

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.

\$22.95 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

LARGE TRAY
(15 people)

CHICKEN WITH GARLIC SAUCE Pollo al Ajillo	60.00
CHICKEN WITH SAFFRON RICE Arroz con Pollo	60.00
BEEF STEW Carne Guisada	96.00
PORK SHOULDER Carnita de Cerdo	80.00
SHRIMP WITH GARLIC SAUCE (50 pc) Camarones al Ajillo	90.00
SALMON EL COYOTE	150.00
PAELLA (15 to 20 people)	120.00
COCONUT SHRIMP (50 pc) Camarones con Coco	90.00
SWEET PLANTAINS Platanos Maduros	20.00

CHIMICHANGAS (Beef or Chicken)	2.00 each
CHICKEN WINGS	1.00 each
BEEF or CHICKEN EMPANADAS	0.75 each
CHICKEN FLAUTAS	1.50 each

SALAD (Large Tray)	25.00
RICE (Large Tray)	22.00
BEANS (Large Tray)	22.00

Prices do not include 18% gratuities and sales tax

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 sauja 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.

\$24.95 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.

\$27.95 per person

Includes one glass of sangria (First round only)



HAPPY Hour

Mon to Wed (all day)

Thurs 2 - 8pm

Fri to Sun 2 - 6pm

Beer	\$ 5.00
Margarita	\$ 5.00
Sangria	\$ 5.00
Wine	\$ 5.00
Wings	¢ 0.60 each
Appetizer	\$ 4.00

Drinks

Pitcher Sangria	\$ 33.00
Pitcher Margarita	\$ 47.00
Bottle Wine	\$ 25.00
Beer	\$ 6.00
Glass Sangria	\$ 8.00
Glass Margarita	\$ 8.00

Mariachis

Friday 7pm to 10pm

Sunday 6pm - 9pm



El Coyote

RESTAURANT

Mexican Cuisine

FREE DELIVERY

70-09 Austin Street 2nd Fl.
Forest Hills, NY 11375

(718) 268-0777

Brunch - Catering

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