

# TORO

STEAK TACOS CANTINA



## REHEARSAL DINNER PACKAGES

Final guest counts required  
(5) business days prior to event

Minimum 25 people/ 3 Hours of Service

### 3 COURSES INCLUDES:

GUACAMOLE, CANTINA SALSA  
& FRESH TORTILLA CHIPS

(SELECT 1) OPTION FOR SOUP/SALAD COURSE  
(SELECT 2) ENTRÉE OPTIONS  
(PREDETERMINED COUNTS REQUIRED)  
(SELECT 1) PLATED DESSERT

\$49 | TAX AND 20% GRATUITY ADDITIONAL

### 4 COURSES INCLUDES:

GUACAMOLE, CANTINA SALSA  
& FRESH TORTILLA CHIPS

(SELECT 1) OPTION FOR APPETIZER COURSE  
(SELECT 1) OPTION FOR SOUP/SALAD COURSE  
(SELECT 2) ENTRÉE OPTIONS  
(PREDETERMINED COUNTS REQUIRED)  
(SELECT 1) PLATED DESSERT

\$59 | TAX AND 20% GRATUITY ADDITIONAL

## TORO CANTINA

111 WOLF ROAD ALBANY NY, 12205

TOROCANTINA.COM

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@TOROCANTINA

### APPETIZERS

COCTEL DE CAMARONES | shrimp, tomato, onion, garlic, jalapeño, cucumber, lime, cilantro +3pp++

EMPANADAS DE POLLO | chicken tinga, sweet corn, oaxaca, chihuahua and asadero cheeses, chipotle aioli

CHEESE-STUFFED ROASTED JALAPENOS | house four cheese blend, cilantro lime dip, salsa taquera

TAQUITOS DE CARNITAS | guacamole, pico de gallo, avocado salsa, mexican crema, cotija cheese

### SALADS

ENSALADA MIXTA | mixed greens, cotija, pickled onion, tomato, cucumber, cilantro cumin vinaigrette

AVOCADO CAESAR | romaine lettuce, cotija cheese, cornbread croutons, spiced pepitas, avocado caesar dressing

CHOP SALAD | iceberg, tomato, scallion, onion, corn salsa, cilantro, radish, black bean, corn tortilla strips, avocado, chihuahua cheese, cumin lime vinaigrette

### ENTRÉES

PAN-SEARED PICANTE GLAZED SALMON | corn succotash, cilantro rice, refried beans

6 OZ. PETITE FILET | sweet potato, plantain and black bean hash, sautéed peppers and onions, birria beef jus +13

MEXICAN FLAG CHICKEN ENCHILADAS | oaxaca, chihuahua and asadero cheeses, salsa verde, salsa ranchera, mexican crema; served with cilantro rice & black beans

CHICKEN CHIPOTLE | grilled chicken, sautéed peppers and onions, chipotle cream sauce, cilantro rice, black beans

CAMARONES DIABLITO | shrimp, chipotle tomato-garlic sauce, rajjas, yellow rice, refried beans

FILET MEDALLIONS | roasted garlic and herb smashed yuca, yellow rice, roasted zucchini, birria jus

10 OZ. RIBEYE STEAK | patatas bravas, roasted zucchini and peppers, salsa negra, yellow rice, refried beans +10pp++

VEGETABLE CORN CRUSTED CHILES RELLENOS | goat cheese, salsa ranchera, mexican crema, served with house pressed tortillas, cilantro rice & black beans

VEGETABLE NAPOLEON | fire roasted peppers, grilled zucchini, sweet potatoes, wilted spinach, salsa macha\*, charred scallion, chimichurri (vegan)

BEEF CHIMICHANGA | flour tortilla fried, smothered in queso, chipotle aioli, served with black beans and cilantro rice

### COFFEE & DESSERT

TRES LECHES | delicate sponge cake, soaked in vanilla creams and milks, topped with whipped cream & fresh berries

DULCE DE LECHE CHEESECAKE | whipped cream, fresh berries

FLOURLESS CHOCOLATE CAKE | cinnamon whipped cream, strawberries

MANGO SORBET | seasonal berries, tajin

\*Item contains nuts. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

\*We cannot guarantee zero cross-contamination with wheat, eggs, peanuts, tree nuts or milk; please speak with your server about allergies in advance.