

# ≡ | Coyote = CATERING MENU

## SERVICE STYLE

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### **DROP-OFF**

We will drop off hot food to your event in disposable aluminum pans for buffet-style service. Disposable utensils are available upon request only at no charge. Chaffing dishes & sternos for hot holding available for an additional charge.

*HOT HOLDING +\$30*

### **STATIONED SERVICE**

We will serve you and your guests at your residence, office, or venue of choice. Includes delivery and setup of food in chaffing dishes with serving utensils. Our staff will set up, serve, breakdown and clean up the stationed food area. We recommend one server per 30 guests.

*+\$125 PER SERVER*

## IN-HOME CHEF

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### **CHEF JONATHON STRANGER**

Host an all-inclusive event for up to 20 guests in your own home (or other venue with kitchen access). Work with Chef to create a custom menu and the perfect evening for your event.

*STARTS AT \$150/PP*

### **STARTER PACKAGE** ..... *\$12/PP*

#### **CHIPS & DIPS**

house salsa, seasonal spicy salsa, queso, guacamole, and chile-dusted corn tortilla chips

#### **RED CHILE QUESADILLA**

flour tortilla, braised beef, onion, chile paste, shredded cheese, lime crema, guacamole, cilantro

#### **RED CHILE RIB TIPS**

red chile braising jus, avocado, cilantro, blue corn tortillas

### **TACO OR BURRITO BAR** ..... *\$16/PP*

#### **CHIPS & DIPS**

house salsa, seasonal spicy salsa, queso, guacamole, and chile-dusted corn tortilla chips

#### **TACO OR BURRITO BAR**

carne adovada, shredded beef, and chicken verde with all the fixings for tacos or burritos, plus our red and green chile sauce, served with sides of coyote beans & hominy

### **FOUR COURSE** ..... *\$28/PP*

TACO OR BURRITO BAR, PLUS...

#### **ENSALADA**

mixed greens and kale blend, avocado, radish, pickled red onion, queso fresco, crispy hominy, green chile lime vinaigrette

#### **DESSERT**

choose between our mexican hot chocolate cake or key lime pie



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**MINIMUM OF**

**20**

**GUESTS PER ORDER**  
.....

## SEMI-PRIVATE EVENTS

### SEMI-PRIVATE COCKTAIL HOUR

Reserve one section of the restaurant for your guests with limited bar service and stationed appetizers. Customize the length of your event to your needs with pricing by the hour.

Chips & Dips 🍷 Red Chile Quesadilla 🍷 Red Chile Rib Tips

CAPACITY: UP TO 35 GUESTS \$25/PP/HR  
PATIO CAPACITY: UP TO 75 GUESTS

### SEMI-PRIVATE RECEPTION

All of the above... with open bar service!

Chips & Dips 🍷 Red Chile Quesadilla 🍷 Red Chile Rib Tips

CAPACITY: UP TO 35 GUESTS \$35/PP/HR  
PATIO CAPACITY: UP TO 75 GUESTS

### SEMI-PRIVATE SEATED EVENT

Reserve one section of the restaurant for your guests, and treat them to a formal seated dinner service of our four-course pre-set menu and full open bar service.

Chips & Dips 🍷 Ensalata or Posole 🍷 Entree 🍷 Dessert

CAPACITY: UP TO 25 GUESTS \$70/PP  
PATIO CAPACITY: UP TO 50 GUESTS

CUSTOMIZE A MENU WITH CHEF \$90/PP

MINIMUM OF 20 GUESTS + 2 HR EVENT

BOOKING FEE MAY APPLY FOR PEAK HOURS

TAX & GRATUITY TO BE APPLIED TO FINAL BILL

## PRIVATE EVENTS

### PRIVATE BUYOUT RECEPTION

Treat your guests to full, private access to the whole restaurant. Includes limited bar service and passed or stationed appetizers.

Chips & Dips 🍷 Red Chile Quesadilla 🍷 Red Chile Rib Tips 🍷  
Green Chile Cheeseburger Sliders 🍷 Dessert



#### LIMITED BAR SERVICE

basic spirits, house margarita, coyote cerveza, house wines

CAPACITY: UP TO 70 GUESTS  
PATIO CAPACITY: UP TO 75 GUESTS

LUNCH \$1,600 SUNDAY-THURSDAY PM \$5,000

BRUNCH \$2,400 FRIDAY-SATURDAY PM \$9,000

### PRIVATE BUYOUT SEATED EVENT

Treat your guests to full, private access to the whole restaurant, with a formal seated dinner service of our four-course set-menu and full open bar service.

Chips & Dips 🍷 Ensalata or Posole 🍷 Entree 🍷 Dessert



#### OPEN-BAR SERVICE

all spirits, margaritas, beer, wine by-the-glass

CAPACITY: UP TO 45 GUESTS  
PATIO CAPACITY: UP TO 50 GUESTS

LUNCH \$1,600 SUNDAY-THURSDAY PM \$7,000

BRUNCH \$2,400 FRIDAY-SATURDAY PM \$11,000

