

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 \$36 PER DOZEN
GROUND BEEF, SHREDDED BEEF, SHREDDED CHICKEN

STREET TACOS \$45 PER DOZEN
BEEF, CHICKEN, CARNITAS

ENCHILADAS \$36 PER DOZEN

SOUR CREAM & GUACAMOLE \$3 PER PERSON

ESPINACA CON QUESO \$2 PER PERSON

SPANISH RICE \$3 PER PERSON

REFRIED, STEAMED OR BLACK BEANS \$3 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.*

\$13.99 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 \$3 PER PERSON

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

Street Taco Bar

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

\$14.99 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 \$3 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 \$3 PER PERSON

ADD BEVERAGES & ADDITIONS TO COMPLETE YOUR PACKAGE



Fajita Bar



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

\$17.99 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

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



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