

# 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. Cake cutting available upon request.

## **HIGH QUALITY DISPOSABLES**

We stock clear 6 inch appetizer & dessert plates & 9 inch dinner plates. 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.

## **BAR SERVICE**

Our special catering license includes the catering of alcohol. We can provide the alcohol & 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 the Bar Pricing & Bar Details pages for more information.



# Beverage Stations



*PRICED PER PERSON*

**TEA, WATER & LEMONADE \$2.5**  
INCLUDES ICE, CUPS & PACKAGED SWEETENER

**ASSORTED CANNED SODAS & BOTTLED WATER \$3.5**



# Additions



*ADD TO ANY BUFFET PACKAGE*

**TACOS \$24 PER DOZEN**

GROUND BEEF, SHREDDED BEEF, SHREDDED CHICKEN

**STREET TACOS \$45 PER DOZEN**

BEEF, CHICKEN, CARNITAS

**ENCHILADAS \$36 PER DOZEN**

**SOUR CREAM & GUACAMOLE \$2.5 PER PERSON**

**ESPINACA CON QUESO \$2 PER PERSON**

**SPANISH RICE \$2.5 PER PERSON**

**REFRIED, STEAMED OR BLACK BEANS \$2.5 PER PERSON**

**ROASTED VEGETABLES \$3 PER PERSON**

**PAPAS TEJANOS \$3 PER PERSON**

**MEXICAN CORN \$3 PER PERSON**



# Classic Taco Bar



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

**\$12.99 PER PERSON**

## Choose your Protein:

GROUND BEEF  
SHREDDED CHICKEN  
SHREDDED BEEF  
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 SOUR CREAM & GUACAMOLE \$2.5 PER PERSON

*\*ADD BEVERAGES & ADDITIONS TO COMPLETE YOUR PACKAGE \**

# Street Taco Bar

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

**\$13.49 PER PERSON**

## Choose your Protein:

BEEF  
CHICKEN  
CARNITAS  
COMBINATION OF TWO

## 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 SOUR CREAM & GUACAMOLE \$2.5 PER PERSON

*\*ADD BEVERAGES & ADDITIONS TO COMPLETE YOUR PACKAGE\**



# Enchilada Bar



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

**\$13.99 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 +\$3  
FAJITA STEAK TOPPED WITH RANCHERO SAUCE +\$3  
COMBINATION OF TWO

## *Choose two Sides:*

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

\*ADD SOUR CREAM & GUACAMOLE \$2.5 PER PERSON

*\*ADD BEVERAGES & ADDITIONS TO COMPLETE YOUR PACKAGE\**



# Fajita Bar



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

**\$16.99 PER PERSON**

## *Choose your Protein:*

GRILLED STEAK  
GRILLED CHICKEN  
COMBINATION OF TWO  
GRILLED SHRIMP +\$4

## *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 & ADDITIONS TO COMPLETE YOUR PACKAGE \**



# Bar Pricing



*CHOOSE ONE OF THE THREE BAR TYPES BELOW, THEN SELECT A PACKAGE.  
PACKAGE DETAILS ON THE FOLLOWING PAGE.*

## 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.....	\$6 EACH
DOMESTIC BEER.....	\$5 EACH
IMPORT BEER .....	\$6 EACH
GOLD COCKTAILS .....	\$6 EACH
DIAMOND COCKTAILS .....	\$7 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. The host is responsible for the bartender fee & \$100 bar setup fee that includes our liquor liability insurance & licensing.

\$400 minimum spend, if not met, host is responsible for the difference.

HOUSE WINE .....	\$8 EACH
DOMESTIC BEER .....	\$6 EACH
IMPORT BEER .....	\$8 EACH
GOLD COCKTAILS .....	\$9 EACH
DIAMOND COCKTAILS .....	\$10 EACH





# Bar Details



## BAR PACKAGES

SEE THE PREVIOUS PAGE FOR PRICING.

### SILVER

**WINE:** HOUSE RED & WHITE WINE

**CHOOSE UP TO 3 BEERS:** MICHELOB ULTRA, BUD LIGHT, COORS ORIGINAL, STELLA ARTOIS, BLUE MOON OR MODELO ESPECIAL

### GOLD

**WINE:** HOUSE RED & WHITE WINE

**CHOOSE UP TO 3 BEERS:** MICHELOB ULTRA, BUD LIGHT, COORS ORIGINAL, STELLA ARTOIS, BLUE MOON OR MODELO ESPECIAL

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

**BASIC MIXER PACKAGE:** COKE, DIET COKE, SPRITE, CLUB SODA & 1 JUICE OF CHOICE.

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

### DIAMOND

**WINE:** HOUSE RED, WHITE & BLUSH WINE

**CHOOSE UP TO 4 BEERS:** MICHELOB ULTRA, BUD LIGHT, COORS ORIGINAL, STELLA ARTOIS, BLUE MOON OR MODELO ESPECIAL

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

**BEST MIXER PACKAGE:** COKE, DIET COKE, SPRITE, CLUB SODA, MARGARITA MIX, SALT, LEMONS, LIMES, CHERRIES & 2 JUICES OF CHOICE.

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

## CHAMPAGNE PACKAGES

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

CHAMPAGNE TOAST .....	\$5 PER PERSON
CHAMPAGNE BAR .....	\$22 PER BOTTLE
GLASS FLUTE RENTAL .....	\$4 PER GLASS
DISPOSABLE FLUTES .....	MARKET PRICE

\*If you would like us to pour your own Champagne, there is a \$7 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**



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