



*Asado grilled the  
Argentine way!*

# **PARRILLADA**


## **ARGENTINE BBQ PREPARED & GRILLED ON-SITE**

El Patio's Parrillada On-Site brings the finest Argentine meat cuts straight to your backyard. Our authentic BBQ experience features meats freshly prepared and grilled on-site by our skilled chefs.

We provide everything—from charcoal grills and premium cuts to our expert culinary team—delivering an unforgettable asado experience your guests can watch and enjoy in real time.

**Request  
Quote Now!**

 301.231.9225 / 301.231.9226

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 [www.elpatiointernational.com/catering](http://www.elpatiointernational.com/catering)



# WHAT IS AN ASADO?

Asado is Argentina's iconic barbecue tradition, where a variety of meats—like beef, sausages, and ribs—are slow-cooked over wood or charcoal. It's more than a meal; it's a social gathering centered around fire, flavor, and community, led by a skilled asador (grill master).





## HOW IT WORKS

Our Parrillada service includes everything needed to create an authentic Argentine BBQ experience at your location. We provide all necessary equipment, including charcoal grills, premium meats, and a dedicated chef with a culinary team who handle all on-site grilling, setup and breakdown of all Parrillada equipment.

Depending on the menu you select, meats will be grilled on-site for your guests to enjoy.

Service includes 5 hours total, broken down as follows:

- 2 hours for setup
- 2 hours for food service (including asado and appetizers)
- 1 hour for breakdown and cleanup of parrillada equipment

We take care of the details—so you can relax and enjoy the experience.



**FLEXIBLE**

**MENUS**

**FOR EVERY**

**OCCASION**



Choose from a range of fixed menu options designed to fit any budget or event style—from casual backyard gatherings and family celebrations to corporate events and upscale private parties. Each option features authentic Argentine cuts and flavors, carefully curated for a seamless and delicious experience.

Inquire about meat substitutions and how we can craft a menu that suits your event perfectly. We offer a range of quality meats, and premium options, such as Angus or specialty cuts, are available and can be quoted upon request.

Allow us to curate a BBQ experience tailored to your preferences and perfectly suited for your guests.

# WHAT'S YOUR NEXT CELEBRATION?

## **ENJOY EL PATIO WITHOUT LEAVING HOME — RIGHT IN YOUR OWN BACKYARD!**

Whether you're planning an intimate family celebration or a large corporate gathering, El Patio brings the flavor and experience right to you.

### Family & Social Events

Celebrate life's special moments with delicious food and warm service.

Birthday Parties  
Anniversaries  
Family Reunions  
Friends Gatherings  
Baby & Bridal Showers  
Rehearsal Dinners  
Weddings  
And much more...

### Corporate Events

Perfect for team bonding, milestones, or just showing appreciation.

Holiday Parties  
Office Meetings  
Employee Appreciation Events  
School Functions  
Corporate Retreats  
Client Appreciation Dinners  
Team Building Events  
And much more...



*Let's fire up  
the grill together!*





# PARRILLADA OPTIONS

All parrilladas include mini choripanes (sausage sandwiches) served as appetizers at no extra cost.

## PARRILLADA BASICA

Short beef ribs (Argentinean style), vacio (flank steak), pollo (chicken), costilla de cerdo (pork ribs), chorizo (sausage), morcilla (blood sausage), molleja (sweetbread), chinchulines, bread & chimichurri sauce.

30 to 49 people	\$31.95
50 to 99 people	\$29.95
+100 people	\$26.95

## PARRILLADA PREMIUM

Short beef ribs (Argentinean style), entraña (flap steak), bife de chorizo (NY strip), pollo (Chicken), chorizo (sausage), morcilla (blood sausage), molleja (sweetbread), chinchulines, bread & chimichurri sauce.

30 to 49 people	\$34.95
50 to 99 people	\$32.95
+100 people	\$29.95

## PARRILLADA PLATINUM

Short beef ribs (Argentinean style), ojo de bife (ribeye), bife de chorizo (NY strip), pollo (chicken), chorizo (sausage), morcilla (blood sausage), chinchulines, molleja (sweetbread), bread and chimichurri sauce.

30 to 49 people	\$38.95
50 to 99 people	\$36.95
+100 people	\$34.95

## PARRILLADA PLATINUM PLUS

Short beef ribs (Argentinean style), filet mignon, salmon, bife de chorizo (NY strip), pollo (chicken), chorizo (sausage), morcilla (blood sausage), chinchulines, molleja (sweetbread), bread and chimichurri sauce.

30 to 49 people	\$40.95
50 to 99 people	\$38.95
+100 people	\$36.95





# ENHANCE YOUR PARRILLADA

## ADD EVEN MORE FLAVOR WITH OUR DELICIOUS PARRILLADA EXTRAS

\*Minimum order: 10 pieces per variety



**GRILLED POTATOES**

### GRILLED POTATOES

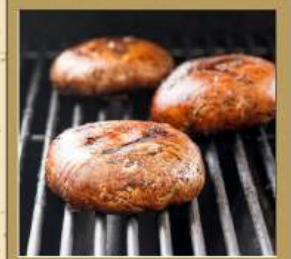
Charcoal-grilled whole potatoes, prepared on-site and served with your choice of chimichurri or a creamy homemade blend of blue cheese and cream cheese, topped with scallions.



**GRILLED BELL PEPPERS**

### GRILLED BELL PEPPERS

Grilled bell peppers filled with melted provolone cheese, finished with a drizzle of olive oil and a touch of oregano.



**GRILLED PORTOBELLO**

### GRILLED PORTOBELLO

Meaty portobello mushrooms, expertly grilled onsite and finished with a light seasoning to bring out their rich, earthy taste.



**GRILLED VEGETABLE SKEWERS**

### GRILLED VEGETABLE SKEWERS

Grilled Vegetable Skewers – Fresh carrots, zucchini, broccoli, mushrooms, and cherry tomatoes, grilled onsite to perfection and finished with our house-made Provenzal sauce — a savory blend of garlic, olive oil, and parsley.



**GRILLED SHRIMP SKEWERS**

### GRILLED SHRIMP SKEWERS

Juicy shrimp skewered with bell peppers and onions, cooked onsite and finished with our house-made Provenzal sauce — a flavorful blend of garlic, olive oil, and parsley.

### Dietary Accommodations

Inquire about our gluten-friendly and vegetarian options.

We're happy to accommodate dietary needs whenever possible, but please note that our kitchen is not gluten-free, and cross-contamination may occur.



# SALADS & SIDE DISHES

## MIXTA SALAD

Lettuce, tomatoes, onions, and hard-boiled eggs, tossed with oil and vinegar dressing.

Small (Serves 15 ppl)      \$30.75  
Large (Serves 30 ppl)      \$55.50

## VERDE SALAD

Romaine lettuce, spring mix, cherry tomatoes, fresh sliced cucumber, and onions, tossed with balsamic vinaigrette.

Small (Serves 15 ppl)      \$37.95  
Large (Serves 30 ppl)      \$70.95

## CAESAR SALAD

Romaine lettuce, house-made croutons, parmesan cheese, and Caesar dressing.

Small (Serves 15 ppl)      \$62.50  
Large (Serves 30 ppl)      \$112.00

## POTATO SALAD

Potatoes, green peas, and diced carrots tossed with mayonnaise.

Small (Serves 15 ppl)      \$35.50  
Large (Serves 30 ppl)      \$64.00

## BERRY VERDE SALAD

Spring mix, cherry tomatoes, onions, sliced cucumber, strawberries, and dried cranberries, tossed with balsamic vinaigrette.

Small (Serves 15 ppl)      \$43.95  
Large (Serves 30 ppl)      \$80.95

## CAPRESE SALAD

Fresh mozzarella, tomatoes, basil, and balsamic vinaigrette.

Small (Serves 15 ppl)      \$52.50  
Large (Serves 30 ppl)      \$95.90

## QUINOA SALAD

Quinoa, fresh cilantro, scallions, minced vegetables, and lime juice, tossed with sesame vinaigrette.

Small (Serves 15 ppl)      \$52.50  
Large (Serves 30 ppl)      \$95.90

### Menu & Pricing

Prices and menu selections are subject to change without notice as we continuously revise and improve our offerings. For the most up-to-date menu, please contact us directly.



# EVENT STAFFING

## SERVERS

Our servers set up the buffet, serve appetizers, food and desserts, assist with minor setup, and handle cleanup.

Full setups may require extra staff and earlier arrival.

For safety, servers do not cook, reheat, or handle any food not provided by us.

If outside food is involved, it's the customer's or third-party caterer's responsibility to manage and handle it properly. Our servers can serve food provided by others but won't prepare it.

At events without servers, please assign someone from your party to manage the buffet. Our chefs will cook and plate on-site but will not serve guests.



*Let Our Team  
Handle Service —  
We Know Your Food Best!*



# PARRILLADA EQUIPMENT SETUP REQUIREMENTS

Our Parrillada On-Site service includes all necessary equipment to prepare and grill your asado on location, including:

- Professional charcoal grills
- Prep tables (for staff use only)
- Chef tools, utensils, and cutting boards
- Chimney starters and grilling accessories
- Tent provided by us, always on-site and used exclusively to cover the grilling equipment in case of rain

## Space Requirements

- Standard Setup: Requires a ground-level space of at least 12 ft x 12 ft, away from buildings and flammable materials.
- Rain Setup: The tent (provided by us) requires a 15 ft x 15 ft open, ground-level space to safely cover grilling area only.

Setup can be done in your driveway, backyard, front yard, or patio.

## Optimal Placement

We recommend positioning the parrillada close to your guest area so everyone can enjoy the sights, aromas, and live cooking experience.

## Interactive Experience

Our asado is not just a meal—it's a show. Guests are welcome to observe and engage with our chefs as they prepare the food.

If you have any questions about setup or space requirements, we're here to help ensure the best possible experience.





## PLANNING A SPECIAL EVENT?

We bring the Argentine Parrillada to you — grilled fresh on-site.  
What are you celebrating next?

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