



Private Banquets

- **Reservations and Guidelines**

- Maximum capacity in our La Sala Room is approximately 30 people.
- A deposit of \$200. is required to secure a reservation for this private room. A minimum of 22 people is required for the room to remain private — or a private room rental charge of \$250. may be applied to your final bill.
- The deposit is non-refundable unless cancellation notice is given at least 36 hours in advance of your scheduled event.
- The deposit will be deducted from your total bill.
- Final headcount and menu selections are due 2 days prior to event.
- Normally, a 3-hour limit applies to an event in our private room.
- Minimum charges are based on final count given. Any overages or extra items or services will be itemized and added to the final bill.
- There is a corkage fee of \$8.00 per 750ml bottle of wine.
- Sales tax plus an 18% gratuity will be added to all charges.

- **About Our Banquet Menus**

We thank you for dining with us, and request that you use the following guidelines in planning your banquet dinner.

- Please limit your selection of entrées to four items.
- Entrée categories may be mixed. For example, you may select one item from the “A” Menu, two items from the “B” Menu, etc.
- Please pre-select your choices and notify us in advance so that we may properly print a custom menu for your event.
- All entrées are served with chips and salsa, and your choice of the following beverages: coffee, tea, or a soft drink.
- The menu prices shown do not include sales tax or gratuity.

- **Extras**

- Entrées may be accompanied with a side garden salad for an additional \$2.99 per serving.

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Menu "A" - \$14.25

Taqueria Style Tacos Mexicanos

Two soft tacos in corn tortillas with your choice of grilled chicken breast, grilled steak, or tender pork carnitas. Served with frijoles de la olla, Mexican rice, guacamole, spicy salsa and lime slices.

Enchiladas Suizas

Two chicken enchiladas topped with suiza sauce and cheese. Sour cream garnish. Served with beans and rice.

Spinach Mushroom Enchiladas

Two enchiladas stuffed with a mixture of fresh mushrooms, spinach, sliced almonds and Monterey Jack cheese, and topped with our unique salsa suiza. Sour cream garnish. Served with black beans and Mexican rice.

Super Burrito Bowls

Choice of grilled, marinated chicken breast, steak, or pork carnitas. Served over grilled fresh veggies, pinto beans and rice, and topped with shredded lettuce, cheese, guacamole, tomato slices and black olives.

Chimichanga

Choice of chicken or beef. This deep-fried burrito is topped with sour cream, guacamole, tomatoes, olives, onions and cheese. Served with rice and beans.

Tomatillo Chicken Enchiladas

Two enchiladas stuffed with chicken and topped with tangy green tomatillo salsa and jack cheese. Served with beans and rice. Garnished with sour cream and cilantro.

Burrito Ranchero

A burrito of chili verde smothered in Spanish sauce, topped with sour cream and melted cheese. Served with beans and rice.

Mexican Combination Plate

Chicken enchilada and shredded beef taco. Served with beans and rice.

Super Sonora Style Burrito

Your choice of pork carnitas, grilled steak, or marinated chicken breast, with refried beans, rice, guacamole, shredded cheese and pico de gallo, in a large flour tortilla. Served with beans and rice.



Menu "B" - \$15.25

Chile Colorado

Tender chunks of lean beef in a spicy red chile sauce. Beans, rice, tortillas and guacamole included.

Chile Verde

Cubes of pork simmered with green chiles, onions, and tomatoes. Served with rice, beans, tortillas and guacamole.

Chicken Picado

Tender pieces of chicken breast sautéed in a tangy salsa of onions, garlic, tomatoes and chiles. Beans, rice, tortillas and guacamole included.

Enchiladas Trio

This platter includes a chicken enchilada suiza, a cheese enchilada verde and a red enchilada de chile colorado. Served with rice and beans.

Crab Tostada

A large flour tortilla shell filled with lettuce, tomatoes, olives, green onions, cheese, guacamole and crab. Served with your choice of dressing.

Pork Carnitas

Slow-cooked, marinated pork. Served with pico de gallo, sour cream, guacamole, beans, rice and tortillas.



Menu "C" - \$18.50

Steak Ranchero

This combination plate includes a thin-cut, grilled, marinated sirloin steak, thin sliced and topped with fresh ranchero salsa. Served with a cheese enchilada, refried beans, rice, guacamole and tortillas.

Camarones al Cilantro

Shrimp sautéed in olive oil and jalapeño-lime butter, with sliced white onions, fresh garlic and lots of cilantro. Served with frijoles rancheros (spicy whole pinto beans with cheese) and rice. Guacamole included.

Enchiladas Del Mar

Two enchiladas stuffed with snow crab, covered with Spanish sauce and topped with cheese, sour cream and sliced avocado. Beans, rice and guacamole included.

Camarones al Mojo de Ajo

Large shrimp sautéed with lots of fresh garlic, lime juice, olive oil and spices. Served with refried beans, Mexican rice, tortillas and guacamole.

Steak Picado

Tender slices of steak sautéed with green peppers, tomatoes, chiles and onions. Served with beans, rice, guacamole and tortillas.

Steak Tampiquena

This ultimate combination plate includes a thin-cut, grilled, marinated sirloin steak topped with grilled onions and chiles, served with a cheese enchilada suprema, and crispy chicken taco, refried beans, rice, guacamole and tortillas.