

THANK YOU FOR CONSIDERING

UNCLE JULIO'S
— MEXICAN —
from Scratch

FOR YOUR NEXT GROUP DINING EVENT!

We strive to offer a safe atmosphere and quality service for every event. Our restaurant features special areas for parties such as yours. These private and semi-private spaces allow us to serve you quickly, while giving your guests plenty of room to enjoy conversation together. In order to confirm a large group, we do require in most cases that a food and beverage minimum is met before tax, gratuity, and administrative fees.

Uncle Julio's is proud to offer a team of dedicated group dining coordinators to answer your questions and ensure that everyone in your group has a fun time. Once you are ready to finalize your event, we will send you a contract to confirm the details. To confirm your reservation, please return the signed contract, along with a credit card to be kept on file (will not be charged).

Feel free to contact us with any questions you may have.

We look forward to hosting your event!

APPETIZER PRIMO MENU

Served with our signature homemade chips and roasted salsa

DIPS FOR CHIPS

Fresh Guacamole

Chile con Queso

FROM SCRATCH APPETIZERS

Includes complimentary rice and beans

Select 3 appetizers to be prepared for entire group

Quesadillas

Choice of: Pulled Chicken, Chicken Fajita, Steak Fajita, Cheese, Black Bean, or Veggie
Served with sour cream

House Salad

Romaine lettuce topped with cabbage, tomatoes, and mixed cheese
Served with ranch dressing on the side

Fajita Skirt Steak Skewers

Mesquite grilled midwestern grain-fed skirt steak* aged for 21 days and hand-trimmed by our butcher

Add Dessert:
Churros or Sopapillas
(Add \$3 per person)

Bacon Wrapped Camarones

Jumbo shrimp stuffed with Monterey Jack and fresh jalapeño, bacon wrapped and mesquite grilled. Served with Mexican butter. (Add \$4 per person)

Camarones Diablo

Mesquite grilled seasoned jumbo shrimp served with Mexican butter
(Add \$3 per person)

Habanero Bacon Wrapped Shrimp

Mesquite-grilled jumbo shrimp stuffed with fresh minced habanero and crumbled queso fresco, wrapped in smoked bacon and topped with the honey chipotle glaze
(Add \$4 per person)

Minimum of 15 Guests

\$25 per person*

Coffee, Tea & Soft Drinks Included

*Not inclusive of alcohol, tax, administrative fee and gratuity

TACO MENU

Served with our signature homemade chips and roasted salsa

DIPS FOR CHIPS

Fresh Guacamole
Chile con Queso



Entree

Tacos

Ground beef and sautéed pulled chicken served with shredded lettuce, cheese and tomatoes with homemade flour tortillas and crispy taco shells. Served with Mexican rice and frijoles a la charra.

Add sour cream for \$1 per guest



Dessert

Churros



Minimum of 15 Guests

\$22 per person*

Coffee, Tea & Soft Drinks

*Not inclusive of alcohol, tax, administrative fee and gratuity



FAJITA FIESTA MENU

Served with our signature homemade chips and roasted salsa

DIPS FOR CHIPS

Fresh Guacamole

Chile con Queso

Entrée

Chicken & Steak Fajitas

Mesquite grilled chicken breast and tender cuts of midwestern grain-fed steak hand-trimmed by our butcher with sautéed peppers and onions. Served with fresh guacamole, sour cream, cheese, pico de gallo, Mexican rice, and frijoles a la charra with our homemade flour tortillas.

*** Vegetable Fajita Substitution Upon Request***



Dessert

Churros

Minimum of 15 Guests

\$30 per person*

Coffee, Tea & Soft Drinks Included

*Not inclusive of alcohol, tax, administrative fee, and gratuity

PLATO VALLARTA MENU

Served with our signature homemade chips and roasted salsa

DIPS FOR CHIPS

Fresh Guacamole
Chile con Queso

FROM SCRATCH APPETIZER

House Salad

Pulled Chicken Quesadillas

Sautéed pulled chicken, tomatoes, onions
and Monterey Jack on flour tortillas with sour cream

Entree

Guadalajara

Grilled jumbo shrimp wrapped in bacon, stuffed with Monterey Jack cheese and jalapeño. Served with mesquite grilled chicken breast and tender cuts of midwestern grain-fed steak* hand-trimmed by our butcher with sautéed peppers and onions. Compliments include fresh guacamole, sour cream, cheese, pico de gallo, Mexican rice, and frijoles a la charra with our homemade flour tortillas.

Available Substitution Upon Request

Camarones Diablo OR Honey Salmon

Dessert

Churros



Minimum of 15 Guests

\$45 per person*

Coffee, Tea & Soft Drinks Included

*Not inclusive of alcohol, tax, administrative fee and gratuity



Served with our signature homemade chips and roasted salsa

DIPS FOR CHIPS

Fresh Guacamole

Chile con Queso



Entree

Each guest selects from one of the following on the day of the event at the restaurant

Chicken and Steak Fajitas

Mesquite grilled chicken breast and tender cuts of midwestern grain-fed steak* hand-trimmed by our butcher with sautéed peppers and onions. Served with fresh guacamole, sour cream, cheese, pico de gallo, Mexican rice, and frijoles a la charra with our homemade flour tortillas.

Grilled Fish Tacos

Three corn tortillas, grilled tilapia, shredded cabbage, pico de gallo, avocado crema with Mexican rice and black beans.



Dessert

Churros

Available for 15 - 30 Guests

\$35 per person*

Coffee, Tea & Soft Drinks Included

*Not inclusive of alcohol, tax, administrative fee and gratuity

JULIO'S MENU

Served with our signature chips and hand-roasted salsa

FROM SCRATCH APPETIZERS

Prepared-to-Order Guacamole
Chile con Queso
Chicken Fajita Quesadillas



Entrée

*Each guest selects from one of the following on the day
of the event at the restaurant*

Carnitas Fajitas

Savory braised pork with honey chipotle glaze, lime crema and fresh cilantro

Classic Taco Salad

Fresh romaine lettuce, avocados, grape tomatoes, black beans, sweet corn, cheddar
And Monterey Jack in our homemade tortilla shell with ranch on the side.
Choose from: Ground Beef, Pulled Chicken, Fajita Chicken, or no meat

Chicken and Steak Fajitas

Mesquite grilled chicken breast and tender cuts of midwestern grain-fed
steak* hand-trimmed by our butcher with sautéed peppers and onions.
Served with fresh guacamole, sour cream, cheese, pico de gallo, Mexican
rice, and frijoles a la charra with our homemade flour tortillas.

Dessert

Churros



Available for 15 - 30 Guests

\$40 per person*

Coffee, Tea & Soft Drinks Included

*Not inclusive of alcohol, tax administrative fee, and gratuity



MATADOR PLATED MENU

Served with our signature homemade chips and roasted salsa

FROM SCRATCH APPETIZERS

**Prepared-to-Order Guacamole and Chile con Queso
House Salad
Vegetable Quesadillas**



Entree

*Each guest selects from one of the following on the day
of the event at the restaurant*

Carne Asada

Our signature hand-cut marinated 21-day aged mesquite grilled skirt steak

Filet Mignon Fajitas

Tender cuts of grain-fed Midwest filet* with our scratch made agave queso sauce on the side.

Camarones Diablo

Six spicy mesquite grilled jumbo shrimp.

Guadalajara

Bacon Wrapped Camaroes served with choice of
Chicken Fajitas, Steak Fajitas, or Chicken and Steak Fajitas

Honey Salmon

Mesquite grilled fresh salmon fillet, honey chipotle glaze with Mexican rice, black beans and pico de gallo

Grilled Vegetable Fajitas

Mesquite grilled portobella mushroom, yellow squash, zucchini, peppers, and onions.

Dessert

Chocolate Pinatas

Available for 15 - 30 Guests

\$50 per person*

Coffee, Tea & Soft Drinks Included

*Not inclusive of alcohol, tax administrative fee and gratuity