillo Green, Mild Basico, or Chunky Pico Salsa

Sauces & Moles 8 Pint

Red Enchilada, Green Tomatillo, Raja Sauce or Chocolate Mole Clásico

Retail & Gifts

Jarred Retail Salsas – Ask About Our Recipes

7 ea or 77 per case of 12

Si Charro! Cookies

Ask us! Choice of recipes 72 hour notice

Si Charro! "Cobre" Banquet Menu

Our Place & Your Choice Of Si Charro! Recipes Below

20 persons minimum – Reservation & 20% Deposit Required

24.95 Per Person On Site

Plated Menus feature guest choice of Iced Tea, Soft Drink, and Classic Coffee Service

Course 1: On the table will be local corn tortilla chips, salsa picante & tomatillo salsa

Course 2: Fiesta Mixed Greens Salad with dressings of House Vinaigrette & Chipotle Ranch

Course 3: Each plate will feature your selected recipe options below as well as choice of:

Sonoran or White Rice^{PB/GF} & Choice of Frijoles Charros^{PB/GF} or Refritos^{GF}

PLEASE PRE-SELECT THREE ENTRÉES FROM THE LIST BELOW AS CHOICES TO SERVE YOUR GUESTS:

Dos Soft Tacos (2) on flour or corn^{GF} tortilla:

- Grilled Fish Tacos
- Grilled Chicken Tacos
- Carnitas Ranchero Tacos
- Calabacitas (vegetarian) Tacos
- Pollo Al Pastor

Handmade Tamales^{GF} choice of two (2):

- Fresh Corn
- Pork Carnitas
- Chicken Tomatillo
- Hola Hemp® Original or Chipotle Kind^{PB}

Si! Charro Enchiladas^{GF} (2):

- Pollo Arizona Enchiladas in red sauce
- Carnitas Enchiladas in tomatillo green sauce
- Vegan Nopal Enchiladas con queso^{PB}
- Queso Casero (cheese) Enchiladas in red sauce

Si! Charro Burro Recipes - plain or enchi style

- Pollo Arizona Burro
- The "G Burro" our favorite vegan burro^{PB}
- Pork Carnitas Ranchero Burro

Additional Recipes:

Guacamole Appetizer Combination – Add 4.95 more per person for:

Fresh Guacamole & Chips with sour cream & pico salsa on the table^{GF} with your choice of:

- Cheese Crisps with Green Chile
- Famous El Charro Green Chile & Cheddar Mini Chimichangas (2 per person)

Dessert Recipes – Add 4.95 more per person for choice of:

- Tres Leches Cake
- Homemade Flan^{GF}

**Need more fiesta at home or work?
Don't forget you can add recipes from our
"Fiesta Tray and Add On" Menus!**

Si Charro!
.com

Si Charro! Mixer Menu

Perfect for any large social event or mixer!

Available at your place or our bar areas only!

20 persons minimum for banquet service 10 persons minimum for catering service
20% Non-Refundable Deposit Required & 48-Hour Advance Order

OFF PREMISE NOTE: Delivery service, chafing dishes (warmers), dining utensils, linens, and service personnel are available for additional fees
Features tongs and serving spoons

The Basico Menu: 14.95 Per Person

Price includes one each per person of a Rolled Chicken Taquito, Two Green Chile & Cheddar Mini Chimi, and Cheese Quesadillas. Served with Guacamole, Salsa, Sour Cream, and Local Corn Tortilla Chips

Option: Add 3.95 per person for Jalapeño Queso Dip & Frijoles Refritos

The Nacho Builder: 13.95 Per Person

Price includes your choice of two (2) recipes below and nacho ingredients of local corn tortilla^{GF} chips, melted queso, frijoles refritos, salsas picante, pico salsa, guacamole, jalapeños & sour cream

- Shredded Pollo Arizona Chicken^{GF}
- Seasoned Ground Beef^{GF}
- Pulled Pork Carnitas Ranchero^{GF}
- Option:** Add 3.95 per person for Jalapeño Queso Dip & Frijoles Refritos

The Vida Mix: 16.95 Per Person (Plant-Based)

Dos (2) plant-based appetizer recipes including vegan recipe guacamole (no dairy), local corn tortilla chips, and tres salsa of picante, tomatillo & chunky pico

Hola Hemp® Green Chile Cheddar (plant-based) Mini Chimis & Rolled Jackfruit Taquitos^{GF}

Si Charro! Sonoran Lunch Bowls

Available Monday thru Friday Only 11am to 3pm (n/a major holidays)

14.95 Per Person (with chips & salsa)

Perfect lunch solution for the office budget & buying local! (sorry chipotle)

8 persons minimum – Individually Packaged

Pick Up Only - Payment in full required at time of order

Bowls Built on Sonoran Rice and Charro Beans or Mixed Greens (keto friendly) with choice of:

- Grilled Chicken
- Steak (+1.95 p.p.)
- Pork Carnitas
- Add Guacamole (+1.95 p.p.)
- Add A Churro & Chocolate! (+1.95 p.p.)

Si Charro! Grilled Fajitas Buffet

Your Choice of Delicious Grilled Fajita Recipes for Here, Home, or Office!

20 persons minimum for banquet service 10 persons minimum for catering service
20% Non-Refundable Deposit Required & 48-Hour Advance Order

29.95 Per Person Catering or Banquet

Served with local corn tortilla chips & salsa picante

Featuring a Fiesta Mixed Greens Salad with choice of House Vinaigrette or Chipotle Ranch

Choice of Sonoran or White Rice ^{PB/GF} & Choice of Charro or Frijoles Refritos ^{GF}

Note: On Premise Banquet Events Only Feature Iced Tea, Soft Drinks & Classic Coffee Service

On Premise events are also subject to seasonal space fees, 2-hour time limits,
and we reserve a 30-minute grace period for seating times.

Fajitas Feature Grilled Mixed Peppers & Onions

Served with Fresh Guacamole, Sour Cream, Pico Salsa, and Choice of Flour or Corn ^{GF} Tortillas.

Choice Of Two (2) Of Chef Carlotta's Special Fajita Recipes ^{GF}:

- All-Natural Chicken
- Ancho Shrimp
- Grilled Veggie
- Grass Fed Steak (add \$1.95 per person)

Dessert Recipes – Add per person for choice of:

- Tres Leches Cake 4.95 per person
- Homemade Flan ^{GF} 4.95 per person
- Churros & Sopapillas with Chocolate Sauce add 2.95 per person

Add a single Handmade Tamale ^{GF} for 5.95 per person, with choice of recipe:

- Fresh Corn
- Pork Carnitas
- Chicken Tomatillo
- Hola Hemp[®] Original or Chipotle Kind ^{PB}



Additional Recipes:

Guacamole Appetizer Combination – Add 4.95 more per person for:

Fresh Guacamole & Chips with sour cream & pico salsa on the table ^{GF} with your choice of:

- Cheese Crisps with Green Chile
- Famous El Charro Green Chile & Cheddar Mini Chimichangas (2 per person)

Ceviche Add On – Add 4.95 more per person for:

- Fresh Shrimp Ceviche & Chips on the table ^{GF}

Si Charro! "Plata" Banquet Menu

Our Place & Your Choice Of Si Charro! Recipes Below

20 persons minimum – Reservation & 20% Deposit Required

26.95 Per Person

Plated Menus feature guest choice of Iced Tea, Soft Drink, and Classic Coffee Service

Course 1: On the table will be local corn tortilla chips, salsa picante & tomatillo salsa

Course 2: Fiesta Mixed Greens Salad with dressings of House Vinaigrette & Chipotle Ranch

Course 3: Each plate will feature your selected recipe options below as well as choice of:

Arroz Sonora or Arroz Blanco ^{PB/GF} & Choice of Frijoles Charros ^{PB/GF} or Refritos ^{GF}

PLEASE PRE-SELECT THREE ENTRÉES FROM THE LIST BELOW AS CHOICES TO SERVE YOUR GUESTS:

Dos Soft Tacos (2) on flour or corn ^{GF} tortilla:

- Shredded Beef Birria Verde Tacos
- Grilled Ancho Shrimp
- Carne Asada Tacos
- Charro Beef Birria in Ancho Red Chile

Handmade Tamales ^{GF} choice of two (2):

- Fresh Corn
- Red Chile Beef
- Chicken Tomatillo
- Hola Hemp[®] Original or Chipotle Kind ^{PB}

Si! Charro Enchiladas ^{GF} (2):

- Chicken Mole: Clásico or Sunflower Mole
- Seafood Enchiladas
- Quesabirria Rojo Enchiladas
- Carne Seca Enchiladas

Chile Relleno ^{GF} choice of recipe:

- Original Anaheim Recipe in red sauce
- Del Rey Seafood Recipe in green sauce

Flautas (3) with choice of recipe:

- Rolled Taquitos ^{GF} with guacamole & pico salsa:
- Chicken with Sour Cream
- Jackfruit ^{PB} Carnitas (vegan)

Additional Recipes:

Guacamole Appetizer Combination – Add 4.95 more per person for:

Fresh Guacamole & Chips with sour cream & pico salsa on the table ^{GF} with your choice of:

- Cheese Crisps with Green Chile
- Famous El Charro Green Chile & Cheddar Mini Chimichangas (2 per person)

Ceviche Appetizer – Add 4.95 more per person for:

- Fresh Shrimp Ceviche & Chips on the table ^{GF}

Dessert Recipes – Add per person for choice of:

- Tres Leches Cake 4.95 per person
- Homemade Flan ^{GF} 4.95 per person
- Churros & Sopapillas with Chocolate Sauce add 2.95 per person



Si Charro! "Oro" Banquet Menu

Our Place & Your Choice Of Si Charro! Recipes Below

20 persons minimum – Reservation & 20% Deposit Required

34.95 Per Person OR 38.95 Per Person

Plated Menus feature guest choice of Iced Tea, Soft Drink, and Classic Coffee Service

Course 1: On the table will be local corn tortilla chips, salsa picante & tomatillo salsa

Course 2: Fiesta Mixed Greens Salad with dressings of House Vinaigrette & Chipotle Ranch

Course 3: Each plate will feature Carlotta's Calabacitas, Arroz Blanco ^{PB/GF} & Frijoles Charro or and flour or corn ^{GF} tortillas.

Course 4: Dessert Included with your choice of our homemade Tres Leches cake or Flan Caramel ^{GF}

For 34.95 Per Person, choose three (3) options from the list below for us to offer your guests:

- Reynosa Chicken – Baked All-Natural Chicken with creamy chipotle sauce ^{GF}
- Chef Carlotta's Mole con Pollo – Our Chef's delicious mole classico atop a chicken breast ^{GF}
- Pescado Tropical – Delicious baked white fish served with our mango salsa ^{GF OPTION}
- Tamale Stuffed Chicken – Baked All-Natural Chicken stuffed with our delicious corn tamal ^{GF}
- Sinaloa Style Shrimp Culiche – Shrimp and a tangy green sauce with choice of tortillas ^{GF OPTION}

For 38.95 Per Person, choose one (1) of either option below for us to offer your guests:

- Grass Fed Charro Steak Asada – Served with choice of tortillas ^{GF OPTION}
- World Famous El Charro Carne Seca – Served with choice of tortillas and fresh lime ^{GF OPTION}

Additional Recipes:

Add a single Handmade Tamale ^{GF} for 5.95 per person, with choice of recipe:

- Fresh Corn
- Pork Carnitas
- Chicken Tomatillo
- Hola Hemp® Original or Chipotle Kind ^{PB}

Guacamole Appetizer Combination – Add 4.95 more per person for:

Fresh Guacamole & Chips with sour cream & pico salsa on the table ^{GF} with your choice of:

- Cheese Crisps with Green Chile
- Famous El Charro Green Chile & Cheddar Mini Chimichangas (2 per person)

Ceviche Appetizer – Add 4.95 more per person for:

- Fresh Shrimp Ceviche & Chips on the table ^{GF}

Dessert Recipes – Add per person for choice of:

- Tres Leches Cake 4.95 per person
- Homemade Flan ^{GF} 4.95 per person
- Churros & Sopapillas with Chocolate Sauce add 2.95 per person

Si Charro! Taste of Tucson Buffet

Delicious Chilaquiles & Tucson's Favorite Recipes for Here, Home, or Office!

20 persons minimum for banquet service 10 persons minimum for catering service

20% Non-Refundable Deposit Required & 48-Hour Advance Order

29.95 Per Person Banquet OR 27.95 Per Person Catering (no beverage)

Taste of Tucson includes our Chilaquiles Enchilada Casserole (1 pan per 20 persons)

Served with local corn tortilla chips & salsa picante on the table

Featuring a Fiesta Mixed Greens Salad with choice of House Vinaigrette or Chipotle Ranch

With choice of Arroz Sonora or Arroz Blanco ^{PB/GF} & Choice of Charro or Frijoles Refritos ^{GF}

Also features selection of Flour & Corn ^{GF} Tortillas

Note: On Premise Banquet Events Only Feature Iced Tea, Soft Drinks & Classic Coffee Service

Please preselect two (2) recipe options from the below list for us to offer your guests.

- Pollo Arizona – Slow cooked shredded chicken ^{GF}
- Carnitas Ranchero – Slow cooked pulled pork carnitas ^{GF}
- Charro Beef Birria – Slow cooked shredded beef with mild green chile ^{GF}
- Charro Beef Birria in Ancho Red Chile ^{GF}

Add 6.95 more per person for:

- El Charro World Famous Carne Seca

Additional Recipes:

Add a single Handmade Tamale ^{GF} for 5.95 per person, with choice of recipe:

- Fresh Corn
- Pork Carnitas
- Chicken Tomatillo
- Hola Hemp® Original or Chipotle Kind ^{PB}

Guacamole Appetizer Combination – Add 4.95 more per person for:

Fresh Guacamole & Chips with sour cream & pico salsa on the table ^{GF} with your choice of:

- Cheese Crisps with Green Chile (substitute quesadillas for caterings off premise)
- Famous El Charro Green Chile & Cheddar Mini Chimichangas (2 per person)

Ceviche Appetizer – Add 4.95 more per person for:

- Fresh Shrimp Ceviche & Chips on the table ^{GF}

Dessert Recipes – Add per person for choice of:

- Tres Leches Cake 4.95 per person
- Homemade Flan ^{GF} 4.95 per person
- Churros & Sopapillas with Chocolate Sauce add 2.95 per person