

# Brunch

\$25.00 per person

## APPETIZERS

Select 2

Served family style

### Garden Salad

### Chips & Salsa

### Mini Elotes Locos

Mini corn on the cobb in a spicy salsa verde mayo, cilantro, lime & grated cheese

### Ensalada de Fruta

Assortment of seasonal fruit

## ENTREES

Select 3

### Desayuno de La Casa

Scrambled eggs, fried plantain, refried beans, Salvadoran chorizo, and sour cream

### Chilaquiles con Papas

Crispy corn tortilla strips topped with eggs, roasted tomatillo salsa, crumbled queso, sour cream, fresh cilantro, served alongside perfectly seasoned home fries

### Chorizo Skillet

Golden home fries, savory Salvadoran chorizo, creamy avocado, fried sweet plantains, and two sunny side up eggs

### Breakfast Pupusas

Delectable pupusas topped with refried beans and two sunny side up eggs

### Churros French Toast

Classic french toast with light cinnamon churro spice. Served with strawberries & syrup

# MIMOSA BAR

\$35 per person (2 hours)  
+\$10 per person for each  
additional hour

*An assortment of orange, mango, or passion fruit juice, berries & sparkling wine.*



## BAR

### PACKAGES

<b>Zero-Proof</b>	All fountain drinks, aguas frescas, non-alcoholic spritzers	Two hours - \$12 per person +8 p/p for each additional hour
<b>Vino, Cerveza &amp; Aguas Frescas</b>	Select wines, draught & bottled beer, aguas frescas	Two Hours - \$30 per person +10 p/p for each additional hour
<b>Vino, Cerveza, Margaritas &amp; Aguas Frescas</b>	Aguas frescas, draught & bottled beer, house margarita, sangria, red & white wines.	Two Hours - \$35 per person +15 p/p for each additional hour
<b>Bar Abierto</b>	Aguas frescas, All beer, wines, house spirits, house & specialty craft cocktails	Two Hours - \$45 per person +15 p/p for each additional hour

# Lunch

\$25.00 per person

Served until 3 p.m. daily

## APPETIZERS

Select 2

Served family style

### **Chips & Salsa**

### **Mini Elotes Locos**

Mini corn on the cobb in a spicy salsa verde mayo, cilantro, lime & grated cheese

### **Trio Dip**

Guacamole, chile con queso & bean dip

### **Mini Pupusas**

Pork & Cheese, Bean & Cheese, Chicken & Cheese

## ENTREES

Select 3

### **Avocado Salad**

A crispy tortilla filled with creamy avocado, juicy cherry tomatoes, refreshing cucumber, crisp romaine, crisp romaine, and a touch of shredded cheese, your choice of chicken or chipotle chickpeas

### **Combinacion Guanaca**

A combination of Salvadoran favorites: pupusa, tamale & sweet plantains.

### **Grilled Chicken**

A citrus-marinated breast grilled to juicy perfection, topped with caramelized onions and freshly chopped cilantro

### **Chicken Fajitas**

Tender strips of marinated chicken breast, sauteed with red peppers, green peppers & Spanish onions

### **Quesadillas**

Cheese or chicken quesadilla.

### **El Tamarindo Burrito**

Shredded chicken or Veggie burrito topped with our house made salsas & melted cheese.

# Dinner

\$35.00 per person

## APPETIZERS

Select 2

Served family style

### Taquitos

Beef or Chicken

### Chips & Guacamole

### Mini Pupusas

### Garden Salad

### Chicken Empanadas

### Beef Empanadas

### Spinach Quesadillas

## SIDES

Select 2

### Rice

### Black or Refried

### Beans

### House Salad

### Chef Veggies

### Puree de Yuca

## ENTREES

Select 3

### Chicken & Steak Fajita

Sauteed with spanish onion, bell peppers & served with tortillas & pico de gallo.

### Citrus-Marinated Chicken Tacos

Two corn tortilla chicken tacos topped with pickled red onions & fresh cilantro.

### Salvadoran Chorizo Tacos

Two corn tortilla chicken tacos topped with pickled red onions & fresh cilantro.

### Especial Intipuca

Grilled chicken breast, steak, & salvadoran chorizo.

### Vegetarian Trios Enchiladas

Cheese, spinach & jackfruit enchiladas

### Portobello Relleno

Grilled portobello mushroom stuffed with sauteed spinach and topped with ranchera sauce & melted cheese.

# Dinner

\$55.00 per person

## APPETIZERS

Select 2

Served family style

### Taquitos

Beef or Chicken (minimum 15)

### Chips & Guacamole

### Mini Pupusas

### Tropical Garden Salad

### Chicken Empanadas

### Beef Empanadas

### Spinach Quesadillas

## SIDES

Select 2

### Rice

### Black or Refried Beans

### House Salad

### Chef Veggies

### Puree de Yuca

## ENTREES

Select 3

### Especial Intipuca

Grilled chicken breast, steak & salvadoran chorizo

### Salmon a la Plancha

Lightly seasoned filet expertly grilled to perfection

### Camarones al Ajillo

Grilled shrimp in a garlic butter sauce

### Mar y Tierra

Skirt steak & jumbo shrimp skewer +\$5

### Grilled Chicken & Shrimp

A citrus-marinated breast grilled to juicy perfection, topped with caramelized onions and freshly chopped cilantro + a grilled shrimp skewer.

### Portobello Relleno

Grilled portobello mushroom stuffed with sauteed spinach and topped with ranchera sauce & melted cheese.

### Jackfruit Lomo Saltado

Vegan jackfruit steak sauteed with tomato, spanish onion & fries. Topped with fresh chopped cilantro

# Dessert

\$8.00 per person

Select 2

Served reception style or buffet

## Tres Leches

*A moist sponge cake soaked in a luscious mixture of three milks*

## Churros con Chocolate

*A moist sponge cake soaked in a luscious mixture of three milks*

## Empanadas de Platano

*Golden plantain turnovers filled with a comforting blend of warm cinnamon custard*

## Flan de Coco

*Rich and creamy coconut flan*

## Berries & Cream

*A medley of fresh fruit & home-made whipped cream*

## Vanilla Bean Flan

*Coconut milk based vanilla flan*

## Mango Mousse

*Whipped coconut cream and mango puree*



# Buffet

## PLATTERS

	No. of servings	Price Per platter
<b>Chicken Fajitas</b> <i>Tortillas, pico de gallo, sour cream, shredded cheese</i>	10	160
<b>Steak Fajitas</b> <i>Tortillas, pico de gallo, sour cream, shredded cheese</i>	10	185
<b>Shrimp Fajitas</b> <i>Tortillas, pico de gallo, sour cream, shredded cheese</i>	10	200
<b>Veggie Fajitas</b> <i>Tortillas, pico de gallo, sour cream, shredded cheese</i>	10	165
<b>Pollo Guisado</b> <i>Salvadoran chicken stew</i>	10	155
<b>Carne Guisada</b> <i>Salvadoran beef stew</i>	10	180
<b>Jackfruit Lomo Saltado</b> <i>Vegan Jackfruit steak sauteed with tomato, Spanish onion &amp; fries. Topped with fresh chopped cilantro</i>	10	190
<b>Grilled Salmon</b> <i>Lightly seasoned and grilled</i>	10	195
<b>Chicken Taco Bar</b> <i>Corn tortillas, pico de gallo, salsa verde cremosa</i>	10	170
<b>Steak Taco Bar</b> <i>Corn tortillas, pico de gallo, salsa verde cremosa</i>	10	175
<b>Ground Beef Taco Bar</b> <i>Corn tortillas, pico de gallo, salsa verde cremosa</i>	10	170
<b>Jackfruit Taco Bar</b> <i>Corn tortillas, pico de gallo, salsa verde cremosa</i>	10	170
<b>Rice</b>	10	40
<b>Refried Beans</b>	15	45
<b>Black Beans</b>	15	45

# Bocadillos

*Served reception style or buffet*

	No. of servings	Price per platter
<b>Chips &amp; Salsa</b>	15	\$45
<b>Guacamole Dip &amp; Chips</b>	15	\$80
<b>Fried Plantains</b>	15	\$75
<b>Mini Pupusas</b> <i>Pork &amp; Cheese, Cheese, Bean &amp; Cheese</i>	15	\$49
<b>Empanadas</b> <i>Beef, Chicken or Jackfruit</i>	15	\$60
<b>Taquitos</b> <i>Beef or Chicken</i>	15	\$55
<b>Quesadillas</b> <i>Cheese, Spinach or Chicken</i>	15	\$60
<b>Fried Yuca</b>	15	\$60
<b>Fruit Platter</b>	15	\$95
<b>Churros con Chocolate</b>	15	\$95
<b>Tres Leches Cake</b>	15	\$115
<b>Assorted Cookies</b>	15	\$45

*\*Minimum spend may be required*



# Booking

*Ready to embark on a culinary journey that will leave a lasting impression? Contact our dedicated events team to discuss your private event and catering needs.*

## **Evelyn Andrade**

*Catering & Private Events Manager*

*Telephone: 202-328-3660*

*Email: evelyn@eltamarindodc.com*

## **Event Deposit**

To secure your event date, a 50% deposit is required at the time of booking, which will be applied towards your final bill. Tax and gratuity will be added upon finalization of the menu and contract. Rest assured that we are committed to providing your guests with an exceptional dining experience tailored to your specific requirements.

## **Space Availability**

The space will be available for a total of 4 hours, which includes setup and breakdown time (1 hour setup, 2-hour event, 1 hour breakdown).

Upon request, we provide A/V equipment, projectors, and microphones for your convenience.

## **Minimum Guarantee & Guest Count**

To ensure efficient service and proper preparation, we kindly request a written minimum guarantee of attendees for your event to be submitted 3 business days prior to the event date. Any unaccounted guests will incur an additional fee on the day of the event. This policy allows us to allocate the necessary resources and provide a seamless dining experience for you and your guests. Your cooperation in providing an accurate guest count is greatly appreciated.

## **Dietary Restrictions & Special Requests:**

- El Tamarindo DC is happy to accommodate dietary restrictions such as gluten-free or vegan options upon request.
- For specific food and alcohol requests, kindly inform us at least 15 business days prior to your event date.
- Please note that a \$3 cake cutting fee will be applied for any outside cakes, cupcakes, or desserts brought to the venue.

## **Service and Administrative Fee**

An admin and operations fee is applicable to food, beverage, delivery, and rental fees. This fee covers essential services necessary for the seamless execution of your event, including staff coordination, event planning, and behind-the-scenes operations. We want to assure you that this fee is transparently applied and enables us to deliver exceptional service and an unforgettable catering experience.

## **Refund & Cancellation Policy**

- Cancellation received 15 business days or more before the event: Full refund.
- Cancellation received between 8 and 14 business days before the event: 50% refund.
- Cancellation received 7 business days or less before the event: No refund.

*Please note that for requests totaling \$4,000.00 or more, we reserve the right to change or modify these terms.*