



PRIVATE EVENT PACKAGES

Thank you for considering Palo Santo to host your special event. Our back room can accommodate private parties of up to 35 people. Larger parties will require a buy out. Please note that tax and tip are not included in the prices listed. To ensure availability all menu selections or alterations must be made 14 days prior to your event.

BASIC BRUNCH MENU **\$25.00** per person

10am - 1pm or 2pm - 5pm • Use of the space for 3hrs. • One course seated brunch or basic brunch buffet • Unlimited Brunch drinks

BRUNCH PRIX FIXE **\$35.00** per person

Only during brunch hours • Use of the space for 3hrs. • Three course seated Brunch or fully stocked buffet • Layer cake or homemade desserts • Unlimited drinks

SCHOOL NIGHT SPECIAL **\$45.00** per person

Available Sunday through Thursday only, except holidays • Use of the space for 3hrs. • Three course seated dinner or Dinner Buffet • Unlimited drinks

DINNER PRIX FIXE **\$55.00** per person

5pm - 8pm or 9pm - 12pm • Use of the space for 3hrs. • Three course seated dinner or Dinner Buffet • Unlimited drinks

TACO BAR/HORS D'OEUVRES **\$40.00** per person Mon-Thurs / **\$50.00** per person Fri-Sat

Raw bar can be added for a \$5 supplement per person.

PRIVATE EVENTS – RESTAURANT BUY OUT

Parties of 35 or more will require the restaurant to be purchased for the entire evening; our maximum seating capacity is 60 people. These are the basic prices and are subject to change based on the number of people in your party and the menu. The list price includes use of the space, beverages, and food.

	Monday-Thursday	Friday	Saturday	Sunday
BRUNCH	\$2000.00	\$2000.00	\$3000.00	\$3000.00
DINNER	\$3000.00	\$5000.00	\$6000.00	\$4000.00

OFF PREMISE EVENTS/CATERING

We would love to cater your next party, outside of the restaurant. The minimum number for all off premise events is 25 people. Tax, tip, gratuity and travel expenses are not included in the listed prices. All beverages must be provided by the host.

	Seated	Buffet
LUNCH PARTIES	\$50.00 per person	\$35.00 per person

Hors d'oeuvres • Light fare/taco bar

DINNER PARTIES	\$75.00 per person	\$50.00 per person
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Hors d'oeuvres • Light fare/taco bar

Please contact us to set up an appointment to discuss all of your options with the private events coordinator. If you do not see something that fits your needs we will be happy to accommodate you.

Phone: 718-636-6311 Email: comedorpalosanto@gmail.com Address: 652 Union St (nr. Fourth Ave.) Brooklyn, NY 11215



BASIC BRUNCH MENU

MAINS (CHOICE OF 3)	SIDES (CHOICE OF 2)	BRUNCH DRINKS
Pupusas French toast Tortilla cubana Plantain stew Mackerel a la Plancha Shrimp and grits Beef hash Pollo Guisado / Braised Chicken with Olives and Raisins Duck in Mole Poblano Slow cooked pork Pork belly sandwich	Tortillas Sweet plantains Potato hash Beans & rice Cracked corn Hot slaw Yuca Green salad Papaya salad Toast Nopales Chayote salad	ALCOHOLIC BEVERAGES Sangria Mimosas Beer NON-ALCOHOLIC BEVERAGES Orange juice Coffee Tea Agua fresca

BRUNCH PRIX FIXE

STARTERS: Seasonal fruit plate • Brunch bread DESSERT: Choice of cake from local bake shop or homemade desserts

DINNER MENU

APPETIZERS (PRIX FIXE ONLY, CHOICE OF 3)	MAINS (CHOICE OF 3)	SIDES & VEGETABLES (BUFFET ONLY, CHOICE OF 3)
Shaved Chayote Salad Blue Cheese Salad with Seasonal Fruit Grilled Nopales Sliced Avocado Ceviche Tostadas Anticuchos Grilled calamari Mussels Papaya salad Sweet potato ceviche Pinchos de camarones Tortillas	Plantain Stew Roasted mushrooms Picante de Mariscos Roast Fish Chicken Mole Whole Roasted Free-Range Chicken Rabbit in Green Mole Slow Roasted Heritage Pork Braised Lamb Oxtail cooked in Molases Braised Beef Shortribs	Pickled Cabbage Baked Plantains Homemade Tortillas Sweet Potato Gratin Cooked Greens Roasted Mushrooms Quinoa Rice & Beans Roasted Potatoes Yuca Cracked Corn

DINNER PRIX FIXE

DESSERT: Choice of cake or homemade desserts UPON SPECIAL REQUEST (additional fee): Whole Grilled Lobster • Whole Grilled Fish • Lechon/Whole Roasted Suckling Pig • Cabrito Barbacoa/Whole Goat Roasted in Banana Leaves • Rack of Lamb • Rack of Wild Boar

*Please consult with the chef for additional menu options and seasonal specials.



TACO BAR

INCLUDED	FILLINGS (CHOICE OF 2)	DRINKS
<i>Tortillas</i> <i>Guacamole</i> <i>Hot sauce</i> <i>Radish</i> <i>Cilantro</i> <i>Beans and rice</i>	<i>Roasted mushrooms</i> <i>Grilled nopales</i> <i>Potato & poblano</i> <i>Shrimp</i> <i>Calamari</i> <i>Roast fish</i> <i>Chicken mole</i> <i>Pulled pork</i> <i>Pork surtidos</i> <i>Braised beef</i>	<i>Sangria</i> <i>Beer</i>

HORS D'OEUVRES*

INCLUDED (CHOICE OF 5)	DRINKS
<i>Tostadas</i> <i>Anticuchos</i> <i>Pinchos de camarones</i> <i>Pinchos de vegetales</i> <i>Pinchos de carne</i> <i>Quesadillas</i> <i>Black bean sope</i> <i>Sweet potato ceviche</i> <i>Torillas & guacamole</i> <i>Tamales</i> <i>Ropa vieja</i> <i>Croquetas</i> <i>Crostini & pate</i> <i>Empanaditas</i>	<i>Sangria</i> <i>Beer</i> <i>Red wine</i> <i>White wine</i> <i>Sparkling wine</i>

*Raw bar can be added for a \$5 supplement per person