

# PACKAGE 1

## STATION APPETIZER

- Flautas**  
Deep fried rolled up corn tortilla, stuffed with chicken, served with tomatillo deeping sauce.
- Nachos**  
Crispy corn tortilla spread with refried beans and melted cheese.
- Empanaditas**  
Turnover filled with ground beef, served with a mild tomato sauce.

## MAIN COURSE

- Coyote's Fajitas**  
Marinated Sizzling strips of steak or chicken, topped with sautéed onions and bell peppers, served with side dish of flour tortilla, guacamole, sour cream and pico de gallo.
- Arroz con Pollo**  
Chunks of chicken breast with olives, onions, tomatoes and cilantro, simmered in a in a casserole with rice.
- Carnitas de Puerco**  
Chunks of pork shoulder cooked slowly with orange juice, served in the sauce of your choice: Mole poblano, adobo, red tomato or green tomatillo.
- Bistec Encebollado**  
Angus round fried steak with sautéed onions.

## DESSERT & COFFEE

- Pudding de Pan**  
Baked on the premises golden brown bread pudding served with vanilla ice cream.
- Sopapillas**  
Fried flour tortilla sprinkled with cinnamon, sugar & honney, served with vanilla ice cream.

**\$21.95 per person**



# PACKAGE 4

- COMBINE PACKAGES 1,2 & 3  
+ 2 Hour of Open Bar  
\* Limited to One at a Time  
\* Margarita, Sangria, Wine, Beer

**\$55.00 per person**

## Catering Menu

TRAY FOR 15 PEOPLE

- CHICKEN WITH GARLIC SAUCE 60.00
- CHICKEN WITH SAFFRON RICE 60.00
- BEEF STEW / Carne Guisada 96.00
- PORK SHOULDER / Carnitas de Cerdo 80.00
- SHRIMP WITH GARLIC SAUCE 90.00
- CAMARONES al Ajillo (50 pcs)
- PAELLA (15-20 People) 120.00
- SALMON EL COYOTE 150.00
- CAMARONES CON COCO (50 pcs) 90.00
- SWEET PLANTAINS 20.00

- CHIMICHANGAS / Beef or Chicken 2.00 each
- CHICKEN WINGS 1.00 each
- EMPANADAS / Beef or Chicken 0.75¢ each
- CHICKEN FLAUTAS 1.50 each

LARGE TRAY

- SALAD 25.00
- RICE 22.00
- BEANS 22.00

# PACKAGE 2

## STATION APPETIZER

- Flautas**  
Deep fried rolled up corn tortilla, stuffed with chicken, served with tomatillo deeping sauce.
- Nachos**  
Crispy corn tortilla spread with refried beans and melted cheese.
- Empanaditas**  
Turnover "filled with ground beef, served with a mild tomato sauce.

## MAIN COURSE

- Huachinango Veracruz**  
Fresh filet of red snapper Veracruz style, slowly cooked in a light tomato sauce, chopped onions, roasted garlic and sauza tequila.
- Pollo al Ajillo**  
Boneless chicken breast sautéed with fresh roasted garlic and Chilean sauvignon blanc.
- Carnitas de Puerco**  
Chunks of pork shoulder cooked slowly with orange juice, served in the sauce of your chuoice: Mole poblano, adobo, red tomato or green tomatillo.
- Bistec ranchero**  
Grilled sirloin steak butterfly cut, served with slowly cooked onions and poblano peppers, in a guajillo mild sauce

## DESSERT & COFFEE

- Pudding de Pan**  
Baked on the premises golden brown bread pudding served with vanilla ice cream.
- Sopapillas**  
Fried flour tortilla sprinkled with cinnamon, sugar and honey, served with vanilla ice cream.

**\$23.95 per person**

Includes one glass of ginger ale or sprite (first round only)



# PACKAGE 3

## APPETIZER STATION

- Flautas** - Deep fried rolled up corn tortilla, stuffed w/chicken served with tomatillo deeping sauce.
- Nachos** - Crispy corn tortilla spread with refried beans and melted cheese.
- Empanaditas**  
Turnover filled with ground beef, served with a mild tomato sauce.

## MAIN COURSE

- Salmon Asado**  
Fresh filet of Atlantic Salmon broiled. Served in a bed of cream sauce made of fresh aromatics herbs.
- Camarones al Ajillo** - Shrimp sautéed with fresh roasted garlic and Chilean sauvignon blanc.
- Pollo a la Crema**  
Boneless chicken breast sautéed with heavy cream vegetables, zuquini, onions, mushrooms and tomato
- Bistec a la pimienta**  
Grilled sirloin steak with cracked black pepper corns, served in a cabernet red wine sauce.

## DESSERT & COFFEE

- Pudding de Pan** - Baked on the premises golden brown bread pudding served with vanilla ice cream.
- Sopapillas**  
Fried flour tortilla sprinkled with cinnamon, sugar & honey, served with vanilla ice cream.

**\$26.95 per person**

Includes one glass of sangria (First round only)



# HAPPY Hour

- Monday to Wednesday (all day)  
Thursday 2pm- 8pm  
Friday to Sunday 2pm - 6pm

- |           |             |
|-----------|-------------|
| Beer      | \$ 5.00     |
| Margarita | \$ 5.00     |
| Sangria   | \$ 5.00     |
| Wine      | \$ 5.00     |
| Wings     | ¢ 0.60 each |
| Appetizer | \$ 3.00     |

## Drinks

- |                   |          |
|-------------------|----------|
| Pitcher Sangria   | \$ 27.00 |
| Pitcher Margarita | \$ 45.00 |
| Bottle Wine       | \$ 25.00 |
| Beer              | \$ 6.00  |
| Sangria (Glass)   | \$ 7.00  |
| Margarita (Glass) | \$ 8.00  |

## Mariachis

- Friday 7pm to 10pm  
Sunday 6pm - 9pm



# El Coyote

## RESTAURANT

Mexican Cuisine



# PARTY PACKAGES MENU

FREE DELIVERY  
80-18 Northern Blvd.  
Jackson Heights, NY 11372

**Tel: 718 651.4874**

Breakfast Buffet Available

[www.elcoyoteny.com](http://www.elcoyoteny.com)