

La Choza Group Party Information ~ Lunch

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.

Group reservations are arranged by **Danielle Vondrak** and **Sarah Carswell**.

To begin discussing an event, please write an email to: lchozasantafe@gmail.com

You may also contact Sarah or Danielle by text message or leave a voice mail.

Danielle Cell: (801) 707-9549

Sarah Cell: (505) 920-1957

La Choza Hours of Operation

Monday-Saturday

Lunch 11:00 - 2:30 pm

Dinner 5:00 - 9:00 pm

Closed Sunday

La Choza

905 Alarid St.

Santa Fe, NM 87505

Business: (505) 982-0909

Fax: (505) 982-4032

If for any reason we at La Choza are unable to host your event, we thank you for your consideration. We hope we are able to serve 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 now offer hand-crafted margaritas. Our cuisine consists of traditional Northern New Mexican Cooking with a few innovations of our own. Our chile comes from Hatch and is ground daily to ensure freshness. We hope your experience of dining with us will convey our commitment to excellent guest service and create a relationship hich may grow 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 end 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 (includes gratuity & tax)

We encourage groups who are larger than 14 to utilize our set price menus when group members plan to pay separately. Some exceptions may be made.

The items on the limited group menus include some traditional plates with options for vegetarians and vegans, as well as guests who may need gluten-free or non-spicy choices.

Guests may modify plates to increase their enjoyment of the meal and honor dietary preferences.

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.

Lunch ~ Group Menu

\$19.00 <i>per guest</i>	“Basic” - Salsa & Chips, Entree & Non-Alcoholic Beverage
\$21.00 <i>per guest</i>	“Most Popular” - Add Guacamole to the above option
\$7.00 <i>per guest</i>	Add Dessert
\$ please inquire	Add Alcoholic Beverage

Other Details

Sheet Cake

\$ please inquire

We have had Retirement and Graduation parties who wish to bring in a sheet cake for dessert. We can offer paper plates to serve the cake on. Let us know if you have a color preference for the plates.

Room Charge

When accommodating 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.

Room Charge when applicable **\$150.00 - \$500.00**

Tablecloths

We offer complimentary, colored disposable table covers. They come in aqua, yellow, light purple, royal blue, orange, light green, red and pink.

Depending on the event, you may want to use linen tablecloths instead. We offer the option to rent white tablecloths.

Tablecloths with paper napkins **\$50.00**

Table Cloths with Cloth Napkins **\$80.00**
Napkins may be white, red or teal

Decorations

Guests may wish to bring banners, flowers or other decorations of their own. You are more than welcome to bring any decorations that will create the ambiance you want for your occasion. Please let us know & we will work with you to make the space available in time.

LIQUOR

We have a full bar and 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 choices.

WHEN THE HOST PAYS

Options for Limited Drink Selection

One Drink From a Limited Selection

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

A Specific Number From a Limited Selection

You may offer more than one drink per guest, but limit it to a specific number of alcoholic beverages from a limited selection.

Unlimited Drinks From a Limited Selection

You may offer an unlimited number of drinks per guest 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 in the group's tab.

A Specific Number From an Open Bar

You like the idea of an open selection & more than one drink, but you still choose to limit the number of drinks per guest.

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 gratuity & tax.

WHEN THE GUEST PAYS

It is also an option to open the bar to your guests at their own expense. We request that guests order drinks from the party's servers. We usually handle this by generating a tab for guests as individuals, pairs, families or groups. At the end of the meal, this tab is presented 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: Vias, Mastercard, America Express & Discover. In most cases, we are also willing to receive payment by check, and we always accept 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 final bill, not exceeding 50%.

Welcome to La Choza

Starter

HOUSEMADE GUACAMOLE & SPICY TOMATO SALSA

Served with our Blue & Yellow Corn Tortilla Chips

Entrees

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

- Our **Red & Green Chile** are both spicy.
- We have **gluten free Green Chile**.
- La Choza's Green chile and Posole are traditionally made with **pork**. **Vegetarian Style** is also available.

***Carne Adovada**

Lean pieces of Chicken or Pork slowly cooked in a rich marinade of chile caribe, oregano & spices. *Gluten Free*

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 *Vegetarian Style Available*

Items are 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- red chile 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.

CHALUPA (mild)

One large crisp flour tortilla bowl filled with beans, lettuce, cheese, salsa, guacamaloe & sour cream. Served with housemade corn tortilla chips. Add choice of chicken or Seasoned Ground Beef.

MIXED GREEN SALAD with Marinated Grilled Chicken Breast or Sliced Avocado

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

A Sweet Treat

SOPAIPILLA fresh with honey

Beverages

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