

# TEQUILA SUNRISE PARTY PACKAGES

TEQUILA SUNRISE HAS BEEN ADDING A LITTLE SPICE TO LARCHMONT FOR OVER 20 YEARS!

RATED BY ZAGAT AS  
"THE BIRTHDAY CAPITAL OF WESTCHESTER"

ALLOW US TO TURN YOUR ORDINARY PARTY INTO A FIESTA!

WHETHER IT'S A PARTY OF 2 OR 200, WE'VE GOT YOU COVERED!  
FROM COMPLETE DINNER FUNCTIONS OR A SIMPLE COCKTAIL PARTY  
IT'S SURE TO BE AN UNFORGETTABLE EVENT

WE CAN CUSTOMIZE ANY OF OUR PARTY PACKAGES TO ACCOMODATE YOUR NEEDS AND BUDGET  
IF THERE IS SOMETHING YOU WOULD LIKE THAT YOU DO NOT SEE LISTED, PLEASE ASK

ASK ROB, MELISSA OR ANY OF OUR STAFF FOR MORE INFORMATION!



145 LARCHMONT AVE., LARCHMONT, NY 10538

914-834-6378

TEQUILASUNRISE1@MAC.COM • WWW.TEQUILASUNRISELARCHMONT.COM

# PARTY PACKAGE 1

\$24 PER PERSON FOR 2 COURSES • \$28 PER PERSON FOR 3 COURSES • TAX (7.5%) & GRATUITY (20%) ADDITIONAL  
INCLUDES: CHIPS & SALSA • UNLIMITED SODA • AMERICAN COFFEE • TEA • BALLOON DECORATIONS • PERSONALIZED MENU

## 1ST COURSE

(your choice of 1 to be served family style, or you can have both for \$3 extra per person)

### PICADA MEXICANA

assorted family style appetizer platter: nachos, chimichangas, cheese quesados, flautas & guacamole

### ENSALADA DE CASA

house salad with tomatoes, avocado, onion

## 2ND COURSE

(each guest chooses 1 entrée)

### PECHUGA A LA PARILLA EN ENSALADA

grilled chicken breast on a bed of mesclun, tomato, onion & avocado with house dressing

### TACOS

your choice of Taco preparation served with Mexican rice & refried beans  
Classic • al Pastor • Baja Fish • Chorizo

### PLATO VEGETARIANO

cheese enchilada, bean burrito and guacamole tostada served with Mexican rice & refried beans

### ENCHILADAS RANCHERAS | MOLE | SUIZA

your choice of chicken, cheese or beef Enchiladas in any of our Mexican sauces: Ranchera, Suiza, Mole Poblano, Mole Colaradito served with Mexican rice & refried beans

### COMBINATION

beef burrito, chicken enchilada ranchera, and beef taco

### TEQUILA COMBO

beef chimichanga, chicken enchilada suiza & cheese quesadilla served with Mexican rice & refried beans

### FAJITAS

(\$5 supplement charge per order)

your choice of sizzling beef, chicken, shrimp or vegetables with marinated peppers, onions & mushrooms.  
Served with pico de gallo, lettuce, sour cream, guacamole & flour tortillas

## 3RD COURSE

(each guest chooses 1 dessert)

### HELADO FRITO

fried vanilla ice cream topped with honey

### FLAN

traditional Mexican caramel

# PARTY PACKAGE 2

\$32 PER PERSON FOR 2 COURSES • \$36 PER PERSON FOR 3 COURSES • TAX (7.5%) & GRATUITY (20%) ADDITIONAL

INCLUDES: CHIPS & SALSA • UNLIMITED SODA • AMERICAN COFFEE • TEA • BALLOON DECORATIONS • PERSONALIZED MENU

## 1ST COURSE

(your choice of 1 to be served family style, or you can have both for \$3 extra per person)

### PICADA MEXICANA

assorted family style appetizer platter: nachos, chiiimichangas, cheese quesados, flautas & guacamole

### ENSALADA DE CASA

house salad with tomatoes, avocado, onion

## 2ND COURSE

(each guest chooses 1 entrée)

### CAMARONES

your choice of one our Shrimp preparations served with white rice & seasonal vegetables  
Diabla • Mojo de Ajo

### SALMON ESTILLO CANCUN

roasted filet of salmon, clams & shrimp with white rice in a white wine parsley sauce

### POLLO EN SALSA AGUACATE

roasted chicken breast topped with creamy avocado sauce, sliced avocado, lettuce & queso blanco served with Mexican rice & beans

### TACOS

your choice of one our Taco preparations served with Mexican rice & refried beans  
Classic • al Carbon • al Pastor • Baja Fish • Costillas de Rez • Chorizo • Camarones Fritos

### FAJITAS

your choice of sizzling beef, chicken, shrimp or vegetables with marinated peppers, onions & mushrooms.  
Served with pico de gallo, lettuce, sour cream, guacamole & flour tortillas

### CHILE RELLENOS

poblano peppers stuffed with queso blanco, salsa ranchero, Mexican rice, refried beans & fresh corn tortillas

### CHURRASCO SONORA

(\$3 supplemental charge per order)

grilled skirt steak, chimichurri dipping sauce, seasonal vegetables, red potatoes

### SOLOMILLO EN SALSA CHAMPIÑONES

(\$5 supplemental charge per order)

grilled filet mignon, creamy mushroom sauce, seasonal vegetables, red potatoes

## 3RD COURSE

(each guest chooses 1 dessert)

### HELADO FRITO

fried vanilla ice cream topped with honey

### FLAN

traditional Mexican caramel

# BUFFET PACKAGE 1

\$25 PER PERSON

BUFFET PACKAGES ARE NOT AVAILABLE DURING FRIDAY & SATURDAY EVENINGS

TAX (7.5%) & GRATUITY (20%) ADDITIONAL

INCLUDES: CHIPS & SALSA • UNLIMITED SODA • AMERICAN COFFEE • TEA • BALLOON DECORATIONS

## CHOOSE ANY 4

### ENSALADA DE CASA

*mixed mesculin salad, tomatoes, cucumbers, avocado & house vinaigrette*

### ENSALADA CESAR

*traditional caesar salad topped with tomatoes, housemade croutons & parmesan cheese*

### QUESADOS

*soft flour tortillas stuffed with muenster cheese cooked on la plancha served with sour cream & ranchera sauce. Choice of chicken, steak or cheese.*

### TACOS

*crisp corn tortillas stuffed with marinated ground beef or shredded chicken served with shredded lettuce, sour cream, pico de gallo & queso blanco*

### BURRITOS

*rolled flour tortillas filled with shredded beef or chicken*

### ENCHILADAS

*corn tortillas filled with shredded chicken, beans or cheese & topped with your choice of either: ranchera, mole or suiza sauce*

### CHIMICHANGAS

*deep fried mexican rolls stuffed with shredded beef or chicken served with sour cream & guacamole*

### FLAUTAS

*crispy fried corn tortillas topped with shredded lettuce, guacamole, pico de gallo & sour cream, stuffed with marinated chicken*

## INCLUDES

### FRIJOLES REFRITOS

*refried beans*

### ARROZ MEXICANA

*mexican style rice*

# BUFFET PACKAGE 2

\$30 PER PERSON

BUFFET PACKAGES ARE NOT AVAILABLE DURING FRIDAY & SATURDAY EVENINGS

TAX (7.5%) & GRATUITY (20%) ADDITIONAL

INCLUDES: CHIPS & SALSA • UNLIMITED SODA • AMERICAN COFFEE • TEA • BALLOON DECORATIONS

## CHOOSE ANY 4 FROM BOTH BUFFET MENUS

### FAJITAS

*chicken, steak, shrimp or vegetables  
served with flour tortillas, pico de gallo, guacamole, sour cream & shredded lettuce*

### CAMARONES A LA MEXICANA

*sauté jumbo shrimp with a sofrito of tomatoes, onions, peppers & corn*

### TILAPIA AL CILANTRO

*pan seared tilapia in a seafood cilantro sauce with baby shrimp*

### PUNTAS DE POLLO EN SALSA CHIPOTLE

*diced chicken breast braised in a chipotle tomato sauce served with corn tortillas*

### TACOS DE BISTEC AL CARBON

*sliced grilled skirt steak rolled in flour tortillas served with broiled scallions, guacamole & charro beans*

### POLLO EN SALSA DE AGUACATE

*roasted chicken breast topped with creamy avocado sauce, sliced avocado, lettuce & queso blanco*

### CHILE RELLENOS

*poblano peppers stuffed with queso blanco, topped with a light tomato sauce served with corn tortillas*

### SALMON ESTILLO CANCUN

*roasted salmon with clams & shrimp in a white wine parsley sauce*

### COCHINITO PIBIL

*orange & achiote marinated roast pork served with guacamole & corn tortillas*

## CHOOSE ANY 3

### FRIJOLES REFRITOS

*refried beans*

### ARROZ MEXICANA

*mexican style rice*

### FRIJOLES NEGRO

*black beans*

### ARROZ BLANCO

*white rice*

### PAPAS

*red bliss potatoes sauté in garlic & olive oil*

### VEGETALES MIXTA

*mixed seasonal vegetables*

# **BUFFET ADD ON'S**

ANY OF THESE ITEMS CAN BE SUBSTITUTED FOR ONE OF YOUR FOUR CHOICES ON BUFFET MENU 2

ALL PRICING IS A SUPPLEMENTAL CHARGE PER PERSON

## **BUFFET ENTREE SUBSTITUTIONS**

### **RISOTTO DE MARISCOS**

*sauté baby shrimp, sea scallops & clams served with a zucchini, carrot, manchego cheese & corn risotto*  
\$4 per person

### **MARISCADA EN SALSA ROJA O VERDE**

*savory spanish seafood stew cooked either in a fresh parsley garlic sauce or a rich chunky tomato sauce*  
\$4 per person

### **PUNTAS DE FILET MIGNON EN SALSA DE CHIPOTLE**

*tips of filet mignon braised in a chipotle tomato sauce served with corn tortillas*  
\$4 per person

### **CHURRASCO SONORA**

*grilled skirt steak served with our housemade chimichurri*  
\$4 per person

### **FILET MIGNON**

*grilled sliced filet mignon topped with a creamy mushroom sauce*  
\$6 per person

### **PAELLA**

*shellfish & chicken paella*  
\$10 per person

## **BUFFET SIDE SUBSTITUTIONS**

### **RAJAS**

*sauté onions & poblano peppers*  
\$2.00 per person

### **ARROZ DE SAFFRON**

*saffron flavored rice*  
\$2.00 per person

# PASSED HORS D'OUERVES

\$8 PER PERSON FOR 1 HOUR OF PASSED HORS D'OUERVES FOR COCKTAIL PARTIES OR A COCKTAIL HOUR TO START YOUR PARTY OFF

\$7 EACH ADDITIONAL HOUR

## CHOOSE ANY 4 ITEMS

### MINI EMPANADAS

*mini baked ground beef turnovers*

### ALAMBRES

*mini grilled chicken skewers*

### QUESADOS

*soft flour tortilla triangles filled with muenster cheese, chicken & steak*

### ELOTES

*mexican style street corn served in mini cups*

### FLAUTAS

*crispy corn tortilla rolls filled with marinated chicken*

### CHIMICHANGAS

*crispy mexican rolls filled with either shredded chicken or beef*

### NACHOS

*tortillas topped with melted cheese, beans & jalapeno pepper*

### CEVICHE

*shrimp ceviche served on corn tortilla chips*

### TAQUITOS

*mini beef & chicken tacos*

### QUESADILLAS DE VEGETALES

*homemade corn tortillas with seasonal vegetables & mexican cheeses*

### QUESADILLAS DE CHORIZO

*housemade mexican style sausage with oaxaca cheese*

### CAMARONES Y AGUACATE

*chile marinated baby shrimp with avocado purée on corn tortilla disks*

### CHILE RELLENOS

*mini stuffed peppers with mexican cheeses*



# **PARTIES AT THE BAR**



**JUST THROWING A CASUAL “LET’S GET TOGETHER FOR DRINKS” PARTY -  
RESERVE SPACE AT OUR BAR AHEAD OF TIME.**

**FROM 10 PEOPLE AND UP WE CAN CUSTOMIZE OUR BAR  
TO BECOME YOURS.**

## **BEVERAGE PACKAGES**

**ALL OF OUR PACKAGES ALREADY INCLUDE SODA, COFFEE, AND TEA**

**\$2.00 PER PERSON FOR CAPPUCINO AND ESPRESSO SERVICE**

**\$14 PER PERSON FOR 2 ALCOHOL DRINKS**

**\$18 PER PERSON FOR 2 HOURS OF OPEN BAR LIMITED TO  
GLASSES OF WINE, BEER, SANGRIA & HOUSE MARGARITA  
ADDITIONAL \$9 FOR EVERY HOUR AFTERWARDS**

**\$30 PER PERSON FOR 2 HOURS FULL OPEN BAR  
ADDITIONAL \$15 FOR EVERY HOUR AFTERWARDS**

**HOUSE MARGARITA PITCHER (ON THE ROCKS)  
\$40.00 PER PITCHER**

**HOUSE MARGARITA PITCHER (FROZEN)  
\$36.00 PER PITCHER**

**HOUSE MARGARITA PITCHER (FROZEN FLAVOR)  
\$45.00 PER PITCHER**

**WILSON PREMIUM MARGARITA PITCHER (ON THE ROCKS)  
\$48.00**

**SANGRIA PITCHER (ON THE ROCKS) RED OR WHITE  
\$48.00 PER PITCHER**

**PITCHER OF DRAFT BEER \$20**





# TACO BAR



**\$13 PER PERSON** *(minimum 15 people plus tax & gratuity)*

## INCLUDES

### CHOOSE ANY 3 PROTEINS

#### CARNE MOLIDA

*Mexican spiced ground beef*

#### TINGA DE POLLO

*slow braised chicken breast*

#### GRILLED HANGAR STEAK

#### BEER BATTERED TILAPIA

#### HOME MADE MEXICAN STYLE CHORIZO

#### BATTER FRIED SHRIMP *(add \$2 per person)*

#### PASILLA MARINATED FILET MIGNON *(add \$4 per person)*

#### TINGA DE PATO *(add \$4 per person)*

*braised duck legs with tomatoes, onions & orange*

**ADD GUACAMOLE** *(add \$2 per person)*

### CHOOSE ANY 2 TORTILLAS

#### HOUSE MADE SOFT CORN TORTILLAS

#### HOUSE MADE HARD CORN TORTILLAS

#### SOFT FLOUR TORTILLAS

### CHOOSE 1 BEAN

#### REFRIED PINTO BEANS

#### BLACK BEANS

### CHOOSE 3 SALSAS

#### TEQUILA SUNRISE TOMATO SALSA

#### PICO DE GALLO

#### SALSA VERDE

#### SPICY ANCHO CHILE

#### CHIPOTLE MAYO

#### SPICY CHIPOTLE SALSA

#### CREAMY AVOCADO

**ABOVE SUBJECT TO AVAILABILITY; NOT AVAILABLE ON FRIDAY AND SATURDAY EVENINGS**

**INCLUDES MEXICAN RICE / SOUR CREAM / SHREDDED LETTUCE / MEXICAN SLAW / SHREDDED CHEESE**

**WANT TO HAVE A TACO BAR AT YOUR HOUSE OR ANOTHER VENUE, NO PROBLEM**

**WE CAN DELIVER AND SET UP FOR \$50** *(dependent on delivery distance)*

**WE CAN ALSO PROVIDE SERVERS/BARTENDERS PLEASE CALL FOR MORE INFO**

# **OFF PREMISE CATERING**

**Allow us to bring the party to you!**

**We have many options for off premise catering and are able to customize a menu to fit you and your guests needs**

**Delivery of catering orders can be arranged  
if notified in advance**

**We are also able to provide you with full service staff including servers and bartenders upon request**

**If you have any questions or would like something that is not listed on our menu, please do not hesitate to call 914-834-6378 and ask for Rob or Melissa**

**We look forward to making your event one that your friends and family will be talking about for years to come!**

## **Tray Sizes**

**1/2 Trays feed 5-7 people**

**Full Trays feed 10-12 people**

**145 LARCHMONT AVE., LARCHMONT, NY 10538**

**914-834-6378**

**TEQUILASUNRISE1@MAC.COM • WWW.TEQUILASUNRISELARCHMONT.COM**



# STARTERS

## CALAMARES FRITOS

chile dusted crispy calamari, housemade chile mayonaise  
\$75 1/2 tray

## CAMARONES MOJO DE AJO

sauté baby shrimp with garlic & chile oil  
\$110 1/2 tray

## CEVICHE DE CAMARONES

lightly poached baby shrimp marinated in fresh citrus, tomato, red onion & cilantro  
\$110 1/2 tray

## ALMEJAS O CAMARONES DIABLO

sauté clams or shrimp in a spicy tomato chipotle sauce  
\$75 / \$110 1/2 tray

## GUACAMOLE

\$95 1/2 tray

## CHORIZO

sauté Spanish sausage  
\$85 1/2 tray

## EMPANADAS

baked beef turnovers served with salsa verde  
\$65 1/2 tray (26 pc)

## MEXICAN STREET CORN

roasted corn on the cob rolled in sweet cream, cotija cheese & dusted in chile powder  
\$45 1/2 tray

## FLAUTAS

crispy corn tortillas stuffed with shredded chicken topped with guacamole, pico de gallo & sour cream  
\$50 1/2 tray

## QUESADILLAS

housemade corn tortillas seared on the flat top & filled with a blend of Mexican cheeses & cilantro, topped with sour cream & a creamy avocado sauce  
\$55 1/2 tray (18 pcs)

## QUESADOS

soft flour tortillas stuffed with muenster cheese, served with salsa ranchera & sour cream  
\$50 1/2 tray \$60 w/chicken or vegetables \$70 w/steak \$80 w/shrimp

# SALADS

## ENSALADA DE CASA

mixed greens, tomato, cucumber, avocado, red onion, queso fresco & house vinaigrette

\$45 1/2 tray

## ENSALADA DE CESAR

ceasar salad, tomato, croutons, grated cheese

\$50 1/2 tray

## ENSALADA TEQUILA SUNRISE

mixed greens, roasted corn, guacamole, crispy calamari & creamy avocado dressing

\$75 1/2 tray

# SOUPS

CHICKEN • BLACK BEAN • TORTILLA

\$12 quart

# ENCHILLADAS

CHOICE OF SAUCE: MOLE • SUIZA • COLARIDITO • RANCHERA

FULL TRAY:

\$90 chicken • \$100 cheese • \$100 beef

# FAJITAS

SERVED WITH ONIONS, PEPPERS, MUSHROOMS, FLOUR TORTILLAS,  
SOUR CREAM, SHREDDED LETTUCE & PICO DE GALLO

Full Tray: Chicken \$140 Vegetable \$130 Steak \$150 Shrimp \$160

# SIDES

MEXICAN RICE • WHITE RICE • REFRIED BEANS • SAUTÉ RED BLISS POTATOES

\$25 1/2 tray

SEASONAL VEGETABLES

\$30 1/2 tray

CHIPS SALSA

\$3 bag \$7 Quart

# HOUSE SPECIALTIES

## CHILES RELLENO

poblano peppers filled with queso blanco, topped with salsa ranchera & warm corn tortillas  
\$72 1/2 tray (12 pcs)

## CHIMICHANGAS

crisp Mexican rolls filled with shredded beef or chicken, served with sour cream  
Full tray: Chicken \$85 Steak \$95

## BURRITOS

Full Tray \$70 bean • \$80 chicken • \$90 beef

## POLLO EN SALSA AGUACATE

roasted chicken breast topped a creamy avocado sauce, sliced avocado, lettuce & queso blanco  
\$140 Full tray

## TILAPIA AL CILANTRO

pan seared tilapia in a seafood Cilantro sauce  
\$140 Full tray

## SALMON ESTILLO CANCUN

roasted filet of salmon in a white wine parsley sauce  
\$150 Full tray

## CAMARONES

house specialty jumbo shrimp prepared either fried, with a garlic-parsley sauce or spicy chipotle sauce  
\$160 Full tray

## PUNTAS DE FILET MIGNON O POLLO EN SALSA CHIPOTLE

tips of filet mignon or chicken breast, chipotle-tomato sauce served with fresh corn tortillas  
Full Tray \$140 chicken • \$170 beef

## CHURRASCO SONORA

grilled skirt steak served with chimichurri sauce  
Full Tray \$200

## SOLOMILLO

grilled filet mignon with a chile pasilla gravy  
Full Tray \$250

## RISOTTO DE MARISCOS

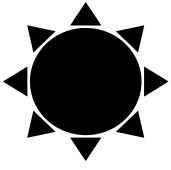
sauté baby shrimp, calamari, mussels & clams served on a bed of zucchini, carrot, corn & manchego cheese risotto  
Full Tray \$160

## MARISCADA EN SALSA VERDE

savory Spanish shellfish stew cooked in a fresh parsley-garlic sauce  
Full Tray \$200

## PAELLA (FOR 2)

classic Spanish saffron baked rice with shellfish & chicken  
Full Tray \$250



# Tequila Sunrise Event Agreement

Client Name: \_\_\_\_\_

Phone: \_\_\_\_\_

Email: \_\_\_\_\_

Event Type: \_\_\_\_\_

Event Location: \_\_\_\_\_

Event Date: \_\_\_\_\_

Event Time: \_\_\_\_\_

# of Guests: \_\_\_\_\_

*(number needs to be confirmed 24 hrs prior to event)*

Menu: \_\_\_\_\_

Price per Person: \_\_\_\_\_

Bar: \_\_\_\_\_

Price per Person: \_\_\_\_\_

Additional Pricing & Special Instructions: \_\_\_\_\_

Price per Person: \_\_\_\_\_

Sub Total: \_\_\_\_\_

Tax 7.5%: \_\_\_\_\_

Gratuity 20%: \_\_\_\_\_

Total: \_\_\_\_\_

Deposit Amount: \_\_\_\_\_

Cash

Check

AMEX

VISA/MC

DISCOVER

## GENERAL CONDITIONS:

Thank you for considering Tequila Sunrise to celebrate your event. To guarantee this reservation, we need a deposit of 25%. This authorizes Tequila Sunrise to keep the deposit should the party fail to show up for the above-mentioned reservation and/or fail to cancel up to 1PM on the day before the reservation. If not the deposit will be used against the balance of the event. Please let us know as soon as possible if you decide that you cannot honor the reservation.

## Accepted Contract:

Client Signature: \_\_\_\_\_

Tequila Signature: \_\_\_\_\_