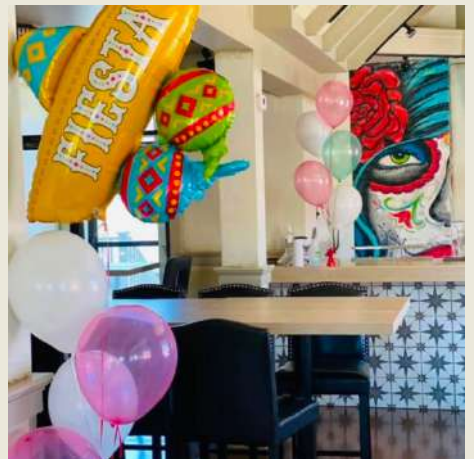


PRIMOS LOCOS

MEXICAN COMIDA GARDEN BAR



EVENT MENU

For inquiries, please contact (630) 359-4677 or
info@primoslocos.com

PHOTOS



Private



PHOTOS

❧

Semi-Private



APPETIZER BUFFET PACKAGE

\$24 Per Person | Served with Chips and Salsa

Select (3) Appetizers

Additional Selections +\$5 pp

QUESO DIP

GUACAMOLE

ELOTE

TAQUITOS

Choice of:

Chicken or Beef

QUESADILLAS

Choice of:

Cheese, Mushroom, Chicken, or Ground Beef

MINI BURRITOS

Choice of:

Bean and Cheese

Beef, Bean, and Cheese

Chicken, Bean, and Cheese



PASSED HORS D'OEUVRES

Minimum Order of 20 Pieces for Each Item

Can be Added to any Food Package

SHRIMP COCKTAIL \$5

CEVICHE DE CAMARÓN Y PESCADO \$5

ELOTE CUPS \$4

TAQUITO CUPS \$5

Applicable Sales Tax (9%) and Service Fee (22%)

\$2 Cake Slicing Fee



TACO BAR PACKAGE

**\$30 Per Person | Served with Chips and Salsa, Sodas,
Iced Tea, Regular and Decaffeinated Coffee**

Appetizer

Select (1) | Additional Selections +\$3 pp

TAQUITOS

Choice of:

Chicken or Beef

QUESADILLAS

Choice of:

Cheese, Mushroom, Chicken, or Ground Beef

MINI BURRITOS

Choice of:

Bean and Cheese

Beef, Bean, and Cheese

Chicken, Bean, and Cheese



Tacos

Select (2) | Additional Selections +\$3 pp

Served with Tortillas, Mexican Rice, and Beans

**VEGGIE - GROUND BEEF - CHICKEN - AL PASTOR -
STEAK (+\$3 PP) - BARBACOA (+\$3 PP)**



MEXICANA FIESTA PACKAGE

Served with Chips and Salsa, Sodas, Iced Tea, Regular, and Decaffeinated Coffee

PACKAGE 1 \$30

Appetizer (Select 1)

TAQUITOS

Chicken or Beef

QUESADILLAS

Cheese or Chicken

MINI BURRITOS

Bean and Cheese

Beef, Bean & Cheese

Chicken, Bean & Cheese

Salad

MEXICAN CHOPPED

Entrée (Select 1)

Served with Rice & Beans

FAJITAS

Chicken, Veggie, Steak, or Shrimp

ENCHILADAS

Cheese, Spinach, Chicken, or Beef
(Red or Green Sauce)

PACKAGE 2 \$36

Appetizer (Select 1)

TAQUITOS

Chicken or Beef

QUESADILLAS

Cheese or Chicken

MINI BURRITOS

Bean and Cheese

Beef, Bean & Cheese

Chicken, Bean & Cheese

Salad

MEXICAN CHOPPED

Entrée (Select 2)

Served with Rice & Beans

FAJITAS

Chicken, Veggie, Steak, or Shrimp

ENCHILADAS

Cheese, Spinach, Chicken, or Beef
(Red or Green Sauce)

PACKAGE 3 \$45

Appetizer (Select 1)

TAQUITOS

Chicken or Beef

QUESADILLAS

Cheese or Chicken

MINI BURRITOS

Bean and Cheese

Beef, Bean & Cheese

Chicken, Bean & Cheese

Salad

MEXICAN CHOPPED

Entrée (Select 3)

Served with Rice & Beans

FAJITAS

Chicken, Veggie, Steak, or Shrimp

ENCHILADAS

Cheese, Spinach, Chicken, or Beef
(Red or Green Sauce)

GUISADO DE PUERCO

Mexican Pork Stew

BISTEC A LA MEXICANA

Thinly sliced beef cooked with
tomato, onion, and jalapeño

TAMALES

Chicken or Pork

Served with Red or Green Sauce

Desserts (Price Per Person With Any Food Package).

Churros \$3

Freshly made churros tossed in sugar and cinnamon
Served with chocolate and caramel dipping sauce

Churro Cups \$5

Freshly made mini churros with a scoop of vanilla ice
cream, topped with chocolate sauce, and served in a cup

Flan \$5

Mexican Vanilla Custard

Tres Leche Cake \$5

Three Milk Cake

Abuelita Chocolate Cake \$5

Mexican Chocolate Cake



BAR PACKAGES

Packages are priced per person and will apply to all guests (21 years of age and over) in attendance at the event. All guests are required to provide valid identification. Price does not include service charge or sales tax. Shots are not available with all bar packages.

Primos Locos reserves the right to discontinue beverage service to event attendees at any point in time if overconsumption of alcohol is suspected.



HOSTED

Host allows guests to order from a selection of wine, beer, and spirits available at Primos Locos. The final bar tab is then paid by the host at the end of the event.

HOUSE

Domestic and Imported Bottle Beer, House Wines, House Margaritas, House Spirit and Mixers

2 Hours \$35 | 3 Hours \$45

DELUXE

Domestic and Imported Bottle Beer, Draft Craft Beer, House Wines, House and Flavored Margaritas, Premium Spirits and Mixers

2 Hours \$45 | 3 Hours \$55

TINY BUBBLES

Prosecco, House Rose, Mimosas, Aperol Spritz

2 Hours \$20 | 3 Hours \$30

Cash bar: \$75 bartender fee



GENERAL INFORMATION



EVENT MINIMUMS

- Event room holds up to 120 people
- Semi-Private and Private space available: minimum of 30 people
- Semi-Private and Private spaces require a minimum food and beverage spend based on the day and time of the event. Sales tax and service charges do not contribute to the minimum food and beverage requirements

FINAL AMOUNTS

- The final menu, seating arrangements, and count are due 10 days prior to the event date.
- You will be charged for your final count unless there are additional guests.

DEPOSIT AND PAYMENT

- A deposit is required to book your event, \$200 for a semi-private room; and \$500 for a fully private room
- All deposits are non-refundable but can be applied to an event scheduled within 90 days of the original event date.
- Payment must be made in full no later than the end of the event.
- Payment prior to your event is always welcome.
- The following payment types are accepted: cash, debit card, credit card (2% convenience charge), money order, or cashier's check.



GENERAL INFORMATION



DECOR

- Decorating allowed (1) - (2) hours before event start time.
- Everything must be taken down and with you at the end of the event.
- No tape, staples, or tacks on walls. Balloons with weights are permitted.
- No confetti allowed.
- Loss of deposit if any damage or mess is caused by decorations.

ADDITIONAL INFORMATION

- Buffet leftovers cannot be taken home.
- No outside alcohol or food is allowed, except cakes (\$2 per person slicing charge).
- 22% Gratuity and 9% sales tax will be charged additionally.
- Primos Locos holds no responsibility for the loss of personal property by event attendees.
- All menu prices are subject to change

For more information and event inquiries, please contact us at (630) 359-4677 or info@primoslocos.com

