

Si Charro! **.com**

restaurants & catering

CATERING & BANQUET MENUS

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WEBSITE: sicharro.com/catering

EMAIL: catering@sicharro.com

SÍ CHARRO! FIESTA TRAYS (TAKEOUT ONLY)

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

Note: Serving tongs & spoons offered with Fiestas Trays | Disposable silverware & plates \$1.50 per person

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

APPETIZERS & DESSERTS

Fiesta Appetizers One Dozen each of assorted mini chimis, chicken taquitos, cheese quesadillas, local chips, salsa picante, sour cream & chunky pico salsa 79.95

Add pint of fresh guacamole & corn tortilla chips +22.95 (serves 6-8 persons)

Fiesta Plant-Based Appetizers Two Dozen Hola Hemp® vegan mini chimis, one dozen jackfruit taquitos, local chips, salsa picante & salsa verde 94.95 (48 hour notice)

Add pint of fresh guacamole & corn tortilla chips +22.95 (serves 6-8 persons)

Fiesta Desserts Satisfy a sweet tooth with a dozen dessert mini chimis (cinnamon-apple) and a dozen of our churro bites with dipping sauces of chocolate syrup & dulce de leche caramel! 39.95

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

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

24 Vegetarian Minis 12 each of bean & cheese and green chile & cheddar 44.95

24 Hola Hemp® Minis 24 vegan green chile & plant-based cheddar cheese minis 54.95

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

Add pint of fresh guacamole & corn tortilla chips +22.95 (serves 6-8 persons)

FIESTA ENTREÉS – SERVE APPROXIMATELY 8 PERSONS

Fiesta Entrée Trays feature pints of El Charro salsa picante, local corn tortilla chips, chunky pico salsa, recipe toppings, Sonoran or white rice, and choice of Charro or refried beans

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

Pollo Arizona shredded chicken 115.95

Charro Beef Birria with Green Chile 129.95

Charro Beef Birria in Ancho Red Chile 129.95

Carnitas Ranchero hand pulled pork 115.95

Carne Asada chopped grilled steak 139.95

Pollo Al' Pastor chicken in achiote sauce 119.95

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

Vegetarian 109.95

Chicken 119.95

Shrimp 149.95

Steak 179.95

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 189.95

Fiesta Classic Tamale Tray – 16 Ct. Choice of two recipes w/sauces, chips, rice & beans 139.95 (also sold a'la carte & 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, red & green sauces, vegan charro beans & arroz blanco 169.95

Hola Hemp® Original

Hola Hemp® Chipotle

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

Shredded Chicken 109.95

Grilled Chicken 105.95

Queso – Cheese 109.95

Chicken en Mole 109.95

Pork Carnitas 109.95

Carne Asada 159.95

Vegan Chorizo 112.95

El Charro Carne Seca 159.95

¡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 22.95

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

With choice of red or green salsa by the pint 12.95
6-8 persons per serving

Tortillas by the Dozen

Flour (fajita size) or Corn ^{GF} Tortillas: 5.95
Large 14” Burro Flour Tortillas: 7.95

Arroz Sonora or Arroz Blanco ^{PB}, **Frijoles Charros** ^{PB}, or Refritos

all are gluten-free
8.95 Pint (serves 4)
Half-Pan 39.95 (serves 15-20)

Calabacitas ^{GF}

14.95 Pint (serves 4) Half-Pan 54.95 (serves 15-20)

2 Dozen Rolled Chicken Taquitos & Salsa ^{GF}

24 rolled chicken tacos with garnish , chipotle ranch & pint of salsa basico 59.95

2 Dozen Rolled Jackfruit Taquitos & Salsa ^{GF & PB}

24 rolled vegan jackfruit taquitos with garnish , basico salsa, salsa verde 69.95

Mixed Greens Salad ^{GF}

Choice of chipotle ranch OR house vinaigrette
(plant-based option) serves 8-10 people 49.95

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} 64.95 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

Homemade Whole Cakes with choice of Vanilla, Strawberry, or Chocolate Recipe 49.95

One Dozen Churros

with chocolate & caramel sauces 19.95

World Famous El Charro Carne Seca ^{GF}

Approximately 2 lbs or 1 quart - Ready to eat

Seasonal availability 59.95 (serves 4-6)

Inquire For Ready To Ship Our “Unprepared Recipe”

CHEF CARLOTTA’S HANDMADE TAMALES

Sold By The ½ Dozen or More!

Heated Tamales feature 1 Pint of sauce per dozen

Frozen Tamales – sauce extra

Classic Recipes ^{GF}

Choice of: Fresh Corn, Red Chile Beef,
Pork Carnitas, or Chicken Tomatillo

½ Dozen Frozen 18 ½ 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

½ Dozen Frozen 24 ½ Dozen Heated 30

Add +8 for extra pint of Red or Green Sauce

Seasonal Dessert Tamales ^{GF}

½ Dozen Frozen 18 ½ Dozen Heated 24

Holiday Recipe Tamales ^{GF} seasonal availability

½ Dozen Frozen 24 ½ Dozen Heated 30

SALSAS, SAUCES & MOLES ^{GF}

Salsas 8 Pint

Charro Picante (Red/Hot), Salsa Verde (Green),
Mild (Red) Basico, or Chunky Pico Salsa

Sauces & Moles

Red Enchilada Sauce or Green Tomatillo 10 pint

Crema de Raja Sauce, Chocolate Mole Clásico, or

Chita’s Culiche Sauce 12 pint

RETAIL & GIFTS

Jarred Retail Salsa Picante

8 ea or 88 per case of 12

Si Charro’s Famous “The Tortilla Cookies”

Ask us! Choice of recipes 72 hour notice

SÍ CHARRO! “COBRE” BANQUET MENU

Our Place & Your Choice Of Si Charro! Recipes Below

20 persons minimum – Reservation & 20% Deposit Required

25.95 Per Person On Site

Cobre menu features a three course menu including:

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

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

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

Pollo Arizona Enchiladas in red sauce
Carnitas Enchiladas in tomatillo green sauce
Vegan Chorizo Enchiladas^{PB}
Queso Casero (cheese) Enchiladas in red sauce

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

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

Si! Charro Burro Recipes - plain or enchi style

Pollo Arizona Burro
Pork Carnitas Ranchero Burro

ADDITIONAL RECIPES:

- Guacamole Appetizer Combination – Add 5.95 more per person for: Fresh Guacamole & Chips with sour cream & pico salsa on the table^{GF} with your choice of: Plain OR Green Chile Cheese Crisps OR El Charro Green Chile & Cheddar Mini Chimichangas (2 per person)
- Ceviche Appetizer – Add 6.95 more per person for Fresh Shrimp Ceviche & Chips on the table^{GF}
- Dessert Recipes – Add 5.95 more per person for choice of: Tres Leches Cake OR 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!**

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.

SÍ CHARRO! “PLATA” BANQUET MENU

Our Place & Your Choice Of Si Charro! Recipes Below

20 persons minimum – Reservation & 20% Deposit Required

28.95 Per Person

Plata Menus feature a three course menu including:

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

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

Chicken Mole Clásico
Seafood Enchiladas
Quesabirria Rojo Enchiladas
Carne Seca Enchiladas

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

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

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 5.95 more per person for: Fresh Guacamole & Chips with sour cream & pico salsa on the table ^{GF} with your choice of: Plain OR Green Chile Cheese Crisps OR El Charro Green Chile & Cheddar Mini Chimichangas (2 per person)
- Ceviche Appetizer – Add 6.95 more per person for Fresh Shrimp Ceviche & Chips on the table ^{GF}
- Dessert Recipes – Add 5.95 more per person for choice of: Tres Leches Cake OR Homemade Flan ^{GF}
- Churros & Sopapillas with Chocolate Sauce add 4.95 per person

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.

SÍ CHARRO! “ORO” BANQUET MENUS

Our Place & Your Choice Of Si Charro! Recipes Below

20 persons minimum – Reservation & 20% Deposit Required

38.95 Per Person

Oro Banquet Menu features a four-course meal including:

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}

ORO MENU: For 38.95 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}

Sonoran Seared Salmon – Agave glazed salmon with mango-fresno salsita

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}

El Platón 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 5.95 more per person for: Fresh Guacamole & Chips with sour cream & pico salsa on the table^{GF} with your choice of: Plain OR Green Chile Cheese Crisps OR El Charro Green Chile & Cheddar Mini Chimichangas (2 per person)
- Ceviche Appetizer – Add 6.95 more per person for Fresh Shrimp Ceviche & Chips on the table^{GF}
- Dessert Recipes – Add 5.95 more per person for choice of: Tres Leches Cake OR Homemade Flan^{GF}
- Churros & Sopapillas with Chocolate Sauce add 4.95 per person

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.

*pima county health department advises that ordering and consuming
undercooked proteins can result in food borne illness

SÍ 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

32.95 Per Person Banquet

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

Please preselect two (2) recipe options from the list below 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}

El Charro Carne Seca (add 6.95 more per person)

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 5.95 more per person for: Fresh Guacamole & Chips with sour cream & pico salsa on the table ^{GF} with your choice of: Plain OR Green Chile Cheese Crisps OR El Charro Green Chile & Cheddar Mini Chimichangas (2 per person)
- Ceviche Appetizer – Add 6.95 more per person for Fresh Shrimp Ceviche & Chips on the table ^{GF}
- Dessert Recipes – Add 5.95 more per person for choice of: Tres Leches Cake OR Homemade Flan ^{GF}
- Churros & Sopapillas with Chocolate Sauce add 4.95 per person

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.

SÍ 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}

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

Grilled Veggie

Grilled Shrimp (add 2.95 per person)

Skirt Steak Asada (add \$4.95 per person)

Ancho Salmon (add \$4.95 per person)

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 5.95 more per person for: Fresh Guacamole & Chips with sour cream & pico salsa on the table ^{GF} with your choice of: Plain OR Green Chile Cheese Crisps OR El Charro Green Chile & Cheddar Mini Chimichangas (2 per person)
- Ceviche Appetizer – Add 6.95 more per person for Fresh Shrimp Ceviche & Chips on the table ^{GF}
- Dessert Recipes – Add 5.95 more per person for choice of: Tres Leches Cake OR Homemade Flan ^{GF}
- Churros & Sopapillas with Chocolate Sauce add 4.95 per person

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.

SÍ CHARRO! MIXER MENU

Perfect for any large off site social event or mixer!

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: 17.95 Per Person

Price includes choice of arroz Sonora or blanco and charro or refrito beans with 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

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 5.95 more per person for: Fresh Guacamole & Chips with sour cream & pico salsa on the table^{GF} with your choice of: Plain OR Green Chile Cheese Crisps OR El Charro Green Chile & Cheddar Mini Chimichangas (2 per person)
- Ceviche Appetizer – Add 6.95 more per person for Fresh Shrimp Ceviche & Chips on the table^{GF}
- Dessert Recipes – Add 5.95 more per person for choice of: Tres Leches Cake OR Homemade Flan^{GF}
- Churros & Sopapillas with Chocolate Sauce add 4.95 per person

The Vida Mix: 18.95 Per Person (Plant-Based)

Dos (2) plant-based recipes including vegan recipe guacamole (no dairy), local corn tortilla chips, and trio of salsas including: picante, verde, & chunky pico.

Featuring plant-based frijoles charros & arroz blanco^{GF}

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

ADDITIONAL RECIPE:

- Add a single Handmade Tamale^{GF} for 5.95 per person, with choice of recipe:
Hola Hemp® Original or Chipotle Kind^{PB}

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.

THE DETAILS: BANQUETS & CATERINGS

BANQUETS: EVENTS AT OUR LOCATIONS

1. 20% deposit and signed BEO (Banquet Event Order) required upon reservation confirmation
2. Final guest count is required 24 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 style if needed
9. We reserve the right to seat other guests in set spaces if certain minimums are not met, the final guest count is less than contracted for, 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 you to bring in a special cake for the event, but we do not store, refrigerate, or cut outside cakes. We can provide side plates for your cake as needed.
12. Upon special request and with our specific approval, décor such as balloons and flowers may be brought in, but nothing can be adhered to walls or tables (we prohibit any profanity etc.)
13. House linen napkins included, specialty linens are available for an additional fee (please ask)

CATERINGS: EVENTS 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 24 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 premises, we cannot guarantee its condition upon arrival.
5. **Full-Services Delivery** We operate a full-service catering service that can include delivery, set up, service, breakdown, and many more added services. These services require more detailed discussion and planning so we ask that you please contact our catering director at catering@sicharro.com
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. **Note:** Please reference page 10 for more information on service equipment and longer distance deliveries beyond 10 miles are subject to additional fees.

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")

"BOXED" & BOTTLED BEVERAGES

We offer the following catering/off-premise only:

Fresh Brewed Iced Tea 96oz \$19.95 (includes sweetener)

House-made Prickly Pear Lemonade 96oz \$22.95

Si Charro! Custom Bottled Water (16.9 oz) \$24 per case of 24

WHO WE ARE

Sí 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**](mailto: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

The Hills
6960 E. Sunrise
520-470-1922

Charro Steak North
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**](mailto:catering@sicharro.com)**

WEBSITE: [**sicharro.com/catering**](http://sicharro.com/catering)

EMAIL: [**catering@sicharro.com**](mailto:catering@sicharro.com)