

• *Hola Amigos* •

Casa El Marador is proud of serving the highest quality Mexican food in the Gorge since 1994. You can be confident that Casa El Mirador uses only the finest and freshest ingredients available. And rest assured that we will do our very best to provide warm, attentive and friendly service to you and your guests every time.

As always, our main concern is your satisfaction.

Sinceramente,
Barragan Family & Staff



1424 West 2nd Street • The Dalles, Oregon • 541-298-7388
jorgeb@casaelmirador.com • www.casaelmirador.com

• *Catering Services* •

• **Guarantee Policy:** We at Casa El Mirador guarantee every event. Please confirm the minimum number of guests who will be attending your fiesta no later than two weeks in advance. If we do not receive this information, the original estimated maximum number of guests will be used as the guarantee.

• **Payment:** Billing based on maximum guarantee, or the actual number of guests served, whichever is greater. Payment is expected and appreciated at the time services are rendered or when booking the event. We accept company checks, cash, American Express, Visa and Mastercard. A 3.99% processing fee for credit cards apply. A 50% deposit is required. Items and prices are subject to change.

• **A 20% service charge** is added to total.

• **Delivery fee** \$25.00 in town.

• **A travel fee** of \$125.00 per vehicle will apply for catering and delivery outside The Dalles area.

• **Get Formal:** Casa El Mirador has its own china dinner plates, glass water goblets, silverware, and cloth napkins (white). Add \$5.00 per person. Includes set up, pick up, and clean up. Additional china, wine and beer glassware and silverware for your appetizers and desserts are available. Add \$1.00 each.

• **Utensils:** Disposable flatware, plates, and napkins and disposable serving utensils are \$1 per person.

Additional charges include:

Serving staff, overtime, china, dinnerware, glassware, linens and skirting, rental equipment, ice, pitchers of water on each table. Bartender service available.

All meals are served buffet style.

CALL 541-298-7388 Today!

To your health – We cook only in corn and canola oil, no cholesterol and low saturated fats.



1424 West 2nd Street • The Dalles, Oregon • 541-298-7388
jorgeb@casaelmirador.com • www.casaelmirador.com

Our Customers

Jorge,

We just wanted to let you know how pleased we were with our catered dinner for our high school reunion. Everything was so professionally handled and your servers were so helpful and friendly. You get an A+ once again! **Sincerely, Donna & Diane**

Jorge,

I wanted to personally thank you again for being a vital part in rejoicing over Steve and Brianna's wedding day. I was an enchanting evening of praise made more beautiful by your presence, professionalism and presentation of your dinner menu - you truly graced us! **Brenda**

Jorge,

Thank you so much for soing such a great job catering our rehab event! Everything was super yummy and very fresh! **Sharla, mPower Inpatient Rehab**

Jorge and Staff,

Thank you so much for the wonderful catering job you did for JoÚ and Lindsey's wedding! Everyone loved the food, the presentation and the service. We could not have asked for a more perfect group of people to work with! **Fondly, Susan**

Jorge and staff,

Thank you for making our wedding day so special. We had a great time. Thank you for making the day effortless for us. **Josh and Jaqueline**



1424 West 2nd Street • The Dalles, Oregon • 541-298-7388
jorgeb@casaelmirador.com • www.casaelmirador.com

APPETIZER BAR, PARTY HOR D' OUVRES

APPETIZER BAR PRICE PER GUEST

Freshly grilled Mexican Quesadillas	\$3
Marinated Chicken or Steak Quesadillas.....	\$4
Flautitas – Chicken or Picadillo (shredded beef).....	\$4
Spicy Mexican Hot Wings	\$4
Chipotle Marinated Wings	\$4
Jalapeño Poppers	\$4
Shrimp Ceviche	\$4
Cheese Sticks.....	\$4
Fresh Fruit Display (seasonal)	\$4
Seasonal Vegetable Tray with Ranch	\$3
Mango Salsa Quesadillas	\$4
Fresh Guacamole	\$3
Chips & Salsa	\$3

PARTY HORS D'OUVRES PRICE PER GUEST

Four of your favorite assorted appetizers, chosen from the list above Served with guacamole, sour cream, chips and salsa	\$18
---	------

20% Service Charge is added to total.

* DELUXE TACO BAR, DESSERTS, BEVERAGES *



DELUXE TACO BAR
MINIMUM 40 GUESTS
PRICE PER GUEST

Our famous Deluxe Taco Bar, with all of our fresh condiments at your fingertips!

Taco Bar includes three choices of meat (chicken, ground beef and shredded beef) served with rice and beans. Taco salad shells, taco shells, condiments, tomatoes, onions, jalapeños, sour cream, guacamole, grated cheese, shredded lettuce, chips and salsa.

Lunch (11am - 2 pm) \$20 per person Dinner \$22 per person

DESSERTS
PRICE PER GUEST
Delicious desserts for a sweet end to any meal.

Flan	\$5.50
Sopapillas.....	\$4.50
Churros	\$5.50
New York Cheesecake.....	\$6.50
Assorted Desserts.....	\$6.50

BEVERAGES
PRICE PER GUEST

Iced Tea or Lemonade.....	\$3.75
Auqua de Horchata or Aqua de Jamaca.....	\$4.50
Coffee Service - Self service station, Includes cups, sweeteners, and cream	\$3.50

20% Service charge is added to total.



* CATERED SPECIALTY ENTREES *



MENU ONE
MAIN ENTREES * MINIMUM 40 GUESTS
PRICE PER GUEST

40 or more, two choices of entree

Lunch (11am - 2 pm) \$22 per person Dinner \$26 per person

Make it fun – combine entrees from menu one and menu two!

Chile Colorado
Cuts of top sirloin on red zesty sauce.

Chile Verde
Cuts of pork sirloin on green tomatillo sauce.

Arroz Con Pollo
Chicken breast strips simmered in garlic butter, tomatoes, onions and sauce.

Mole Ranchero
Pork sirloin cuts cooked with red mole salsa, onions, tomatoes and tender, juicy cactus.

Pollo a La Crema
Chicken breast strips sauteed, and then simmered in a cream cheese sauce with mushrooms and onions.

Pollo Azado
Fresh tender chicken breast, grilled with chunks of pineapple, green and red bell peppers, and onions.
Mmmmm Delicious.

Pollo Ranchero
Fresh chicken breast grilled with our ranchero vegetable sauce, bell peppers, onions and topped with Monterey Jack cheese.

Served with Rice and Beans.

Condiments
All freshly prepared guacamole, sour cream, grated cheese, jalapeños, shredded lettuce, tomatoes, green onions, chips and salsa, and soft flour tortillas.

20% Service Charge is added to total.



* CATERED SPECIALTY ENTREES *



MENU TWO
MAIN ENTREES * MINIMUM 40 GUESTS
PRICE PER GUEST
TWO CHOICES OF ENTREE

Lunch (11am - 2 pm) \$24 per person Dinner \$28 per person

Make it fun – combine entrees from menu one and menu two!

Grilled Chicken Fajitas

Grilled Steak Fajitas

Carnitas de Puerco – Tender pork carnitas, Michoacan style

Tequila-lime Prawns Fajitas

Served with Rice & Beans.

Condiments

All freshly prepared guacamole, sour cream, grated cheese, jalapeños, shredded lettuce, tomatoes, green onions, chips and salsa, and soft flour tortillas.

20% Service charge is added to total

