

ALPASTOR

Events & Catering

Located in Eagleview Town Center

560 Wellington Square

Exton, PA 19341

(484) 341-8886

BUFFET LUNCH

\$25 PER GUEST

WELCOME CHIPS & DIPS

Salsa Verde, Salsa Roja & Guacamole

*add Queso +\$3 per guest

Add Our Famous Nachos +7/pp

BYO TACO STATION

choice of 3:

Crispy Cauliflower Carnitas | Pork Belly | Sweet Potato

Verde Chicken | Crispy Fish | Ground Beef

SIDES

choice of 1:

Rice & Beans, Side Salad or Tater Tots

ENHANCEMENTS

Churros, Flan or Seasonal Dessert +\$5 per guest

IN-CASA, DINNER

\$35 PER GUEST

WELCOME CHIPS & DIPS

Salsa Verde, Salsa Roja & Guacamole

*add Queso +\$3 per guest

Add Our Famous Nachos! \$7/pp

SOUP / SALAD

choice of 2:

Ensalada de la Casa | Southwestern Chopped Salad

Tortilla Soup | Chicken Verde Chili

ENTREE

choice of 3:

Smokey Chicken Taco | Mexico City Carnitas Taco | Crispy Fish Taco

Chicken Enchilada | Carnitas Enchiladas | Smokey Chicken Taco

Pork Belly Al Pastor Taco | Crispy Cauliflower Taco

Sweet Potato Taco | Mexico City Carnitas Taco

Chicken Fajitas | Ground Beef Fajitas | Mushroom Fajitas

Steak Fajitas +\$6/pp | Shrimp Fajitas +\$6/pp | Chicken & Cheese Flautas

Chicken and Cheese Flautas | Red Snapper Veracruzana

Adobe Flat Iron Steak | Roasted Mushroom Chilaquiles | Pollo Asado

Served with family style rice and beans

ENHANCEMENTS

Churros, Flan or Seasonal Dessert +\$7 per guest

COCKTAIL PARTY

\$30 PER GUEST- Buffet

Choice of 5

Chips & Dips Sampler - *Guacamole, Salsa Roja, Salsa Verde*

Hot Queso Dip & Chips

Mini Mahi Tacos

Street Corn Sopes

Crab & Corn Sopes

Southwest Chicken Empanadas

Wings - *Buffalo, Pineapple Glaze or Dragonfire*

Chicken & Cheese Flautas

Crispy Brussels Sprouts

Mole Meatballs

Steak Tostada

Seared Tuna Pizza

Grilled Shrimp Skewer

Cheese Quesadilla - *protein or mushrooms*

BEVERAGE PACKAGES

ALL PACKAGES BASED ON A THREE- HOUR EVENT. ADDITIONAL HOURS AVAILABLE UPON REQUEST.

OPEN DRAFT BEER & HOUSE WINE \$25/per guest

**Add a custom cocktail + \$5/pp*

OPEN DRAFT BEER, HOUSE WINE & WELL SPIRITS \$35/per guest

**Upgrade to call spirits + \$9/per guest*

CONSUMPTION BAR

(host is responsible for the tab)

CASH BAR

(guests are responsible for individual tabs, host is responsible for any room minimum shortages)

ADDITIONAL INFORMATION

We do not charge a room rental fee, but rather implement a food and beverage minimum. These minimums are based on time, day and location, and are pre-tax and gratuity.

All spaces are available for 3 hours, with additional hours available. All food and beverage purchases will be applied to the room minimum, excluding tax and gratuity. If, for any reason, you do not reach the agreed minimum, the remaining balance will be applied to the final tab.

All events require a 25% deposit to secure the date requested.

Menu and pricing are subject to change based on seasonal availability. All guest counts are final as of 72 hours prior to the event. Final pricing will reflect this guest count. Menu selections are completed two weeks prior to the event. Prices listed do not include tax or gratuity.

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

BUFFETS TO-GO

Small Trays feed 6-8 Guests / Large Trays feed 10-12 Guests

SALADS & STARTERS

Chips & Dips (\$40/\$60)
Chips & Queso (\$45/\$65)
Chicken Empanadas (\$55/\$80)
Cheese Quesadillas \$45/\$65)
Chicken and Cheese Flautas (\$55/\$80)
Ensalada de la Casa (\$40/\$60)
Southwestern Chopped Salad (\$45/\$65)
Taco Salad (\$55/\$75)
Seasonal Salad (\$45/\$65)

ENTREES

Tacos (\$55/\$80)
Smokey Chicken | Pork Belly Al Pastor | Blackened Shrimp | Crispy Fish Taco
Chorizo | Crispy Cauliflower | Sweet Potato | Mexico City Carnitas
Burrito (\$85/\$125)
Old School | Big Kahuna | Spicy Veggie | Crispy Cauliflower | Carnitas
Enchiladas (\$60/\$110)
Chicken Enchilada, Verde | Carnitas Enchilada, Roja

SIDES

Refried Beans | Rice & Beans | Adobo Tots (\$35/\$65)
Fried Plantains (\$40/\$65)

FAJITAS AT HOME!

\$65 | FEEDS 4-6 GUESTS

Choice of 2

Grilled Chicken, Steak or Shrimp
Peppers & Onions, Lettuce, Pico de Gallo, Queso Blanco, Sour Cream,
Guacamole, Flour & Corn Tortillas

TACO NIGHT!

\$65 | FEEDS 4-6 GUESTS

Choice of 2

Smokey Chicken, Crispy Cauliflower, Sweet Potato,
Blackened Shrimp, Carnitas, Crispy Fish or Beef Valentina

Onions, Lettuce, Pico de Gallo, Guacamole, Queso Blanco,
Sour Cream, Flour & Corn Tortillas

AP FAMOUS BIRRA TACOS!

\$65 | FEEDS 4-6 GUESTS

Choice of 2

Grilled Chicken, Carnitas, Short Rib, Chorizo or Mushroom
Served with Onion, Cilantro, Cotija Cheese and a Smokey Tomato Beef Broth

WINGS!

YOUR CHOICE OF SAUCE

House Buffalo, Pineapple Glaze or Dragonfire
Served with Blue Cheese, Ranch, Celery and Carrots

40 - \$45 | 80 - \$85 | 120 - \$115

MAKE IT A PARTY!

HOUSE MADE MARGARITA MIX GROWLER

\$25 WITH NEW GROWLER | \$20 TO REFILL

MAKES 8-10 MARGARITAS

*Just add your favorite tequila!

Traditional

Strawberry

Mango

Passion Fruit

Blood Orange

Pomegranate

Seasonal