



El Coyote Party Packages

LEVEL 1
\$17.95pp

APPETIZER STATION
Flautas

Deep fried rolled up corn tortilla, stuffed with chicken served with tomatillo deeping sauce

Nachos

Crispy corn tortilla spread with refried beans and melted cheese

Empanaditas

Turnover filled with ground beef, served with a mild tomato sauce

MAIN COURSE
Coyote's Fajitas

Marinated sizzling strips of chicken or steak, topped with sautéed onions and bell peppers, served with Side dish of flour tortilla, guacamole, sour cream and pico de gallo

Arroz con Pollo

Chucks of chicken breast with olives, onions, tomatoes and cilantro simmered in a casserole with rice

Carnitas de Puerco

Chunks of pork shoulder cooked slowly with orange juice, served in the sauce of your choice: mole poblano, adobo, red tomato or green tomatillo

Bistec Encebollado

Augus round fried steak with sautéed onions

DESSERT & COFFEE

Pudding de pan

Baked on the premises golden brown bread pudding served with vanilla ice cream

Sopapillas

Fried flour tortilla sprinkled with cinnamon, sugar &

LEVEL 2
\$20.95pp

(Includes gingerale or sprite First round only)

APPETIZER STATION
Flautas

Deep fried rolled up corn tortilla, stuffed with chicken served with tomatillo deeping sauce

Nachos

Crispy corn tortilla spread with refried beans and melted cheese

Empanaditas

Turnover filled with ground beef, served with a mild tomato sauce

MAIN COURSE
Huanchinango Veracruz

Fresh filet red snapper Veracruz style, slowly cooked in a light tomato sauce, chopped onions, roasted garlic and sauza tequila

Pollo al Ajillo

Boneless chicken breast sautéed with fresh roasted garlic and Chilean sauvignon blanc

Carnitas de Puerco

Chunks of pork shoulder cooked slowly with orange juice, served in the sauce of your choice: mole poblano, adobo, red tomato or green tomatillo

Bistec Ranchero

Grilled sirloin steak butterfly cut served with cooked onions and poblano pepers in a guajillo mild sauce

DESSERT & COFFEE

Pudding de pan

Baked on the premises golden brown bread pudding served with vanilla ice cream

Sopapillas

Fried flour tortilla sprinkled with cinnamon, sugar & honey with vanilla ice cream



80-18 Northern Blvd Jackson Hts, NY, 11372

Tel: 718-651-4874

www.elcoyotemexico.com



HAPPY HOUR

Monday to Wednesday
(all day)
Thursday to Saturday
4-8pm
at the bar only

| | |
|-----------|--------------|
| Beer | \$ 3.00 |
| Margarita | \$ 4.00 |
| Sangria | \$ 4.00 |
| Wine | \$ 4.00 |
| Wings | \$ 0.25 each |
| Appetizer | \$ 2.00 |

DRINKS

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|-------------------|----------|
| Pitcher Sangria | \$ 20.00 |
| Pitcher Margarita | \$ 36.00 |
| Bottle Wine | \$ 20.00 |
| Beer | \$ 5.00 |
| Glass Sangria | \$ 6.00 |
| Glass Margarita | \$ 7.00 |
| Mix Drinks | \$ 7.00 |

MARIACHIS

Friday 8pm to 12am
Sunday 6pm - 10pm

LEVEL 3

\$23.50

(Includes one glass of sangria First round only)

APPETIZER STATION

Flautas

Deep fried rolled up corn tortilla, stuffed with chicken served with tomatillo deeping sauce.

Nachos

Crispy corn tortilla spread with refried beans and melted cheese.

Empanaditas

Turnover filled with ground beef, served with a mild tomato sauce.

MAIN COURSE

Salmon El Coyote

Oven Cooked Fresh fillet of Atlantic Salmon
Marinated in citrus juices and spices.

Camarones al Ajillo

Shrimp sautéed with fresh roasted garlic and Chilean sauvignon blanc.

Pollo a la Crema

Boneless chicken breast sautéed with heavy cream vegetables, zuquini, onions, mushrooms and tomato

Bistec a la pimenta

Grilled sirloin steak with cracked black pepper corns, served in a cabernet red wine sauce.

DESSERT & COFFEE

Pudding de pan

Baked on the premises golden brown bread pudding served with vanilla ice cream

Sopapillas

Fried flour tortilla sprinkled with cinnamon, sugar & honey with vanilla ice cream

