

La Choza Group Party Information ~ Dinner

Thank You

We thank you for expressing an interest in dining with us. As La Choza is a small restaurant with limited hours of service, restrictions may apply to the size, date or time that your group wishes to make a special reservation.

My name is **Sarah Carswell**. I am in charge of organizing group events.

Cell: 505 920 1957 I use text messaging to communicate.

Email: sarahcarswell06@yahoo.com

Our hours of operation are:

Monday-Saturday,

Lunch 11-2:30 pm,

Dinner 5:00-9 pm

Closed Sunday

La Choza

905 Alarid St.

Santa Fe, NM 87505

505-982-0909 business

505-982-4032 fax

If for any reason we at La Choza are unable to host your event, we thank you for your consideration. We hope to enjoy serving you on a different occasion.

About La Choza

La Choza is a locally owned & family operated restaurant. We opened on September 4, 1983.

Over the years we have evolved our menu & proudly receive recognition from locals for being a top choice for chile. Recently we added a full bar and offer hand-crafted Margaritas. Our cuisine is made according to the tradition of Northern New Mexican Cooking with a few innovations on the menu. Our chile comes from Hatch and is ground daily to ensure freshness. It is our hope that your experience of dining with us will convey our commitment to our guest service and create a relationship which may grow and evolve over many years.

The building which houses our establishment was once the head quarters of the Mercer Ranch.

The two dining rooms were the ranch's bunk house. Currently the restaurant sits at the southwest corner of the Railyard Park. When the weather is nice, you can sit beneath an original apple tree in our courtyard and see the Railrunner & Santa Fe Southern Railroad trains come and go. We hope you enjoy your visit.

Group Menus & Prices *include gratuity & tax*

We encourage groups who are larger than 14 to utilize our set price menus when separate payments are required. Some exceptions may be made.

- The menu items which are available for groups include some traditional plates with options for vegetarians as well as guests who may need gluten free or non-spicy choices. Guests may modify plates to increase their enjoyment of the meal
- If a regular menu item is not listed, please ask. It may still be an option.
- If you are interested in a *Custom Group Menu*, we can discuss your options.

Dinner~ Group Menu -Prices *include gratuity & tax*

Entree & Non-Alcoholic Beverage \$ 20.00 *per guest*

add Salsa & Chips, \$ 2.00 *per guest*

add Guacamole, Salsa & Chips \$ 5.00 *per guest*

add Dessert \$ 7.00 *per guest*

add Alcoholic Beverage \$ *please inquire*

Kid's Menu & beverage \$ 8.00 *per child*

Room Charge when applicable, *depends on the occasion & season* \$ 125.00 *Price may vary*

For the accommodation of larger parties and special events, we may charge for the use of the space. The cost depends on the season, size of the party, occasion, and the amount of time the space will be reserved to accommodate the event.

Table Cloths & Cloth Napkins *optional* \$ 0.00-80.00 +

We offer complimentary colored disposable table covers.

They come in aqua, yellow, light purple, royal blue, orange, light green, red, pink...

Tablecloths with paper napkins. \$ 50.00

Tablecloths are white.

Table Cloths & Cloth Napkins \$ 80.00

Tablecloths are white. Napkins may be white, red or teal.

Decorations- guests may wish to bring a decorative banner or flowers. \$ n/a

Please feel more than welcome to bring any decorations that will create the ambiance that you want for your occasion. Please let me know & I will work with you to make the space available in time to add such details.

Sample Menu

Housemade Guacamole & Salsa

Served with our Blue & Yellow Corn Tortilla Chips

ENTREES

La Choza's Green chile and Posole are traditionally made with pork.

Vegetarian Style is also available. We have gluten free green chile

Entrees served with choice of Sopaipilla, French Garlic Bread, Flour Tortilla, Blue or Yellow Corn Tortilla.

Enchilada Plate *Vegetarian Style Available*

Blue corn tortillas stacked between two layers of cheese & onions, covered with Red or Green Chile & baked.

Served with pinto beans, posole & a garnish of lettuce and tomato.

Add a choice of Chicken or Seasoned Ground Beef.

Burrito Grande *Vegetarian Style Available*

A large flour tortilla filled with pinto beans & onions, topped with cheese & smothered with Red or Green Chile. Served with posole, lettuce & tomato. Add choice of chicken or Seasoned Ground Beef.

Two Item Combination Plate

Served with your choice of red or green chile, pinto beans, posole, lettuce & tomato.

Blue Corn Burrito

Soft Blue Corn Taco- beef or chicken

Cheese Enchilada

Carne Adovada- pork or chicken

Chile Relleno

Tamale- pork or vegetarian

Crisp Taco Plate (mild or spicy)

Three Blue corn & yellow corn crisp taco shells filled with Choice of Ground Beef, Chicken, Green Chile Beef or Red Chile Beef. Served with a side of lettuce, tomato, salsa, pinto beans & posole.

Fish Tacos

Two folded flour tortillas filled with sauteed white fish of the day, our special spicy sauce, avocado & sliced cabbage. Served with a tropical pico de gallo (pineapple, tomato, onion, jalapeño, cilantro, lime) and Spanish rice. *Mild when made with garlic butter*

ENTREE SALADS

Add Marinated Grilled Chicken Breast or Sliced Avocado...

Bleu Cheese & Roasted Walnut

Fresh mixed greens, roasted walnuts, bleu cheese, tomato.
Served with a House Balsamic Vinaigrette.

Caesar

Romaine Lettuce, Parmesan cheese, house croutons & house-made vegetarian Caesar dressing.

Mixed Greens

Fresh mixed greens, carrots, roasted walnuts, cucumber, bell pepper, & sliced tomato. Choice of Balsamic or Mustard Vinaigrette, Ranch or Italian

Beverages

Coke, Diet Coke, Sprite, Dr. Pepper, Orange Soda, Root Beer, Regular Iced Tea or Raspberry Herbal Iced Tea, Lemonade, Juice (apple, orange, cranberry, tomato), Milk, Chocolate Milk, Coffee, & a selection of Hot Teas

LIQUOR

We have a *Full Bar* & encourage you to try one of our praiseworthy Margaritas.

The purchase of alcoholic beverages is kept on a separate bill to which an additional gratuity plus tax is added. Depending on the situation you may want guests to have access to an open bar or limit the number and selection of drinks you offer as part of the group tab. Here are the most common guest choices.

When the host will pay:

Options for Limited Drink Selections:

One Drink from a limited selection.

You may offer them one alcoholic beverage from a limited selection. If you have a large group you may wish to utilize drink tickets.

More than One, but a specified number from a limited selection.

You may offer them a specified number of alcoholic beverages from a limited selection.

Unlimited Drinks from a limited selection.

You may offer them unlimited drinks from a limited selection.

Options for Open Bar Selections:

One Drink from an Open Bar

You may prefer an open bar with a limit on the number of drinks a guest is offered on the group's tab.

More than One, but a specified number from an Open Bar.

You like the idea of the open selection & more than one drink, but you wish to limit the number.

Open Bar

This mostly speaks for itself. In addition to the bill for the food, the host will be presented with a tab for the alcoholic beverages which will include its own tax & gratuity.

The Guest Pays

It is also an option to open the bar to your guests at their own expense. We request that the guests order drinks from the party's servers. We usually handle this by generating a tab for guests as individuals, pairs, families or groups and at the end of the meal presenting the tab with a gratuity added to the designated tab holders.

Payment

Payment is due at the time of the event, unless a prior arrangement has been made.

We accept all major credit cards: Visa, Mastercard, American Express & Discover.

In most cases, we are also willing to receive payment by check & we always accept the most classic, Cash.

If for any reason a party feels that their expectations were not met & desire compensation, full payment is still due at the time of the event. In such cases a reevaluation of the agreement between the client and the restaurant will be made. If the management finds the restaurant at fault or in disagreement with the original terms, a reimbursement will be made for a percentage of the bill not to exceed 50% of the final bill.