



## FAX COVER PAGE

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Please note that you are welcome to alter any of these menus to your liking and budget. We would be happy to work with you.

Once you've had the opportunity to review this proposal, we'd be more than happy to answer any questions or help you make any special arrangements with staffing and equipment with which we may be of assistance.

We look forward to the opportunity of working with you!

Sincerely,



## **OWNERS**

Hospitality Management Services is a restaurant and catering management company specializing in concept and brand development. Our team of experts has over 100 years of combined experience in the restaurant industry.

Blair Salisbury (4<sup>th</sup> generation restaurateur) and Diego Fernandez founders of **Hospitality Management Services**, continue the El Cholo family philosophy into their newest concepts Dona Rosa Bakery & Taqueria, Barn Burner BBQ. and our HMS Catering division.

Our philosophy of dining is for you, the guest to feel as if you are having dinner in our own home. That same brand of hospitality is further presented in our catering division offering a variety of menu concepts and great service brought into your home as the consummate host.

## **El Cholo Café, Pasadena – Independantly owned and operated**

Authentic and Traditional Mexican dishes, many entrees featured are from family recipes dating back to 1923. Listed alongside classics such as the

combination plates and our famous Green Corn Tamales are the newer comidas especiales, including Nachos and Fajitas. In 1967 margaritas were introduced and El Cholo has been pouring thousands a day ever since.

## **Dona Rosa Bakery & Taqueria**

Doña Rosa Bakery & Taqueria will raise the bar on how the public at large views Mexican food. “People tend to equate Mexican food with that of Taco Bell, Baja Fresh & El Pollo Loco when in reality those businesses are barely scratching the surface of the culture, flavor & diversity that the history of Mexico has to offer us,” says Blair Salisbury, owner of Doña Rosa and nearby El Cholo Pasadena.

“Our goal is to allow people to enjoy more traditional Mexican items from the beginning of their day to the end of their night without skipping a beat in their busy schedules.”

## **Barn Burner Barbeque**

Our mission here in good ol’ Pasadena is to bring the glorious art of Texas-style barbeque to you poor misguided folk out here in California. Ya see, while someone learned y’all that a barbeque is a hot, metal pail somewheres in you backyard, the truth is somethin’ else. We Texans learn at an early age that the key to great barbeque is in the smoke. Now, this aint the kind of smoke that your neighbors up there in Northern California are into, this is smoke that can only be found in pure Hickory.

Now, if you don’t quite feel like comin’ to us, we’d be happy to come to you. We’ll fire up our ol’ fire truck and load her up with some good eats and make our way right up to your spread. Take a peep at some of the caterin’ packages and give us a holler and we’ll set somethin’ up for ya right quick.



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# Michoacan Menu

## Taco and Tostada Bar

Beef Taquitos wrapped in Blue Corn tortilla  
Beef Machaca  
Shredded Breast of Chicken  
Roasted Carnitas

## Accompanied with

Black or Pinto Beans  
Spanish Rice  
Crispy Flour Tortilla Shells  
Corn and Flour Tortillas  
Shredded Lettuce  
Aged Cheddar Cheese  
Tomatoes  
Sour Cream  
Guacamole  
Pico de Gallo  
Cheese  
Three Colored Homemade Tortilla Chips with  
Salsa

\$17.50 per Guest



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## Sonora Dinner Menu A

### **Appetizers**

Chimichangas stuffed with Chicken and  
Monterey Jack Cheese  
Taquitos-Machaca Beef and Chicken wrapped  
in Red Corn Tortillas

## **Entrees**

Blue Corn Chicken Enchiladas  
Marinated breast of chicken wrapped with  
blue corn tortillas and topped with a  
Tomatillo sauce  
Cheese Enchilada filled with aged Cheddar  
Cheese and Marinated Onions

OR

Beef Tostada-Crisp Flour Shell topped with  
Black Beans, Grilled Arrachera Steak, mixed  
Green Salad  
Accompanied with  
Spanich Rice  
Black or Pinto Beans  
Three Colored Homemade Tortilla Chips  
Homemade Salsa  
\$18.50 per Guest



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## Puebla Dinner Menu

### **Appetizers**

Chimichangas-A variety of Bean and Chicken  
Taquitos

Machaca Beef and Chicken wrapped in Red Corn  
tortillas  
Quesadillas-Monterey and Cotija Cheese with  
Tomato and Basil  
And  
Three Cheese and Smoked Corn Quesadilla

**First Course**

Caesar Salad

**Entrees**

Grilled Chicken Breast smothered con Mole  
Poblano

Plato de Carnitas-Marinated Roasted Pork

Enchiladas-Filled with Aged Cheddar and Monterey  
Jack Cheese

**Accompanied with.....**

Mixed Vegetables  
Flour & Corn Tortillas  
Spanish rice  
Pico de Gallo  
Black or Pinto Beans  
Three Colored Homemade Chips  
Nopales  
Homemade Salsa

\$21.95 per Guest



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Yucatan Dinner Menu

**Appetizers**

Chicken Panucho-Corn tortillas filled with  
beans, Chicken Achiote, Marinated Red Onions,  
Jalapenos and Avocado  
Chimichangas-A variety of Bean, Chicken and  
Spinach

### **First Course**

Caesar Salad

### **Entrees**

Chicken and Rajas Tamale-Covered with a  
Tomatillo Sauce

Enchiladas-Filled with Aged Cheddar and Monterey  
Jack Cheese

Picadillo Poblano Chile Rellenos with Guajillo  
Sauce

Rolled Chicken Breast-Stuffed with Spinach,  
Monterey Jack Cheese, Tomato & Basil Jalapeno  
Sauce

Served with a Tequila Lime Cream Sauce

### **Accompanied with.....**

Mixed Vegetables

Flour & Corn Tortillas

Spanish Rice & Refried Pinto Beans

Guacamole, Sour Cream & Pico de Gallo

Three Colored Homemade Chips

Homemade Salsa

Fresh Fruit Basket

\$30.00 per Guest



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# Mexico City Dinner Menu

## **Appetizers**

Ground Beef and Chorizo Sopes-topped with Cabbage,  
Salsa &

Cotija Cheese

Quesadilla Con Queso-filled with Roasted Corn,  
Mushrooms, Monterey Jack Cheese and Fresh Herbs

Chimichangas- A Variety of Chicken and Spinach

## **First Course**

Fresh Sonora Garden Salad with Raspberry Vinaigrette

## **Entrees**

Carne Arrachera with Salsa Quemada

Enchiladas-Filled with Aged Cheddar and Monterey Jack  
Cheese

Grilled Breast of Chicken with Pipian Verde Sauce

Shrimp Fajitas Sautéed with fresh mixed vegetables

### **Accompanied with.....**

Flour & Corn Tortillas

Black or Pinto Beans & Spanish rice

Guacamole, Sour Cream, & Pico de Gallo

Three Colored Homemade Chips

Homemade Salsa

Fresh Fruit Basket

Gourmet Coffee

\$35.00 per Guest



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OAXACA DINNER MENU

## **Appetizers**

Bean and cheese Gordita  
Vegetable & Jack Cheese Enpanada  
with Ancho Chile Sauce

## **First Course**

Ambiente Salad

## **Entrees**

Breast of Chicken with Oaxacan Mole Sauce

Roasted Poblano Pepper  
stuffed with Shrimp and Cotija Cheese

Steak fajitas  
Marinated tender strips of Beef, sautéed with  
fresh vegetables,  
served on a sizzling skillet

\$25.95 per Guest



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# FAJITA COMBO

Caesar Salad

Chicken or Beef Fajitas

Accompanied with....

Refried Beans

Spanish Rice

Aged Cheddar cheese

Guacamole

Sour Cream

Pico de Gallo

Corn & Flour Tortillas

Three colored homemade chips with Salsa

\$18.95 per person



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## Group Specials

All Catering packages are served with

1 Quart of Barn Burner Original or Spicy B.B.Q. Sauce

*Catering packages serves 10 partners*

Choice of Two Sides (1 Quart each) and One Dozen Rolls

Sides to choose from:

Trail Beans, Tater Salad, Cole Slaw, Creamed Corn and Mac & Cheese

(Disposable plates and eating utensils are included)

**The Duke** \$ 155.00  
12 Baby Back Ribs  
12 Beef Dinosaur Ribs  
2 lb. Beef Brisket  
12 Quarter Chicken

**The Lasso** \$ 160.00  
12 Beef Dinosaur Ribs  
2 lb. Of sliced Tri - Tip  
12 Hot Links  
12 Quarter Chicken

**The Ranger** \$ 155.00  
12 Beef Dinosaur Ribs  
1 lb. Sliced Tri-Tip  
1 lb. Pulled Pork  
1 lb. Brisket  
6 Hot Links  
12 Quarter Chicken

**Rib & Chicken Dinner** \$ 160.00  
Choice of  
4 Racks of Beef Ribs or  
4 Racks of Baby Backs or  
AND 3 Whole Chickens (halved)  
(Or a mix of both ribs)

**BBQ Chicken Dinner** \$ 115.00  
5 Whole Chickens (halved)

**Pulled Pork / Brisket** \$ 85.00  
Choice of  
5 Pounds of Pulled Pork,  
Sliced Brisket  
(or a mix of both)

**Tri - Tip Dinner** \$ 125.00  
5 Pounds of Sliced Tri - Tip



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*And one more.....*

**Rib & Tri - Tip Dinner** \$ 160.00  
Choice of  
4 Racks of Beef Ribs, or  
4 Racks of Baby Back  
3 Pounds of Sliced Tri - Tip  
(or a mix of both ribs)

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## Po-Boy Sandwich Fair

Our Sandwiches are served with 2 Quarts of Cole Slaw,  
1 Quart of Barn Burner Original or Spicy B.B.Q. Sauce  
And 2 Quarts of any one side

*All Sandwiches are individually wrapped*

*All Sandwich packages serves 10 partners*

Tri - Tip Sandwiches - Thinly sliced	\$ 95.00
Pulled Pork Sandwiches - Shredded	\$ 80.00
Brisket Sandwiches - Thinly sliced	\$ 89.95
Chicken Sandwiches - Shredded with B.B.Q Adobo with Lettuce, Tomato, marinated onions and Cheese	\$ 89.95
Hot Link Sandwiches Thinly Sliced	\$ 80.00
OR TRY OUR:	
BIG BUBBA Sandwich ( 3 Feet of Pulled Pork )	\$ 125.00
BIG BUBBA Sandwich ( 3 Feet of Brisket)	\$ 150.00



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## SALADS

*serves 10 partners*

Wedge Salad - ¼ Iceberg Lettuce Wedge topped with Cherry Tomatoes, and choice of Dressing	\$ 35.00
Cobb Salad - Brisket, Boiled Eggs, Chopped Tomatoes, Baby Corn, Topped with Blue Cheese Crumbles And Choice of Dressing	\$ 45.95
Smoked Chicken Salad - Romaine Lettuce, Cherry Tomatoes, and choice of Vinaigrette or Ranch Dressing	\$ 40.00

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## DESSERT

### Half Pan (Serves 10)

Bread Pudding - with Cranberry Sauce on the Side	\$ 24.95
Peach Cobbler - with Whipped Cream on the Side	\$ 24.95
Chocolate Cake	\$ 24.95

Or

### Whole Pan (Serves 20 - 25)

Peach Cobbler	\$ 50.00
Apple Cobbler	\$ 60.00
Chocolate Cake	\$ 60.00



## BARN BURNER MENU

### OUR BASIC MENU

CHOOSE FROM ANY OF THE FOLLOWING:

Protein by the pound	½ Pound	1 Pound
Baby Back Ribs	\$ 12.00	\$ 23.50
Tri - Tip	\$ 11.25	\$ 19.75
Beef Ribs	\$ 5.75	\$ 10.50
Brisket	\$ 8.25	\$ 14.75
Pulled Pork	\$ 5.50	\$ 10.25
Hot Links	\$ 4.75	\$ 8.75

*And.....*

Chicken	
Quarter (drk)	\$ 19.95
¼ White	\$ 17.50
Half	\$ 9.95
½ White	\$ 11.95
Whole	\$ 8.50

Sides	½ PINT	PINT	QUART
Beans	\$ 2.00	\$ 3.95	\$ 7.50
Tater Salad	\$ 2.00	\$ 3.95	\$ 7.50
Cole Slaw	\$ 2.00	\$ 3.95	\$ 7.50
Creamed Corn	\$ 2.00	\$ 3.95	\$ 7.50
Mac & Cheese	\$ 2.25	\$ 4.25	\$ 8.25
French Fries	One Size		\$ 2.50



## **Doña Rosa Catering Menu**

All of our Catering Packages come with  
complimentary  
Homemade Chips and Salsa

### **Fresh Grilled Taco Bar**

Freshly Grilled right in front of you!  
Carne Asada and Chicken  
Served with Homemade Fresh Corn Tortillas  
Pico de Gallo, Cilantro, Onions  
Red and Green Sauce  
Choice of Black or Pinto Beans and Rice  
\$10.95 per person

### **Torta Bar**

Create your own Torta by Choosing from the  
following Meats  
(please limit two)

Carnitas, Carne Asada, Milanese, Chicken  
Served with Chipotle Mayonnaise, Chorizo Beans,  
Lettuce, Onions, Tomato, Jalapenos and Avocado  
\$10.95 per person

## Seafood Bar

Mini Ceviche Tostadas, Shrimp and Fish Soft Tacos  
Served with a choice of  
Black or Pinto Beans and Rice  
Red and Green Cabbage, Chopped Tomato,  
Sour Cream and Choice of Salsa  
\$13.95 per person



## Tostada Bar

Beef Machaca and Chicken  
Served with Refried Beans, Rice  
Corn and Flour Tostada Shells  
Fresh Iceberg Lettuce, Diced Tomatoes, Aged Cheddar  
Cheese,  
Pico de Gallo, Guacamole and Sour Cream  
Your choice of Dressing  
\$ 10.95 per person

## Fajita Bar

Combination of Steak and Chicken  
Served with fresh homemade Corn or Flour Tortillas  
Choice of Black or Pinto Beans and Rice  
Served with Pico de Gallo, Guacamole and sour Cream  
\$13.95 per person

## Tamale Trio Bar

Combination of Chicken, Pork and Vegetarian  
Choice of Black or Pinto Beans and Rice  
Served with Tomatillo and Guajillo Sauce

\$10.95 per person

## **Doña Rosa Special Menu**

**Cochinita Pibil - Marinated Pork in a sour Orange  
Achiote Paste**

**Mole Enchiladas - Sautéed Breast of Chicken with  
Mole Sauce**

**Topped with Monterey Jack Cheese**

**Chile Colorado - Tender Beef Chunks in a Savory Red  
California  
Chile Sauce**

**Served with a choice of Black or Pinto Beans and  
Rice**

**Fresh homemade Corn or Flour Tortillas**

**\$15.95 per person**



## **Breakfast Burrito Combo**

**Combination of Machaca and Eggs, Chorizo and Eggs,  
Bacon, Potato and Aged Cheddar Cheese**

**Served with Hashbrowns and Fresh Pan Dulce**

**\$7.95 per person**

## **Pico do Gallo Fruit Tray**

**Combination of Fresh Seasonal Fruits, Lime Juice  
and Spicy Chili Powder**

**\$35.00 Platter**

## **Taquito Appetizer Platter**

**Combination of 15 Beef and 15 Chicken Taquitos  
Served with Pico de Gallo, Guacamole, Sour Cream**

**\$55.95 Platter**

## **Mini Sope Appetizer Combo**

Combination of 15 Carnitas and 15 Carne Asada  
Served with Fresh Iceberg Lettuce, Tomatoes,  
Sour Cream and Queso Fresco  
\$58.95 Platter

## Sonora Style Burritos

Homemade Sonora style burritos  
Five burritos served in half portions come in a  
choice of  
Carne Asada, Chicken, Carnitas or Al Pastor  
\$ 34.50 Platter



## Taquito and Chimichanga Appetizer Combo

Combination of 15 Beef Taquitos and 15 Chicken  
Chimichangas served with Pico de Gallo,  
Guacamole and Sour Cream  
\$65.95 Platter

## ADDITIONAL ITEMS WE CAN PROVIDE

JOE TO-GOS:  
(One Gallon)

Champurrado	\$18.00
Hot Chocolate	\$18.00

Café de Olla	\$13.00
Regular and Decaffeinated Coffee	\$11.00
Aguas Frescas	\$18.00
Margaritas	\$75.00
Beer (case)	\$35.00
Pan Dulce by the Dozen	\$7.50

Cakes from our Bakery                      Pricing may  
vary



All prices quoted are those in effect at the time the contract is signed and may be subject to change in food, beverage, labor or other costs. Some menu items are seasonal and may be reasonably substituted with or without the customer consent.

TERMS and ARRANGEMENTS

**FOOD AND BEVERAGES - (NOT APPLICABLE WITH EXCEPTION TO ALCOHOL)**

The food quotation is good for 30 days. Thereafter, and price increase in menu items will be passed on to the customer. It is necessary to finalize a detailed menu no less than 10 business days prior to the event. To ensure the best quality product available, we recommend that our guests refrain from menu changes within 3 days prior to the event. We may be able to accommodate dietary restrictions in advance.

Wine and beer are subject to change immediately upon an increase from the vendors. These are generally small increments during the year. Alcoholic beverages may not be brought into any planned fiesta without approval of HMS and may be subject to a \$ 5.00 corkage fee.

### OVERTIME

Events which start later or last longer than scheduled (contracted) time will be charged overtime at one and one half times the rate of labor estimated.

### CONFIRMATION

Please confirm the total number of guests within 72 hours of the event. The final guest count will count as the minimum billing or actual number of guests, whichever is higher.



### DEPOSITS

A 50% deposit of the total estimated proposal is required to reserve the date upon confirmation of the event. If the event is canceled within two weeks of the event date, the deposit will be refunded only if the date is resold. Should proper payment not be received with the designated time, HMS reserves the right to cancel the event.

### CANCELTION

*In the event the function is canceled, the client shall be responsible for and pay HMS the following percentages of the estimated charges as liquidated damages and cancellation fees:*

- *Cancellation 0 to 3 days prior to the event - 100% of the estimated charges*
- *Cancellation 3 to 5 days prior to the event - 75% of the estimated charges*

- *Cancellation 5 to 10 days prior to the event - 50% of the estimated charges*
- *Cancellation 10 to 15 days prior to the event - 25% of the estimated charges.*

Client acknowledges that HMS shall incur expenses and post deposits for client's event. Client further acknowledges that it would be impractical or extremely difficult to fix the actual damages suffered by HMS in the event of a cancellation of the event, and therefore the amount calculated as set forth above shall be paid to HMS as liquidated damages and not as a penalty or forfeiture, and that such amount is reasonable and equitable under the circumstances.



#### PAYMENT

The balance of payment for the shin dig is due at its conclusion in the form of cash, personal check, cashiers check, MasterCard, Visa, Discover Card, Diner's Card and American Express.

HMS requires that a credit card authorization form be filled out, signed and returned 3 days prior to the event or at the time of deposit to be kept on file for above mentioned purposes.

#### LAWS

The customer/patron assumes full responsibility with respect to State and Municipal laws as they pertain to the patron's guests' conduct. This includes, but is not limited to, the service of alcoholic beverage to minors and

intoxicated persons. No alcoholic beverage service will be provided to persons under the age of 21.

DAMAGES

The customer/patron assumes full responsibility for any damage to the premises caused by the patron or his/her guests. Barn Burner BBQ is not responsible if through fire, flood, civil unrest, or other emergency conditions it is unable to fulfill this contract.

Once you have had an opportunity to review this material, I would be pleased to discuss the menu, staffing and equipment in detail, as well as any other special arrangement with which we may be able to assist you.

Thank you for contacting Hospitality Management Services. We look forward to working with you.

Sincerely,

Accepted by:

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Date:

Signature