



21A Town Square Pl. Vacaville
707-448-2113

Los Reyes offers a variety of services to choose from as well as a diverse menu. You may choose from our menu options and add appetizers, salads, or other items from our party tray menu to create your own individual table! If you need suggestions or assistance, give us a call or e-mail Mary Reyes at fm@losreyesrestaurante.com.

We offer full service buffet line service as well as delivery and set up only. Full service staffing available at \$10 per hour per staff member. Bar and beverage service is available with ample prior notice. Disposable wares available upon request at .50 cents per person includes: plates, napkins and flatware. Delivery charge 10% food bill minimum \$30. Minimum delivery or full service is 20 guests. Prices below are based on 30 guests. For parties 20 - 29, please add an additional \$1.00 per person. Prices shown do not reflect sales tax, gratuity or staffing charges.

GUARANTEES & POLICIES

Since we offer a variety of services to meet your specific needs, the charges for staffing and/or delivery, 18% service charge and sales tax will be included in your personalized proposal rather than on the menu. California state law requires that these services are to be taxed.

We will travel to most locations, but we do charge an additional \$1.00 per mile traveled, after 30 miles round trip from Vacaville.

Prices are not guaranteed until there is a signed contract and deposit made. We will make every effort to maintain the prices quoted, however market changes in combination with our efforts to provide our customers with the freshest and finest products may cause fluctuations in prices.

Due to the fact that your catering event is based on per person pricing, we will need to know the final number of meals you are requesting 2 weeks prior to your event. This is called a GUARANTEE. You may not reduce this number once it is given to us. If your number increases after this, you must let us know one week prior to the event. This is the number of meals you will be billed for, unless we serve over this number the day of your event in which case you will be billed for the actual number served. We will prepare and bring an extra 5% over your final guarantee. Any extra that we bring will not be left, but will return with the catering staff. We are responsible for the integrity and quality of the food, therefore we do not leave food at the site after we leave.

The signed contract and a \$100.00 non-refundable hold deposit must be received before your date is logged on the calendar and must be received at least one month prior to event. Beverage service is available only when all beverages are ordered. We will not be responsible for any beverages served unless we have been contracted for all beverage service with ample time prior to event.

MENU PACKAGES

Tri Tip & Chicken Package 13.99

Thick sliced Tri tip with caramelized onions
Teriyaki or BBQ Grilled Chicken Breast
Garlic Mashed Potatoes
Substitute Country Scalloped Potatoes add \$1
Spring Mix with honey-basil vinaigrette
Rolls & Butter

Mexican Package 11.99

2 Meat choices
(carne asada, shredded beef or chicken,
carnitas, chile verde, chicken mole)
Mexican Rice
Refried Beans
Corn or Flour Tortillas
Chips and Mild Salsa

Fajitas Package 13.99

Chicken & Beef Fajitas
Mexican Rice
Refried Beans
Corn or Flour Tortillas
Chips and Mild Salsa
Sour Cream & Guacamole

Pasta Dinner Package 11.99

Penne with Chipotle Alfredo & Grilled
Chicken
Or Marinara with Shrimp
Tossed Green Salad
Rolls & Butter

Teriyaki or BBQ Chicken Package 11.99

Teriyaki Grilled Chicken Breast
Garlic Mashers
Tossed Green Salad
Rolls & Butter

Prime Rib Dinner Package 19.99

Slow-Roasted Prime Rib (served med-rare)
Creamed horseradish and au jus
Garlic Mashed Potatoes
Substitute Country Scalloped Potatoes add \$1
Spring Mix with honey-basil vinaigrette
Fresh Steamed Vegetables
Rolls & Butter

Deli Meat Trays 12.99

Assorted Meats and Cheeses
Fresh baked deli rolls & assorted breads
Fresh fruit with raspberry yogurt dip
Vegetable tray with blue cheese & ranch dips
Cookie variety

Continental Breakfast Package 9.99

Assorted pastries & muffins
Fresh fruit with raspberry yogurt dip
Coffee, hot tea, orange and cranberry juices

American Breakfast Package 11.99

Bacon and Sausage
Scrambled Eggs
Home Fries
French Toast & maple syrup or muffins
Coffee, hot tea, orange and cranberry juices

Mexican Breakfast Package 11.99

Choose two egg dishes:
Chorizo Scramble, Machaca Scramble,
Huevos Mexicanos, Chilaquiles with eggs,
Scrambled Eggs
Refried Beans & Mexican Rice
Corn & Flour Tortillas
Sour cream & salsas
Coffee, hot tea, orange and cranberry juices

ADDITIONS & DESSERTS \$2.50 PER PERSON

Fresh Steamed Vegetables Country Scalloped Potatoes with Blue Cheese & Caramelized Onions
Guacamole Dip Chips & Salsas Green Beans with tomato, bacon & onion
*German Chocolate Cake * Regular or Chocolate Kahlua Flan * Homemade Cheesecake Variety *
*Chocolate Layer Cake * Churros with Chocolate Ganash * Tres Leches Cake*
Prices effective 11/16/10 mr