

# EL REY

---

GROUP DINING MENUS

## AUTHENTIC MEXICAN

Home-style cuisine from Puebla to Veracruz and a well-worn roadside diner vibe come together to create this Mexican haven. Authentic dishes like ceviches, tortas, enchiladas and sopes, as well as tequilas, mescals and cervezas make for an upbeat meal at this local cantina.

2013 CHESTNUT STREET, PHILADELPHIA | [ELREYRESTAURANT.COM](http://ELREYRESTAURANT.COM)



## FEATURES

---

- Available for Lunch, Brunch and Dinner
- Seating for up to 30 guests in the Main Dining Room

FOR MORE INFORMATION CONTACT [MARJORIE@STARR-RESTAURANTS.COM](mailto:MARJORIE@STARR-RESTAURANTS.COM) | 267-886-1401

\*menus subject to change

# HORS D'OEUVRES

---

## PLEASE PRE-SELECT 6 PASSED ITEMS

### GUACAMOLE

served in a bowl with tortilla chips for dipping

### SALSA MEXICANA

served in a bowl with tortilla chips for dipping

### TUNA CEVICHE

tuna, diced avocado, radish, mixed peppers, red onion, raspberry vinaigrette, micro mix

### CHICKEN QUESADILLA

chicken tinga with chihuahua cheese

### ZUCCHINI BLOSSOM AND CORN QUESADILLA

pico de gallo, chihuahua cheese

### ROPA VIEJA TOSTADA

masa tostada, room temperature short rib, tomato, onion, avocado, cilantro, and jalapeno

### CHICKEN TINGA TOSTADA

masa tostada, marinated chicken, crema, and cotija cheese

### CHICKEN TORTA

seared chicken, chipotle mayo, pickled jalapeno, refried black beans, lettuce, and tomato on a torta roll

### PESCADO TORTA

seared fish filet, chipotle mayo, pickled jalapeno, refried black beans, lettuce, and tomato on a torta roll

### CHICKEN TACO

chipotle cream cheese salsa, pickled red onion, pumpkin seed gremolata, black garlic plantain chips, cilantro

### CARNITAS TACO

braised pork shoulder, chipotle salsa

### BRISKET TACO

arbol salsa, torredas (poblano, jalapeno, onion, lime), jicama and manzano pepper slaw

### ARABES TACO

roasted lamb shoulder, morita salsa, fried artichoke

### SOPES

masa shells, skirt steaks, salsa, onion, crema

### GORDITAS

corn masa bun, pork pibil, hard boiled egg

### MINI ALBONDIGAS

meatballs in guajillo salsa

### CAMARONES

shrimp, fried garlic, lime

### HOUSE MARINATED OLIVES

### BUTTERED POPCORN

JAMAICA-MORITA POPCORN popcorn dusted with hibiscus flowers and morita chiles

### MEXICAN CHOCOLATE-MEZCAL POPCORN

tossed with mexican chocolate and misted with mezcal

## **\$15.00 PER PERSON, PER HOUR\*, 2 HOUR MINIMUM**

\*Amount does not include taxes, gratuity or special events fee.

## **LUNCH ONE** served family style

---

### **ON TABLES AS GUESTS ARE SEATED**

GUACAMOLE

SALSA MEXICANA

### **FIRST COURSE**

(PRE-SELECT ONE)

CHAYOTE SALAD

corn, pickled onion, avocado, lime vinaigrette

NOPALES SALAD

cactus, pumpkin seed, avocado, tomato

### **MAIN COURSE**

(PRE-SELECT THREE)

CHICKEN TACOS

CHICKEN ENCHILADAS

SHORT RIB ENCHILADAS

EGGPLANT ENCHILADAS

ZUCCHINI BLOSSOM AND CORN QUESADILLA

HUITLACOCHÉ EMPANADA

### **SIDES DISHES**

REFRIED BEANS

RICE

**\$20.00 PER PERSON\***

\*Amount does not include taxes, gratuity or special events fee.

## **LUNCH TWO** served family style

---

### **ON TABLES AS GUESTS ARE SEATED**

GUACAMOLE

SALSA MEXICANA

### **FIRST COURSE**

**(PRE-SELECT ONE)**

CHAYOTE SALAD

corn, pickled onion, avocado, lime vinaigrette

NOPALES SALAD

cactus, pumpkin seed, avocado, tomato

TUNA CEVICHE

blue corn tostada, sliced avocado, cucumber, radish, mixed peppers, fried egg

### **MAIN COURSE**

**(PRE-SELECT THREE)**

CHICKEN TACOS

CHICKEN ENCHILADAS

SHORT RIB ENCHILADAS

EGGPLANT ENCHILADAS

ZUCCHINI BLOSSOM AND CORN QUESADILLA

HUITLACOCHÉ EMPANADA

### **SIDES DISHES**

REFRIED BEANS

ESQUITES

RICE

### **DESSERT**

CHURROS

COFFEE, DECAF COFFEE AND HOT TEA

**\$25.00 PER PERSON\***

\*Amount does not include taxes, gratuity or special events fee.

\*menus subject to change

## **DINNER ONE** served family style

---

### **ON TABLES AS GUESTS ARRIVE**

GUACAMOLE

SALSA MEXICANA

### **FIRST COURSE** (SELECT TWO)

CHOICE OF NACHOS

chorizo, chicken or veggie

CHOICE OF FUNDIDO

chorizo or mushroom

CHOICE OF SALAD

mexican chop or chayote

### **MAIN COURSE** (SELECT THREE)

STEAK TACOS

CHICKEN ENCHILADAS

VEGGIE FAJITA

CHILE RELLENO

### **SIDES**

WHOLE BEANS

CILANTRO LIME RICE

ELOTES (street corn)

### **DESSERT**

MEXICAN CHOCOLATE BROWNIE

CHURROS

**\$50.00 PER PERSON\***

\*Amount does not include taxes, gratuity or special events fee.

## **DINNER TWO** served family style

---

### **ON TABLES AS GUESTS ARRIVE**

GUACAMOLE

SALSA MEXICANA

### **FIRST COURSE** (SELECT THREE)

CHOICE OF QUESADILLAS

brisket, corn or zucchini

CHOICE OF NACHOS

chorizo, chicken or veggie

CHOICE OF FUNDIDO

chorizo or mushroom

CHOICE OF SALAD

mexican chop or chayote

### **MAIN COURSE** (SELECT THREE)

CARNE ASADA

CAMARONES

SHORT RIB ENCHILADAS

FISH TACO

### **SIDES**

WHOLE BEANS

CILANTRO LIME RICE

ELOTES (street corn)

### **DESSERT**

MEXICAN CHOCOLATE BROWNIE

CHURROS

**\$60.00 PER PERSON\***

\*Amount does not include taxes, gratuity or special events fee.

\*menus subject to change

## **BRUNCH** served family style

---

### **ON TABLES AS GUESTS ARE SEATED**

GUACAMOLE

SALSA MEXICANA

### **FIRST COURSE**

**(PRE-SELECT ONE)**

CHAYOTE SALAD

NOPALES SALAD

PAPAS BRAVAS

SHORT RIB FUNDIDO

TUNA CEVICHE

### **MAIN COURSE**

**(PRE-SELECT THREE)**

MEXICAN FRENCH TOAST

GRINGAS

BREAKFAST BURRITO

SHORT RIB ENCHILADAS

BRUCHETAS

CHALUPAS

### **DESSERT**

CHURROS

COFFEE, DECAF COFFEE AND HOT TEA

**\$25.00 PER PERSON\***

\*Amount does not include taxes, gratuity or special events fee.

## BEVERAGE ONE

---

### PITCHERS

CLASSIC MARGARITAS  
FROZEN MARGARITAS (SEASONAL FLAVOR)

### WINE

HOUSE WHITE  
HOUSE RED

### BEER

NARRAGANSETT LAGER DRAFT  
TECATE CANS  
NEGRA MODELLO BTLS

### **\$25.00 PER PERSON\***

\*Amount does not include taxes, gratuity or special events fee.

\*\*Available to groups in the dining room only with a 2.5 hour maximum.

The beverage package cannot be purchased for individuals.

## BEVERAGE TWO

---

### PITCHERS

CLASSIC MARGARITAS  
FROZEN MARGARITAS (SEASONAL FLAVOR)

### SANGRIA

SANGRIA BLANCO  
SANGRIA ROJA

### WINE

HOUSE WHITE  
HOUSE RED

### BEER

NARRAGANSETT LAGER DRAFT  
LAGUNITAS IPA DRAFT  
PHILADELPHIA WALT WIT  
TECATE CANS  
NEGRA MODELLO BTLS

### **\$35.00 PER PERSON\***

\*Amount does not include taxes, gratuity or special events fee.

\*\*Available to groups in the dining room only with a 2.5 hour maximum.

The beverage package cannot be purchased for individuals.