



EVENTS
AND
GROUP DINING



COCKTAIL PARTIES

BOCADILLO PACKAGE

FINAL GUEST COUNT REQUIRED (5) BUSINESS DAYS PRIOR TO EVENT / MINIMUM 30 PEOPLE / 2.5 HOURS OF SERVICE PASSED FOR 1ST HOUR _____

SHRIMP COCKTAIL CEVICHE | tomato, chiles, lime, cilantro

MINI STEAK QUESADILLA | 1/2 corn 1/2 flour tortilla, Oaxaca, Chihuahua and Asadero cheeses, red chile aioli

SEARED TUNA TOSTADA | corn tortillas, avocado, pickled onion, salsa macha*, chipotle aioli, cilantro, olive oil

CLASSIC GUACAMOLE & CHIPS | tomato, onion, cilantro, jalapeño, garlic, lime

ON DISPLAY FOR ENTIRETY OF EVENT _____

QUESO FUNDIDO | Oaxaca, Chihuahua and Asadero cheeses served with fresh tortilla chips • add rajas or chorizo for \$3pp++

SIETE SALSAS | sampling of our 7 signature house-made salsas (listed from mildest to hottest): avocado, verde, roja, negra* (contains peanuts), macha* (contains pistachio), morita, habanero papaya, served with fresh tortilla chips

CHICKEN EMPANADAS | lime cabbage slaw, cilantro aioli

CHEESE STUFFED JALAPEÑOS | 4-cheeses, cilantro lime dip, salsa ranchera

CHOP SALAD | iceberg, tomato, scallion, onion, corn salsa, cilantro, radish, jicama, black bean, corn tortilla, guacamole, Oaxaca, Chihuahua, and Asadero cheese, ancho lime vinaigrette (on side)

\$30pp++

20% gratuity and 8% tax additional

***contains nuts**

STATION RECEPTION | TACOS & TEQUILA PACKAGE

**FINAL GUEST COUNT REQUIRED (5) BUSINESS DAYS PRIOR TO EVENT / MINIMUM 35 PEOPLE
2 HOURS OF SERVICE**

SNACK STATION FOR 1ST HOUR _____

QUESO FUNDIDO | Oaxaca, Chihuahua and Asadero cheeses, fresh tortilla chips add rajas or chorizo for \$3pp++

HOUSE SALSA & GUACAMOLE | served with fresh tortilla chips

CHEF ATTENDED TACO STATION | SELECT (3) TACOS TO BE SERVED / FOR (1.5) HOURS _____

all served on 1/2 corn, 1/2 flour tortillas

CARNE ASADA | avocado salsa, salsa roja, onion, cilantro

SHRIMP AL AJILLO | garlic butter shrimp cooked in chile de arbol and white wine; cabbage, radish, habanero papaya salsa, garlic lime aioli

BRAISED BEEF | pickled onion, cotija cheese, salsa negra*

SWEET POTATO | goat cheese, corn, huitlacoche (the mexican truffle), salsa negra*

PORK CARNITAS | radish, cabbage, morita, cilantro

LAMB BARBACOA | orange, lime, onion, cilantro, salsa macha*

2 Hour open bar featuring the Classic Margarita, (2) Bottled Beers, House Wine & Soda +\$49pp++
\$125 Carving Attendant Fee, 20% gratuity and tax additional

*contains nuts

OPTIONAL ENHANCEMENTS

Crispy Fried Potatoes | chipotle aioli +\$3pp++

Sweet Corn Esquites | Mexican Street Corn
(Off-the Cob) garlic lime aioli, tajin, cotija cheese,
fresh lime +\$5pp++

Cilantro Rice & Black Beans +\$2pp++

STATION RECEPTION | LET'S FIESTA! PACKAGE

FINAL GUEST COUNT REQUIRED (5) BUSINESS DAYS PRIOR TO EVENT
MINIMUM 35 PEOPLE / 3 HOURS OF SERVICE

SNACK STATION FOR 1ST HOUR

QUESO FUNDIDO | Oaxaca, Chihuahua and Asadero cheeses served with fresh tortilla chips • add rajas or chorizo for \$3pp+

HOUSE SALSA & GUACAMOLE | served with fresh tortilla chips

APPETIZER STATION

CHEESE QUESADILLA | 1/2 corn, 1/2 flour tortilla, Oaxaca, Chihuahua and Asadero cheeses, red chile aioli

CHEESE STUFFED JALAPEÑOS | 4-cheeses, cilantro lime dip, salsa ranchera

CHICKEN EMPANADAS | lime cabbage slaw, cilantro aioli

SOUP & SALAD STATION | SELECT (1) SOUP AND (2) SALAD / STATIONS ARE ALL OPEN FOR 1.5 HOURS

CHICKEN TORTILLA SOUP | tomato, cilantro, rice, Mexican crema, crispy tortilla strips

WATERMELON SHRIMP GAZPACHO | cucumber, onion, mint, cilantro, agave, lime, olive oil, Mexican crema

PORK POZOLE VERDE | green chiles, hominy, cabbage, radish

CAESAR SALAD | original Tijuana style, romaine lettuce, añejo cheese, garlic baguette, classic garlic lime anchovy dressing

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

CHOP TACO SALAD | iceberg, tomato, scallion, onion, corn salsa, cilantro, radish, jicama, black bean, corn tortilla, guacamole, Chihuahua, Oaxaca and Asadero cheeses, ancho lime vinaigrette (on side)

CHEF-ATTENDED PLANCHA FIRED STEAKS

Carved to order | See Private Dining Coordinator for current steak option

Accompaniments | pico de gallo, salsa macha*, Mexican crema, cilantro rice, black beans, housemade warm flour tortillas

\$62pp++

\$125 Carving Chef Fee, 20% gratuity and 8% tax additional

*contains nuts

OPTIONAL ENHANCEMENTS

Crispy Fried Potatoes with Chipotle Aioli / +\$3pp++

Sweet Corn Esquites | Mexican Street Corn (Off-the Cob) garlic lime aioli, tajin, cotija cheese, fresh lime +\$5pp++

TACO BAR BUFFET PACKAGE

FINAL GUEST COUNT REQUIRED (5) BUSINESS DAYS PRIOR TO EVENT
MINIMUM 30 PEOPLE / 2 HOURS OF SERVICE

PRE-SET ON GUEST TABLES

HOUSE SALSA & WARM QUESO FUNDIDO | Oaxaca, Chihuahua and Asadero cheeses, fresh tortilla chips add rajas or chorizo for \$3pp++

BUFFET

Replenished for 1.5 Hours

SELECT (2) PROTEINS:

Pork Carnitas | Roasted Chicken | Braised Beef | Lamb Barbacoa | Sweet Potato (vegan)

OPTIONAL ENHANCEMENTS | carne asada / +\$12pp++ • garlic shrimp / +\$9pp++

Cilantro Rice

Black Beans

Pico de Gallo

Salsa Verde

Salsa Roja

Salsa Negra*

Mexican Crema

Chipotle Aioli

Shredded Oaxaca, Chihuahua and Asadero cheeses

Shredded Lettuce

Warm House-Made Flour Tortillas

1/2 Corn, 1/2 Flour Tortillas

\$30pp++

20% gratuity and 8% tax additional

*contains nuts





OPTIONAL DESSERT UPGRADES

MINIMUM 30 PEOPLE

COOKIE & BROWNIE PLATTER

DOUBLE CHOCOLATE PEPITA COOKIE, MEXICAN WEDDING COOKIE, MEXICAN SPICED BROWNIE

\$9pp++ / tax and 20% gratuity included

ASSORTED DESSERT SHOOTERS & COOKIES

SELECT THREE:

DULCE DE LECHE CHEESECAKE

CHURRO WITH MIXED BERRY SALSA

STRAWBERRY TRES LECHES

FLOURLESS CHOCOLATE CAKE WITH CINNAMON WHIPPED CREAM

CHOCOLATE PEPITA COOKIES

\$9pp++ / tax and 20% gratuity included

FAMILY STYLE DINNER

MINIMUM 40 PEOPLE | 3 HOURS OF SERVICE

FINAL GUEST COUNT REQUIRED (5) BUSINESS DAYS PRIOR TO EVENT

APPETIZERS & SALADS FOR SHARING

HOUSE GUACAMOLE, QUESO FUNDIDO, AND SALSA | served with fresh tortilla chips

CHEESE-STUFFED JALAPEÑOS | 4-cheeses, cilantro lime dip, salsa ranchera

CHOP SALAD | iceberg, tomato, scallion, onion, corn salsa, cilantro, radish, jicama, black bean, guacamole, Chihuahua cheese, ancho lime vinaigrette (on side)

SELECT 3 ENTREES FOR SHARING

SHRIMP DIABLO SKEWERS | spicy chile morita sauce, sautéed peppers and onions

CORN CRUSTED CHILES RELLENOS | goat cheese, salsa ranchera, chipotle crema

PORK CARNITAS | shredded pork marinated in adobo seasoning, garlic and cinnamon

BEEF BARBACOA | shredded beef charred with house steak spice, braised for 10 hours with red wine, tomatoes, peppers and onions

FILET MEDALLIONS | sweet potato and charred pepper napoleon, charred scallion chimichurri, roasted tomatoes, chiles, garlic cream +\$8pp++

PORK TAMALES | salsa verde, mole negro*, cotija cheese

PEQUIN GLAZED SALMON | sweet & spicy glaze, blistered tomatillos, pickled onion

CHICKEN CHIPOTLE | sliced, grilled chicken breasts, sautéed peppers and onions, chipotle cream sauce

SWEET POTATO AND BLACK BEAN STUFFED POBLANO (VEGAN) | red pepper coulis, wilted spinach

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

ROASTED CHICKEN ENCHILADA | Oaxaca, Chihuahua, and Asadero cheeses; salsa ranchera, sale verde, cilantro crema

ACCOMPANIMENTS FOR THE TABLE

PiCO DE GALLOR | salsa macha*, Mexican crema, cilantro rice, black beans, warm flour tortillas

CHURROS | fried dough pastry dusted with cinnamon and sugar, chocolate, mixed berry and dulce de leche dipping sauces

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

\$75pp++ / tax and 20% gratuity included

*contains nuts

PLATED PACKAGES

Final guest & entree counts required (5) business days prior to event
Minimum 25 people / 3 Hours of Service

3 COURSES

INCLUDES:

INDIVIDUAL GUACAMOLE, CANTINA SALSA & FRESH TORTILLA CHIPS
(SELECT 1) OPTION FOR SOUP/SALAD COURSE
(SELECT 2) ENTRÉE OPTIONS (PREDETERMINED COUNTS REQUIRED)
(SELECT 1) PLATED DESSERT

\$39 | TAX AND 20% GRATUITY ADDITIONAL

4 COURSES

INCLUDES:

INDIVIDUAL GUACAMOLE, CANTINA SALSA & FRESH TORTILLA CHIPS
(SELECT 1) OPTION FOR APPETIZER COURSE
(SELECT 1) OPTIONS FOR SOUP/SALAD COURSE
(SELECT 2) ENTRÉE OPTIONS (PREDETERMINED COUNTS REQUIRED)
(SELECT 1) PLATED DESSERT

\$53 | TAX AND 20% GRATUITY ADDITIONAL

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

APPETIZERS

SHRIMP COCKTAIL CEVICHE | tomato, chiles, lime, cilantro; add \$4pp++

CHICKEN EMPANADA | cilantro aioli, lime cabbage slaw, salsa verde

CHEESE-STUFFED JALAPENOS | 4-cheeses, cilantro lime dip, salsa ranchera

BRAISED BEEF TAQUITOS | pico de gallo, crema, avocado salsa, cotija cheese; add \$3pp++

QUESO FUNDIDO WITH FIRE ROASTED BELL PEPPERS | oaxaca, chihuahua and asadero cheeses, fresh tortilla chips

SEARED TUNA TOSTADA | avocado, pickled shishito pepper, salsa macha*, cilantro, olive oil; add \$6pp++

SOUP & SALAD

PORK POZOLE VERDE | green chiles, hominy, cabbage radish

CHICKEN TORTILLA SOUP | tomato, cilantro, rice, tortilla, lime crema, crispy tortilla strips

ENSALADA MIXTA | green leaf, tomato, onion, cilantro, watermelon radish, cotija and chihuahua cheeses, ancho lime vinaigrette

CAESAR SALAD | original tijuana style, romaine lettuce, añejo cheese, garlic baguette, classic garlic lime anchovy dressing

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

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ENTRÉES

ROASTED CHICKEN ENCHILADA | Oaxaca, Chihuahua and Asadero cheeses, salsa ranchera, salsa verde, cilantro crema; served with black beans and cilantro rice

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

SURF & TURF BURROTE BOWL | carne asada, shrimp, cilantro rice, black beans, three cheeses, cotija, pico de gallo, salsa verde, chipotle aioli, Mexican crema; add \$5pp++

CHICKEN AND SHRIMP FAJITA | sauteed peppers and onions, garlic chili butter, lettuce 3 cheeses, Mexican crema, pico de gallo; served with warm flour tortillas

VEGETARIAN CORN CRUSTED CHILES RELLENOS | goat cheese, salsa ranchera, chipotle crema; served with black beans and cilantro rice

PORK TAMALES | salsa verde, mole negra*, cotija cheese; served with refried pinto beans and cilantro rice

MILANESA DE POLLO | topped with mixed greens, pepitas, cotija cheese, tomato, onion, citrus vinaigrette, salsa ranchera; served with cilantro rice

PEQUIN GLAZED SALMON | sweet & spicy glaze, blistered tomatillos, pickled onion; add \$5pp++

FILET MEDALLIONS | 100% angus beef, served with cilantro rice, black beans, freshly made warm flour tortillas, pico de gallo, salsa macha*, lime crema; add \$4pp++

FILET 6OZ | sweet potato, plantain and black bean hash, sauteed peppers and onions, birria beef jus; add \$13pp++

RIBEYE | patatas bravas, roasted zucchini and peppers, salsa negra*; add \$11pp++

SHRIMP DIABLO SKEWERS | spicy chile morita sauce, sauteed peppers and onions; served with black beans and cilantro rice

CHICKEN CHIPOTLE | grilled chicken, sauteed peppers and onions, chipotle cream sauce

SWEET POTATO AND BLACK BEAN STUFFED POBLANO | wilted spinach, quinoa, red pepper coulis (vegan)

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

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DESSERT

TRES LECHES

sponge cake soaked in vanilla creams and milks,
topped with fresh berries

FLOURLESS CHOCOLATE CAKE

cinnamon whipped cream, strawberries

DULCE DE LECHE CHEESECAKE

caramelized 'sweetened milk' cheesecake

MANGO SORBET

seasonal berries, tajin

BEVERAGES

CONSUMPTION BAR AVAILABLE



SHOWER BRUNCH

Final guest & entrée counts required (5) business days prior to event
Minimum 25 people / 3 Hours of Service | Daytime only between 11am-2pm

INCLUDES:

BOTTOMLESS MIMOSAS OR ROSÉ | UPGRADE TO BELLINIS FOR ADDITIONAL \$3PP++

INDIVIDUALLY SERVED PASTRY PLATE

INDIVIDUALLY SERVED APPETIZER TRIO (SELECT 3)

(SELECT 1) OPTIONS FOR SALAD COURSE

(SELECT 2) ENTRÉE OPTIONS (PREDETERMINED COUNTS REQUIRED)

(1) MANGO SORBET WITH BERRIES

\$58 | TAX AND 20% GRATUITY ADDITIONAL

\$48 | WITHOUT ALCOHOL TAX AND 20% GRATUITY ADDITIONAL

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INDIVIDUALLY SERVED APPETIZER TRIO (CHOOSE 3)

Avocado Toast with Tomatoes
Watermelon and Cotija Cheese Skewer
Mini Cheese Quiche
Crudités with Avocado Crema
Mini Yogurt Parfait
Churro Bites with Maple Syrup, Berry Salsa

OPTIONAL UPGRADE OPTIONS

Lobster Salad on Crostini \$5pp++
Shrimp Ceviche Shooter \$3pp++
Seared Tuna with Avocado, Pickled Shishito Pepper, Salsa Macha*,
Cilantro, Olive Oil \$4pp++

SALAD COURSE

ENSALADA MIXTA | green leaf, tomato, onion, cilantro, watermelon radish, cotija and chihuahua cheeses, ancho lime vinaigrette

CAESAR SALAD | original tijuana style, romaine lettuce, añejo cheese, garlic baguette, classic garlic lime anchovy dressing

ENTRÉE COURSE

MILANESA DE POLLO | topped with mixed greens, pepitas, cotija cheese, tomato, onion, citrus vinaigrette, salsa ranchera, cilantro rice

PEQUIN GLAZED SALMON | sweet & spicy glaze, blistered tomatillos, pickled onion; add \$5pp++

CHICKEN CHIPOTLE | grilled chicken, sauteed peppers and onions, chipotle cream sauce

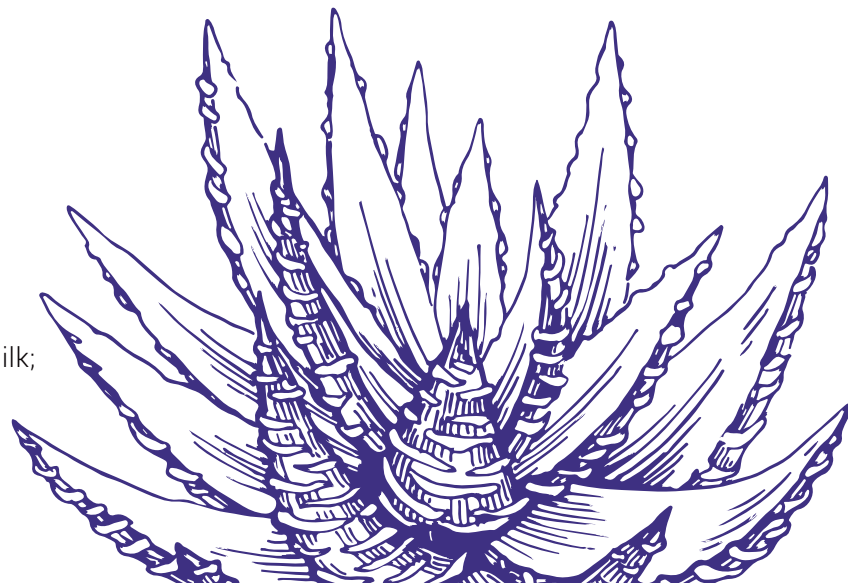
VEGETARIAN CORN CRUSTED CHILES RELLENOS | goat cheese, salsa ranchera, chipotle crema served with black beans, cilantro rice

FILET MEDALLIONS | 100% angus beef, served with cilantro rice, black beans, freshly made warm flour tortillas, pico de gallo, salsa macha*, lime crema; add \$4pp++

includes coffee/tea/iced tea table side

*consumption bar available

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PRIVATE DINING & EVENT POLICIES

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, 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.

DECOR

Toro welcomes decor to enhance your event, however we are unable to store decor on behalf of the event. Specifically, this applies (but is not limited) to live floral centerpieces that require refrigeration. Should you hire a decorator, we require you to speak to our Private Dining Coordinator prior to signing a contract to discuss arrangements being made. This applies to load in and load out days and times as well what specifically is being supplied. General decor restrictions include glitter, confetti, open flame and helium balloons. Others may apply and failure to adhere to these restrictions will result in additional event production fees.

*see contract for force majeure and tax exempt terms

The background of the image is a close-up, low-angle shot of several large, thick, green aloe vera leaves. The leaves are arranged in a fan-like pattern, with their pointed tips directed towards the top and bottom corners. The edges of the leaves are serrated with small, dark, pointed teeth. The lighting is soft and even, highlighting the texture of the leaves. The overall color palette is a range of greens, from light lime to deep forest green.

TORO CANTINA

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