

Tacos:

Single Taco: (choice of meat or vegetarian) on a corn tortilla topped with fresh salsa. **\$3.25**

Taco Platter: two tacos (choice of meat) on corn tortillas, rice, beans, cabbage salad, fresh salsa, and chips. **\$9.95**

Bob's Taco Platter: two tacos with mushrooms, carrots, and zucchini sauté on corn tortillas; Monterey Jack cheese, rice, beans, cabbage salad, fresh salsa, and chips. **\$9.95**

Balazo Taco Platter: two tacos with sautéed Nopales and Mexican goat cheese on corn tortillas; rice, beans, cabbage salad, fresh salsa, and chips included. **\$9.95**

Burritos:

Includes choice of meat with rice, beans, and fresh salsa. Served with chips and cabbage salad. **\$7.50**

Pollo Asado: lightly seasoned charbroiled chicken

Carne Asada: charbroiled steak

Carnitas: slow-roasted pork

Chile Verde: tender roasted pork in green tomatillo sauce.

Carne Desabrada: shredded beef in spicy tomato sauce

Pollo en Mole: chicken in mole sauce

Burrito Mojado: Super burrito of your choice, unwrapped and covered with sauce and melted cheese. **\$10.50**

Vegetarian Burritos:

All come served with chips and cabbage salad.

Jerry's Burrito: fresh tender Nopales cactus, beans, Mexican goat cheese, rice, and fresh salsa. **\$7.50**

Bob's Burrito: zucchini sauté with carrots, onions, garlic, and mushrooms, jalapeno rice, black beans, and fresh salsa. **\$7.50**

Chile Relleno Burrito: fresh pasilla pepper filled with imported Panela cheese, rice, beans, and fresh salsa. **\$7.50**

Basic Burrito (Your Choice of Beans, Rice, and Cheese) **\$5.45**

Super Burritos: add **\$1.50**

(With guacamole, sour cream, and cheese)

Seafood:

Fish Taco Platter: two fish tacos on corn tortillas, topped with hot sauce, onions, and cilantro. Served with jalapeno rice, black beans, cabbage salad, chips, and salsa. **\$10.95**

Las Brisas: a seafood delight of rock prawns and octopus in a lightly spiced tomato broth, topped with avocado slices, onion, tomato, cilantro, and fresh squeezed limejuice. Served with a side of jalapeno rice, crackers, and fresh squeezed lime. **\$12.95**

Tostada de Ceviche: tostada with fish marinated in fresh lime juice. Served on a bed of jalapeno rice and topped with avocado slices. **\$ 8.95**

Shrimp Enchiladas*: shrimp sautéed with peppers made into enchiladas. Served with rice, beans, guacamole, sour cream, cabbage salad, and chips. **\$12.95**

Seafood Salad*: fresh greens topped with a mix of shrimp, octopus, calamari, tomatoes, sliced eggs, and tossed in a light red wine vinaigrette. **\$11.95**

Burrito Vallarta: sautéed rock prawns with fresh, tender Nopales cactus, sweet red peppers, jalapeno rice, black beans, and fresh salsa. Served with cabbage salad and chips. **\$11.95**

Vallarta Quesadilla: sautéed rock prawns, zucchini, mushrooms, onions, carrots, garlic, and cheese blended together in a jalapeno oregano flour tortilla. Served with fresh cabbage salad and chips. **\$11.95**

Platillos/Platters:

All of our specialty platters include rice, beans, guacamole, sour cream, chips, and fresh salsa. **\$11.95**

Pollo Asado Platter: lightly seasoned charbroiled chicken.

Carne Asada Platter: charbroiled steak.

Carnitas Platter: slow-roasted pork.

Chile Verde Platter: tender roasted pork in green tomatillo sauce.

Carne Desebrada Platter: shredded beef in spicy tomato sauce.

Chicken Mole Platter: tender chicken simmered in mole sauce from an old family recipe (including an assortment of ground mild peppers and spices).

Enchiladas al Balazo: two chicken, beef, or cheese enchiladas.

Tamales Platter: two fresh, hand-made tamales (chicken, pork, or vegetarian) covered in sauce and cheese.

Flautas Platter: three corn tortillas stuffed with chicken, rolled, and fried. Topped with lettuce, guacamole, sour cream, tomato and onion slices.

Chile Relleno Platter: two sautéed fresh pasilla peppers filled with imported panela cheese in a light egg batter.

Salads, Nachos, Soup & Sandwiches:

Fresh Fruit Salad*: a colorful mix of seasonal ripe fruits. **\$5.95**

Taco Salad: choice of meat or vegetarian, lettuce, beans, rice, guacamole, sour cream, cheese, and fresh salsa. Choice of shell: spinach, whole wheat, flour, tomato, or jalapeno. **\$9.95**

Green Salad*: a plate of tossed to order greens, topped with tomatoes, red onion, and croutons. Your choice of Caesar dressing or Vinaigrette. **\$6.95**
With Chicken: \$9.95

Caesar Salad*: a plate of tossed to order greens with croutons and Parmesan cheese. (Traditional Caesar dressing made with anchovies.) **\$6.95**
With Chicken: \$9.95

Tostada con Carne: a tostada layered with refried beans, your choice of meat, lettuce, and grated cheese. Served on a bed of Mexican Rice. **\$8.95**

Super Nachos: choice of meat, beans, and cheese. Topped with guacamole, sour cream, and fresh salsa. **\$9.95**

Super Vegetarian Nachos: zucchini sauté with mushrooms, onions, carrots, garlic and spices, beans, and cheese. Topped with guacamole, sour cream, and fresh salsa. **\$9.95**

Quesadilla Suiza: large flour tortilla filled with your choice of meat and cheese. Served with cabbage salad and chips. **\$8.95**

Tortas (Steak or Chicken): Mexican sandwich. Served on a large French roll with grilled cheese, a light spread of refried beans, sour cream, avocado slices, lettuce, tomato, onion, and chopped jalapeno peppers. **\$8.95**

Chicken or Albondigas (Meatball) Soup – See Locations

Delicious Homemade Stock with either Chicken or Meatballs and fresh Vegetables. Served with Rice & Tortillas. **\$8.95**

Child Menu Items:

Bean, Rice, and Cheese Burrito **\$4.95**

Bean, Rice, and Meat Burrito **\$5.95**

Quesadilla with Cheese **\$5.45**

Quesadilla with Meat **\$5.95**

Junior Enchilada Platter **\$6.95**

Junior Pollo Asado Platter **\$6.95**

Junior Carne Asada Platter **\$6.95**

Side Orders:

One Hand-made Tamale **\$3.95**

Chips and Salsa **\$2.95**

Flour Quesadilla **\$6.95**

Flautas (2) **\$4.50**

Mexican or Jalapeno Rice **\$2.50**

Black, Pinto, or Refried Beans **\$2.50**

Cabbage Salad **\$2.50**

Guacamole **\$2.25...\$3.95**

Sour Cream **\$.75...\$1.50...\$2.95**

Fresh Salsa **\$1.50**

Drinks:

Aguas Frescas **\$1.95**

Fountain Sodas **\$1.95**

Imported Mexican Sodas **\$2.25**

Fresh Squeezed Orange and Carrot Juice **\$3.75**

Domestic Beer **\$2.95**

Mexican Beer **\$3.50**

Wine Glass (red or white) **\$3.50**

Wine by the Bottle **\$12.00**

**LET EL BALAZO CATER YOUR NEXT PARTY OR MEETING.
DELICIOUS FRESH FOOD FROM \$11.95 PER PERSON.**

**785 Oak Grove
Concord, California
(925) 969-9978**

**Fax: (925) 969-9994
Phone Orders Welcome!**

***Check with your personal cook. Not available at all locations.
(If allergic to any foods, please notify your personal cook. They will be happy to help you in making an appropriate selection.)**

Legendary Catering By El Balazo

Dear Valued Customer,

Thank you for your interest in El Balazo. El Balazo has ten convenient locations to serve you, including San Ramon, Danville, Pleasanton, Lafayette, Concord, Pittsburg, and our birthplace of San Francisco. We serve delicious, quality food at affordable prices.

For as low as \$11.95 per person, El Balazo will satisfy even the pickiest of eaters. Your catering meal includes entrees of your choice (see page two of this brochure), Mexican rice, beans, Mexican cole slaw, guacamole, sour cream, flour and corn tortillas, chips, a variety of fresh salsas, and at no additional charge, all the disposable plates, napkins, eating utensils, and serving utensils. Additional options include delivery, appetizers, vegetarian items, seafood entrees, a variety of beverages, and equipment rental.

Your food is placed in heavy-duty aluminum foil pans, which not only travel well, but are excellent for keeping your food at its required temperature. These containers are proportioned to fit in your oven if reheating is necessary. All containers are clearly marked and labeled with their contents.

When you are ready to order your entrees, we generally observe the following. For parties less than 10, we recommend that you order one entrée. For parties of 11-30, we suggest that you order a maximum of two entrees. For parties of 30-75 guests, we suggest that you order no more than three entrees and for gatherings larger than 75, we suggest ordering up to four entrees.

As a family-run operation, with more than 40 years experience, we can handle any of your specific needs, with your satisfaction being our primary concern. Our business encompasses all types of events, both business and personal, from as small as five people to more than 500. As owners, we are personally available to you. Our motto is "Absolutely Fresh!" because everything you order will be made with you in mind, just before you pick it up or we deliver.

Our knowledgeable catering staff is ready to assist you. If you have any additional questions or would like to place an order, simply call one of our catering managers at (800) 230-5155.

Marino & Nicole Sandoval

Entrée Items

Pollo Asado: Tender chicken marinated in a blend of Mexican spices and charbroiled and cut into fajita strips.

Carne Asada: This steak is charbroiled (peppers and onions optional if you Prefer It fajita style), and seasoned with spices and garlic. Delicious!

Carne Desebrada: Our tender shredded beef is slowly cooked in fresh tomato sauce.

Carnitas: This slow roasted pork has been trimmed & simmered until tender.

Chile Verde: Our Carnitas, once it has been roasted, is simmered in a spicy green tomatillo sauce.

Chicken Mole: Our mole sauce is made from an old family recipe dating back centuries. It includes a mix of ground mild peppers and spices. Cannot be duplicated anywhere (contains peanut product).

Chile Relleno: Fresh garden pasilla pepper, first grilled and peeled, then filled With imported panela cheese, tossed in a light egg batter, and fried.

Tamales: Handmade by us. Chicken mole, chile verde, or vegetables, surrounded by a corn masa and then steamed in a cornhusk. They are served stripped from the husk and covered with sauce and cheese. A Mexican favorite.

Enchiladas: Corn tortillas, filled with your choice of chicken mole, shredded beef, pork chile verde, vegetable or cheese. They are rolled and topped off with sauce and cheese.

Appetizer Items

Cheese Quesadillas: In a Flour, Jalapeno, Tomato, Wheat or Spinach Tortilla

\$ 1.50 per person

Meat Quesadillas: With your choice of meat (Chicken, Steak or Pork) In a Flour, Jalapeno, Tomato, Wheat or Spinach Tortilla

\$ 1.95 per person

Vallarta Quesadillas: With Prawns, Vegetables & Tomato Sauce on a Jalapeno Tortilla.

\$ 2.50 per person

Chicken Flautas: Corn Tortillas stuffed with Chicken, Rolled & Deep Fried

\$ 1.50 each

Guacamole & Chips: (For 10 to 15 People)

\$ 38.00

Chips & Salsa: (For 10 to 15 People)

\$ 23.00

Ceviche & Chips: (For 10 to 15 People)

\$ 32.50

Mini Tamales: Chicken Mole, Pork & Vegetable (Served In Husk)

\$ 1.95 each

Black Bean Salad: Black Beans, Tomatoes, Onions & Cilantro

(For 10 to 15 People)
\$ 23.00

Refried Beans & Cheese: (For 10 to 15 People)

\$ 23.00

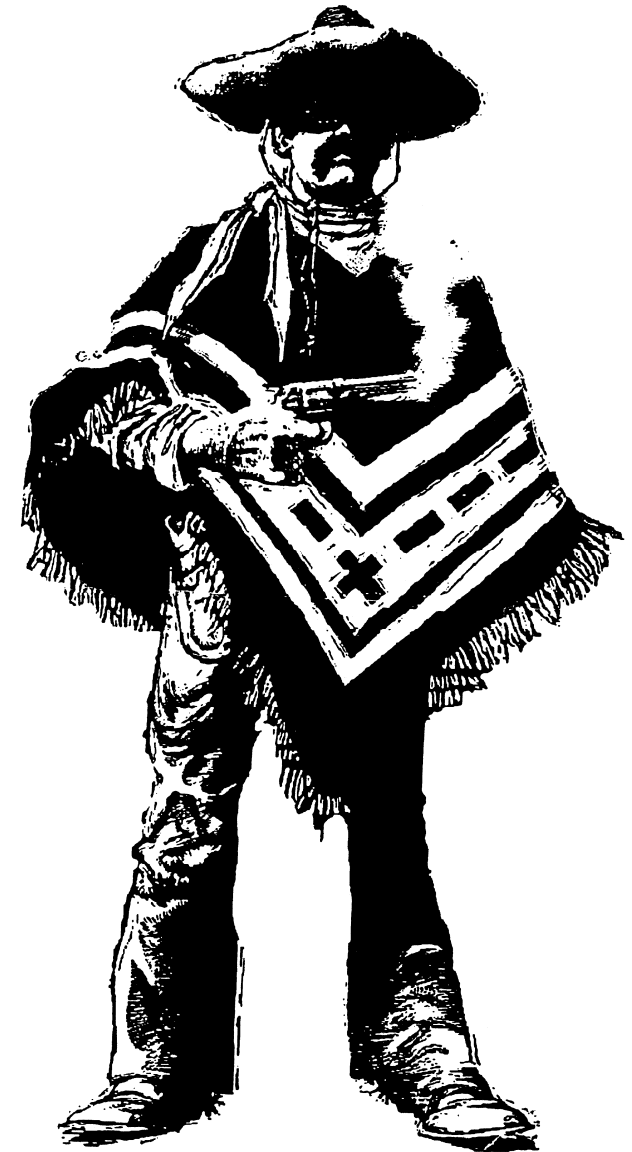
Desserts

Seasonal Fresh Fruit: (For 10 to 15 People)

\$ 38.00

Flan Caramel:

\$ 2.75 per serving



El Balazo, Concord
(925) 969-9978