

ALPASTOR

Events & Catering

Located in

Eagleview Town Center
560 Wellington Square
Exton, PA 19341
(484) 341-8886

Havertown
13 W Benedict Ave
Havertown, PA 19083
(484) 455-4585

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 | Blackened Mahi | 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 | Blackened Mahi Taco

Chicken Enchilada | Carnitas Enchiladas | Smokey Chicken Taco

Pork Belly Al Pastor Taco | Crispy Cauliflower Taco | Blackened Shrimp Taco

Sweet Potato Taco | Mexico City Carnitas Taco

Chicken Fajitas | Mushroom Fajitas

Steak Fajitas +\$6/pp | Shrimp Fajitas +\$6/pp

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

Southwest Chicken Empanadas

Wings - Buffalo, Pineapple Glaze or Dragonfire

Tuna Tostada

Ceviche Tostada

Crispy Brussels Sprouts Skewer

Cheese Quesadilla - protein or mushrooms

Grilled Shrimp Skewer

Nacho Bar- crema, chipotle aioli, corn, beans, jalapeno, pickled onions, jack cheese

Street Taco Station- choice of carnitas, chicken tinga, or taco beef

Elote- chipotle aioli, cotija, tajin

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