



EL PATIO'S **SPECIAL EVENT MENUS**

CONTACT US

301.231.9225 - 301.231.9226
www.elpatiointernational.com
elpatiointernational@gmail.com



**5240 RANDOLPH RD.
ROCKVILLE, MD 20852**

WHY CHOOSE EL PATIO FOR YOUR SPECIAL EVENT



Host your next celebration with the bold flavors and warm hospitality of El Patio's authentic Argentine cuisine.

Whether it's a birthday, corporate event, family gathering, or special occasion, we offer a warm and memorable setting that brings people together.

Our group dining menu for parties of 20 or more features three thoughtfully crafted tiers, from our approachable Classic Menu to our indulgent Parrillada Experience.

Each option showcases the best of Argentine cuisine — including expertly grilled meats, traditional sides, empanadas and desserts.

Let El Patio turn your event into a flavorful, stress-free experience your guests won't forget.



HOW IT WORKS



Each guest will select their main course and dessert from **your pre-set menu** at the event (excludes Feast of Fire).

All guests enjoy unlimited soft drinks and house coffee throughout the reservation.

 A custom mini menu listing all selected items from your chosen menu will be provided at each place setting.

Service Details

- Servers for the duration of your event.
- Appetizers served first, followed by entrée and dessert orders taken tableside.
- Each guest receives a printed mini menu with your selected dishes.
- Reservation up to 3 hours based on date & time.

Pricing

- Based on menu selections.
- Alcoholic beverages, espresso, bottled & canned drinks and natural juices can be added as add-ons.
- Gratuity, tax, and alcoholic drinks not included.

Dietary Accommodations

For specific dietary restrictions, please contact us directly. Note: Some vegetarian and/or gluten-friendly options may affect final pricing.

Some menu items must be paired with **GF** side dishes to be completely Gluten-Friendly.

*Please note that our Kitchen is NOT Gluten-Free; therefore, cross-contamination may still occur at any time.

(V) Vegetarian Options

(GF) Gluten-Friendly Options



CHOOSE YOUR SIDES



Personalize Your Special Menu with Our Most Delicious Sides

Enhance your custom menu by selecting five of our most flavorful side dishes to highlight. While all side options will be available at your event, only the five you choose will be featured on the printed mini menus for your guests.

We know it's a tough choice—but which sides would you love to showcase at your event?

Please choose five sides to highlight for your guests:

1. French Fries (V)
2. Sweet Potatoes Fries (V)
3. Yuca Fries (V)
4. Potato Salad (V) (GF)
5. Quinoa Salad (V) (GF)
6. House Salad (Mixta Salad) lettuce, tomato, onion & hard boiled egg (V) (GF)
7. Tomato & Onion Salad (V) (GF)
8. Mashed Potato (V) (GF)
9. Rice with Vegetables (V) (GF)
10. Grilled Vegetables Kabobs (V) (GF)
11. Steamed Vegetable Medley (V) (GF)

Feast of Fire Menu Note:

Sides for the Feast of Fire menu option are served family-style, accompanying the Parrillada platters for a shared dining experience. This differs from our individual platters, where sides are plated separately for each guest.

*Pastas come with a small house salad.
Most entree options includes two small sides.



MENU OPTION 1

THE CLASSIC STARTER

STARTS AT
\$37.95
PER PERSON

Pheny

STARTER

2 Baked Empanada per guest

MAIN COURSE

Choose One

Grilled Chicken ^{*(GF)}

Shrimp Fettuccini ^{*(GF)}

*Caesar Salad (V)

A fresh blend of romaine lettuce, homemade croutons, Parmesan cheese, tossed with Caesar dressing. *Free Add-On: 6oz NY Strip

DESSERT

Choose One

Tres Leches (V)

Flan (V) (GF)

Ice Cream (V)

DRINKS

Unlimited Soft Drink & House Coffee

-Guests choose one Main Course and one Dessert from the listed options above.



MENU OPTION 2

MASTER OF THE FLAME

STARTS AT
\$43.95
PER PERSON

Pheny

STARTER

Choose One

Tucumana (Fried Beef Empanada)

Saltena (Fried Chicken Empanada)

MAIN COURSE

Choose One

Ojo de Bife (Ribeye Steak) ^{*(GF)}

Grilled Salmon ^{*(GF)}

Verde Salad ^(V) ^{(GF)}

A fresh blend of spring mix, cherry tomatoes, cucumbers, and onions, tossed in a balsamic vinaigrette. *Free Add-On: Grilled Chicken

DESSERT

Choose One

Tres Leches ^(V)

Tiramisu ^(V)

Chocotorta ^(V)

DRINKS

Unlimited Soft Drink & House Coffee

-Guests choose one Appetizer, one Main Course and one Dessert from the listed options above.



MENU OPTION 3
FEAST OF FIRE

STARTS AT
\$59.95
PER PERSON

Pheny

STARTER

Served Family Style
Camarones al Ajillo
& Provoleta (V)

MAIN COURSE

Served Family Style
Parrillada Premium: *(GF)

Short Beef Ribs (Tira de Asado), Ribeye (Ojo de Bife),
Skirt Steak (Entrana), Salmon,
Sausage (Chorizo), Blood Sausage (Morcilla),
Sweetbread (Molleja) and Chinchulines.

Includes Chimichurri sauce, bread and up to 4 different side options.

DESSERT

Choose One

Panqueque de Dulce de Leche (V)
Tres Leches (V)
Chocotorta (V)

DRINKS

Unlimited Soft Drink & House Coffee

*Parrillada is served Family-Style.
Guests choose one Dessert from three available options.

CHOOSE EL PATIO FOR A TRULY UNFORGETTABLE EVENT

Where every detail is handled with care, every dish is prepared with passion,
and every guest is treated like family.

From the first bite to the last toast, we're here to make your celebration
seamless, delicious, and full of heart.

Let us bring the spirit of Argentina to your table!



www.elpatiointernational.com

