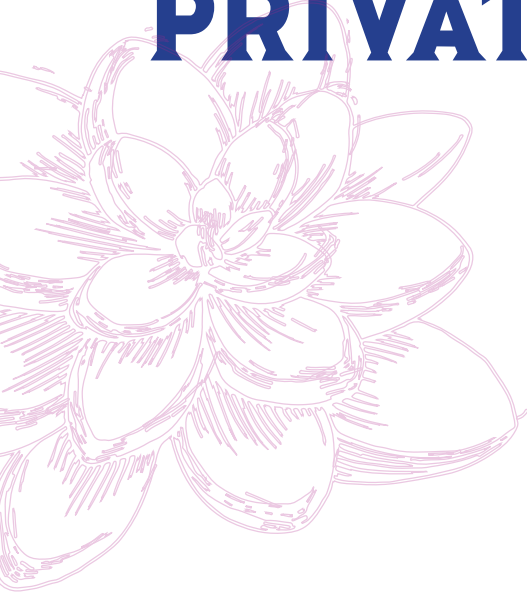


# **PRIVATE EVENT MENUS**



111 WOLF ROAD ALBANY, NY 12205  
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# 3 COURSE PLATED PACKAGE

## 25 PERSON MINIMUM

**INCLUDES CLASSIC GUACAMOLE, CANTINA SALSA & FRESH TORTILLA CHIPS**

### SALAD

**HOST CHOICE OF 1**

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

**TORO HARVEST SALAD** | mixed greens, sangria poached pear, roasted beet, goat cheese, spiced pepita, apple cider vinaigrette

**CHOP TACO SALAD** | romaine lettuce, black bean, pico de gallo, corn pico de gallo, guacamole, oaxaca, chihuahua and asadero cheeses, cilantro cumin vinaigrette

### ENTREES

**HOST CHOICE OF 2, GUEST CHOICE OF 1**

**ANCHO BLACKENED SALMON** | pico de gallo, cabbage radish slaw, avocado salsa; served with roasted zucchini, cilantro rice & black 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 and milks, topped with whipped cream & fresh berries

**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.  
20% gratuity & 8% NYS sales tax applies*

# 4 COURSE PLATED PACKAGE

25 PERSON MINIMUM

INCLUDES CLASSIC GUACAMOLE, CANTINA SALSA & FRESH TORTILLA CHIPS

## APPETIZERS

HOST CHOICE OF 1

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

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

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

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

## SALAD

HOST CHOICE OF 1

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

**TORO HARVEST SALAD** | mixed greens, sangria poached pear, roasted beet, goat cheese, spiced pepita, apple cider vinaigrette

**CHOP TACO SALAD** | romaine lettuce, black bean, pico de gallo, corn pico de gallo, guacamole, oaxaca, chihuahua and asadero cheeses, cilantro cumin vinaigrette

## ENTREES

HOST CHOICE OF 3, GUEST CHOICE OF 1

**ANCHO BLACKENED SALMON** | pico de gallo, cabbage radish slaw, avocado salsa; served with roasted zucchini, cilantro rice & black 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

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

## DESSERT

**DULCE DE LECHE CHEESECAKE**

whipped cream, fresh berries

**COCONUT TRES LECHES**

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

**FLOURLESS CHOCOLATE CAKE**

cinnamon whipped cream, strawberries

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

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20% gratuity & 8% NYS sales tax applies*

# 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 JALAPEÑOS** | 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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20% gratuity & 8% NYS sales tax applies*

# TACOS AND TEQUILA PACKAGE

30 PERSON MINIMUM

\$150 CHEF ATTENDANT FEE APPLIES

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

crispy shrimp, mango pico de gallo, spicy lime aioli

### CHICKEN TINGA

chihuahua cheese, salsa taquera, onion, cilantro

### PORK CARNITAS

chicharrone crumble, salsa verde, grilled pineapple pico de gallo

### SWEET POTATO

goat cheese, corn, huitlacoche, salsa negra\*

### BIRRIA

braised beef, oaxaca, chihuahua and asadero cheeses, onion, cilantro, guajillo chile jus

### 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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*20% gratuity & 8% NYS sales tax applies*

# 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** | chicken tinga, sweet corn, oaxaca, chihuahua and asadero cheeses, chipotle aioli

**CHEESE-STUFFED JALAPEÑOS** | cilantro lime dip, salsa taquero

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

## 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



*\*This item contains nuts*

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*20% gratuity & 8% NYS sales tax applies*

# STATION RECEPTION LET'S FIESTA PACKAGE (CONT'D)

## 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, jalapeños, 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, jalapeño vinaigrette

HARVEST SALAD | mixed greens, sangria poached pear, roasted beet, goat cheese, spiced pepita, apple cider vinaigrette

## OPTIONAL DESSERT STATION +9PP++

ASSORTED DESSERT SHOOTERS & COOKIES

HOST CHOICE OF 3

DULCE DE LECHE CHEESECAKE

CHURRO WITH MIXED BERRY SALSA

COCONUT TRES LECHES

FLOURLESS CHOCOLATE CAKE WITH CINAMMON WHIPPED CREAM

CHOCOLATE PEPITA COOKIES

**\$79PP++**

*\*This item contains nuts*

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*20% gratuity & 8% NYS sales tax applies*

# 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/ SWEET POTATO

## OPTIONAL PROTEIN ENHANCEMENTS

SKIRT STEAK CARNE ASADA +13PP++

GARLIC CAMARONES +9PP++

## INCLUDES

YELLOW RICE

PICO DE GALLO

SHREDDED MEXICAN CHEESES

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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milk; please speak with your event planner about allergies in advance.  
20% gratuity & 8% NYS sales tax applies*





## BAR PACKAGES

### CLASSIC OPEN BAR

Vodka - ALB  
Gin - Bombay  
Tequila - El Toro Silver  
Rum - Bacardi  
Whiskey/Bourbon - Four Roses Bourbon  
Scotch - Dewar's White Label  
Specialty Drinks - Classic Margarita  
Wine - House Red, House White  
Beer - 2 selections from current options  
\$36pp++

### PREMIUM OPEN BAR

Vodka - ALB, Tito's  
Gin - Bombay, Citadelle  
Tequila - El Toro Silver, Espolon Reposado  
Whiskey/Bourbon - Four Roses Bourbon, Redemption Rye  
Scotch - Dewar's White Label, Johnnie Walker Red  
Specialty Drinks -  
Classic Margarita with choice of flavor additions (mango or strawberry)  
Red or White Sangria  
Wine - House Red, House White or Sparkling  
Beer - 2 selections from current options  
\$40pp++

### BEER, WINE & SODA BAR + CLASSIC MARGARITAS

Beer - 3 selections from current options  
Wine - House Red, House White  
Classic Margarita - additional flavors available for \$2 per person per flavor, per hour  
\$28pp++

# 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 (gratuities 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 client's 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 as 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.

