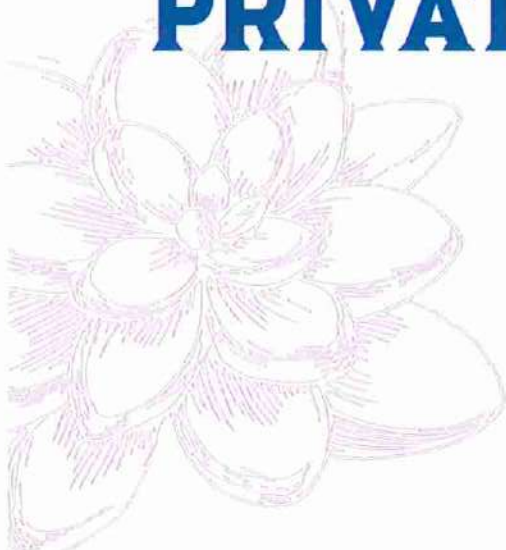


PRIVATE EVENT MENUS



111 WOLF ROAD ALBANY, NY 12205
TOROCANTINA.COM | INFO@TOROCANTINA.COM | (518) 949-2211 | @TOROCANTINA

3 COURSE PLATED PACKAGE

25 PERSON MINIMUM

INCLUDES CLASSIC GUACAMOLE, CANTINA SALSA & FRESH TORTILLA CHIPS

SALAD

HOST CHOICE OF 1

ENSALADA MIXTA | green leaf lettuce, 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, cilantro cumin vinaigrette

ENTREES

HOST CHOICE OF 2, GUEST CHOICE OF 1

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, black beans, cilantro rice

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

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

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

DESSERT

HOST CHOICE OF 1

COCONUT TRES LECHES | delicate coconut sponge cake, soaked in vanilla creams

FLOURLESS CHOCOLATE CAKE | cinnamon whipped cream, strawberries

\$49PP++ / +\$5PP++ IF BELOW MINIMUM

**This item contains nuts
We cannot guarantee zero cross-contamination with wheat, eggs, peanuts, tree nuts or milk; please speak with your event planner about allergies in advance.

4 COURSE PLATED PACKAGE

25 PERSON MINIMUM

INCLUDES CLASSIC GUACAMOLE, CANTINA SALSA & FRESH TORTILLA CHIPS

APPETIZERS

HOST CHOICE OF 1

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

BRAISED BEEF TAQUITOS | pico de gallo, crema, avocado salsa, cotija cheese

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

SALAD

HOST CHOICE OF 1

ENSALADA MIXTA | green leaf lettuce, 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

ENTREES

HOST CHOICE OF 3, GUEST CHOICE OF 1

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, black beans, cilantro rice

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

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

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

ENCHILADAS DE MOLE NEGRO | braised beef, cotija cheese, cilantro rice, black beans, Mexican crema, sesame seeds

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

DESSERT

COCONUT TRES LECHES
delicate coconut sponge
cake, soaked in vanilla

DULCE DE LECHE CHEESECAKE
whipped cream, fresh berries

FLOURLESS CHOCOLATE CAKE
cinnamon whipped cream,
strawberries

\$59PP++ / +\$5PP++ IF BELOW MINIMUM

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BOCADILLO PACKAGE

25 PERSON MINIMUM

2.5 HOURS OF SERVICE

PASSED

FOR 1ST HOUR

COCTEL DE CAMARONES | shrimp, tomatoes, chiles, limes, cilantro, cucumber, jalapeño

MINI STEAK QUESADILLA | 50/50 tortillas, oaxaca, chihuahua and asadero cheeses, red chile aioli

TAQUITOS DE CARNITAS | creamy jalapeño salsa, cotija cheese, radish slaw

CRISPY TAMALES BITES | pickled onions and jalapeños, cotija cheese, chipotle aioli

ON DISPLAY

FOR ENTIRETY OF EVENT

QUESO FUNDIDO | house blend of four cheeses, fresh tortilla chips
Add shrimp or braised beef for +\$5pp++

CLASSIC GUACAMOLE AND CANTINA SALSA | tomato, onion, cilantro, jalapeño, garlic, lime, fresh tortilla chips
TOP YOUR GUAC | grilled pineapple pico de gallo, bacon & cotija,
pickled habanero and spiced pepitas +\$3pp++

EMPANADAS DE POLLO | chicken tinga, sweet corn, mexican cheeses, chipotle aioli

CHEESE STUFFED JALAPENOS | cilantro lime dip, salsa taquero

VEGETABLE TOSTONES | roasted zucchini and sweet potato, cotija, avocado aioli

TORO COWBOY CAVIAR | roasted corn, black and pinto beans, peppers, jalapeños,
avocado, cilantro cumin vinaigrette

OPTIONAL DESSERT STATION +9PP++

ASSORTED DESSERT SHOOTERS & COOKIES

HOST CHOICE OF 3

DULCE DE LECHE CHEESECAKE
CHURRO WITH MIXED BERRY SALSA
STRAWBERRY TRES LECHES
FLOURLESS CHOCOLATE CAKE WITH CINAMMON WHIPPED CREAM
CHOCOLATE PEPITA COOKIES

\$37PP++ / +\$5PP++ IF BELOW MINIMUM

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TACOS AND TEQUILA PACKAGE

30 PERSON MINIMUM

2 HOUR OPEN BAR FEATURING THE CLASSIC MARGARITA, (2) BOTTLED BEERS, HOUSE WINE & SODA

SNACK STATION

FOR 1ST HOUR

QUESO FUNDIDO | house blend of four cheeses, fresh tortilla chips
Add shrimp or braised beef for +\$5pp++

CLASSIC GUACAMOLE AND CANTINA SALSA | tomato, onion, cilantro, jalapeño, garlic, lime, fresh tortilla chips
TOP YOUR GUAC | grilled pineapple pico de gallo, bacon & cotija,
pickled habanero and spiced pepitas +\$3pp++

PEANUTS AND PEPITAS | candied peanuts, spiced pumpkin seeds

CHEF ATTENDED TACO STATION

HOST CHOICE OF 3 TACOS TO BE SERVED FOR 1.5 HOURS

ALL TACOS SERVED ON 50/50 FLOUR AND CORN TORTILLAS

CAMARONES

garlic-lime aioli, cabbage
radish slaw, mango habanero
salsa

BRAISED BEEF

pickled onion, cotija cheese,

PORK CARNITAS

chicharrone crumble, salsa
verde, grilled pineapple pico
de gallo

SWEET POTATO

goat cheese, corn, huitlacoche,
salsa negra

CHICKEN TINGA

chihuahua cheese, salsa
taquera, onion, cilantro

LAMB BARBACOA

orange, lime, onion, cilantro,
salsa macha

SKIRT STEAK CARNE ASADA

avocado salsa, onion, cilantro
+3pp++

OPTIONAL ENHANCEMENTS

HOST CHOICE OF 3

CRISPY FRIED POTATOES | chipotle aioli +\$4pp++

SWEET CORN ESQUITES | mexican street corn (off the cob), garlic lime aioli, tajin, cotija cheese, lime +\$6pp++ (seasonal)

CILANTRO RICE AND BLACK BEANS | +\$3pp++

TORO COWBOY CAVIAR | roasted corn, black and pinto beans, peppers, jalapenos, avocado, cilantro cumin vinaigrette

OPTIONAL DESSERT STATION +9PP++

ASSORTED DESSERT SHOOTERS & COOKIES

HOST CHOICE OF 3

DULCE DE LECHE CHEESECAKE | CHURRO WITH MIXED BERRY SALSA | STRAWBERRY TRES LECHES
FLOURLESS CHOCOLATE CAKE WITH CINAMMON WHIPPED CREAM | CHOCOLATE PEPITA COOKIES

\$63PP++ / +\$7PP++ IF BELOW MINIMUM

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STATION RECEPTION LET'S FIESTA PACKAGE!

25 PERSON MINIMUM/3 HOURS OF SERVICE

\$150 CHEF ATTENDANT FEE APPLIES

SNACK STATION FIRST 1.5 HOURS OF EVENT

QUESO FUNDIDO | house blend of four cheeses, fresh tortilla chips
Add shrimp or braised Beef for +\$5pp++

CLASSIC GUACAMOLE AND CANTINA SALSA | tomato, onion, cilantro, jalapeño, garlic, lime, fresh tortilla chips
TOP YOUR GUAC | grilled pineapple pico de gallo, bacon & cotija, or
pickled habanero and spiced pepitas +\$3pp++

PEANUTS AND PEPITAS | candied peanuts, spiced pumpkin seeds

APPETIZER STATION

STARTS HALF HOUR INTO EVENT & RUNS FOR 1.5 HOURS

LOBSTER QUESADILLA | 50/50 flour and corn tortilla, oaxaca, chihuahua and asadero cheeses, sweet corn pico de gallo, chipotle aioli

EMPANADAS DE POLLO | lime cabbage slaw, cilantro aioli

CHEESE-STUFFED JALAPENOS | cilantro lime dip, salsa taquero

COCTEL DE CAMARONES | shrimp, tomatoes, chiles, limes, cilantro, cucumber, jalapeno

CHEF ATTENDED CARVING STATION

STARTS 1 HOUR INTO EVENT & RUNS DURATION OF EVENT

CARNE ASADA MARINATED SKIRT STEAK

COFFEE AND CHILI RUBBED TENDERLOIN

served with chimichurri, birria jus, mexican crema and warm flour tortillas

STATION RECEPTION

STATIONARY DISPLAY

STARTS 1 HOUR INTO EVENT & RUNS DURATION OF THE EVENT

YELLOW RICE AND BLACK BEANS

CRISPY FRIED PATATAS BRAVAS

TORO COWBOY CAVIAR | roasted corn, black and pinto beans, peppers, jalapenos, avocado, cilantro cumin vinaigrette

SIDES - CHOICE OF:

SWEET PLANTAINS WITH GOAT CHEESE & SALSA VERDE
OR

CRISPY TOSTONES WITH ROASTED GARLIC OIL & COJITA

SEASONAL SALAD

WATERMELON SALAD | strawberry, orange, pickled onions, toasted pepitas, goat cheese, mixed greens, jalapeno vinaigrette

HARVEST SALAD | mixed greens, roasted sweet potato, peanuts, pomegranate seeds, cotija cheese, cider vinaigrette

OPTIONAL DESSERT STATION +9PP++

ASSORTED DESSERT SHOOTERS & COOKIES

HOST CHOICE OF 3

DULCE DE LECHE CHEESECAKE

CHURRO WITH MIXED BERRY SALSA

STRAWBERRY TRES LECHES

FLOURLESS CHOCOLATE CAKE WITH CINAMMON WHIPPED CREAM

CHOCOLATE PEPITA COOKIES

\$79PP++

TACO BAR BUFFET PACKAGE

20 PERSON MINIMUM/2 HOURS SERVICE

PRE SET ON GUEST TABLES

QUESO FUNDIDO | house blend of four cheeses, fresh tortilla chips
add shrimp or braised beef for +\$5pp++

CLASSIC GUACAMOLE AND CANTINA SALSA | tomato, onion, cilantro, jalapeño, garlic, lime, fresh tortilla chips
TOP YOUR GUAC | grilled pineapple pico de gallo, bacon & cotija, or
pickled habanero and spiced pepitas +\$3pp++

BUFFET SELECT TWO PROTEINS

PORK CARNITAS/ CHICKEN TINGA/ BRAISED BEEF/ LAMB BARBACOA/ SWEET POTATO

OPTIONAL PROTEIN ENHANCEMENTS

SKIRT STEAK CARNE ASADA +13PP++

GARLIC CAMARONES +9PP++

INCLUDES

YELLOW RICE

PICO DE GALLO

COJITA CHEESE

BLACK BEANS

SALSA TAQUERO

SHREDDED LETTUCE

CRISPY FRIED PATATAS BRAVAS

MEXICAN CREMA

PICKLED ONIONS

ROASTED CORN ESQUITES

CHIPOTLE AIOLI

LIMES

50/50 CORN AND FLOUR TORTILLAS

WARM HOUSE MADE FLOUR
TORTILLAS

DESSERT STATION

COOKIE AND BROWNIE PLATTER
DOUBLE CHOCOLATE PEPITA COOKIE
MEXICAN WEDDING COOKIE
MEXICAN SPICED BROWNIE

\$37PP++

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PRIVATE DINING & EVENT CONTRACTS

CONTRACTS AND BEOS

Without a signed/dated contract, credit card on file and/or paid deposit (see below), the event space is not reserved, and no accommodations can be made for the event. In conjunction with the contract, you will receive a food and beverage banquet event order (BEO) outlining your food and beverage arrangements. The final BEO must be signed and returned to the Private Dining Coordinator no less than ten (10) days prior to your event.

DEPOSITS & EVENT PAYMENTS

Payment of the deposit (listed on the contract), by the date stated, is required to confirm your event. All deposits are non-transferable and non-refundable. The Private Dining Coordinator will estimate your function's total cost (less any consumption tabs) based on the guaranteed final guest count, seven (7) business days prior to your event. This estimated total is due three (3) business days prior to your event, or as otherwise instructed. Acceptable forms of payments include: credit card, certified check, certified personal check or cash. If paying by cash, the Private Dining Coordinator must be informed of the intended date and time of payment as a member of our accounting team must be present. For any events with consumption tabs (gratuity and tax is additional), the card on file will be used at the end of the event for final payment.

GUARANTEES

Attendance and preselected meal counts for your event must be received five (5) days in advance of the event. At 72 hours prior to your event, the count is automatically considered a guarantee and you will be billed for that number, or the number of guests served, whichever is greater the night of the event. At 72 hours, there is no further reduction able to be accommodated.

GRATUITY AND SALES TAX

All food and beverage is subject to a 20% gratuity and 8% sales tax.

EVENT PRODUCTION FEE

If the event necessitates additional support staff to produce, execute or clean up, the Private Dining Coordinator will list Event Production Fees on the BEO. These may not be listed on the contract as during the planning process (i.e. after the contract was signed), the clients vision for their event may have manifested into a more complex event than originally stated. A signed final version of the BEO is required (as mentioned above) and the additional fee is then acknowledged and accepted by the client.

ROOM FEE AND FOOD AND BEVERAGE MINIMUMS

Each private dining and event space at Toro has a food and beverage minimum (before consumption tabs, gratuity, event production fee and tax) as well room fee. The Private Dining Coordinator will discuss with each client what these amounts are and the terms and conditions that apply. Generally speaking, should you meet a minimum (less the items listed above), the room fee will be waived.

MENU SELECTIONS AND SUBSTITUTIONS

Using Toro's menus as a guideline, the client agrees to complete menu selections no less than ten (10) calendar days prior to the event date. Toro reserves the right to make minor menu substitutions caused by the unavailability or poor quality of specific food items at the time of the event. Client will be notified of changes or substitutions as soon as our Executive Chef is notified by purveyors. ***Due to COVID-19, major issues have arisen with our country's food supply. Toro's Private Dining Coordinator will keep all clients up to date on issues we may be experiencing with obtaining menu items, and will discuss acceptable substitutions***

CANCELLATION

In the event of cancellation less than five (5) days prior to your event, a \$250 cancellation fee will be assessed. This cancellation fee, less any deposits received, is due upon receipt of the invoice. If canceling within 72 hours of the event, the full invoice amount is due and the card on file will be charged unless other payment arrangements are made with the Private Dining Coordinator.

ALCOHOL

Toro reserves the right to make decisions on continued service of alcoholic beverages. We ID guests who appear to be under the age of 25. No alcohol will be served without proper ID.