

EL COMPAÑERO

Fine Foods of Mexico

Event Menu



7408 Sunset Blvd
Los Angeles, CA 90046
(323) 874-7924
www.elcompadrerestaurant.com

EL COMPAÑERO

Welcome

We specialize in showcasing "The fine foods of Mexico". We serve family recipes handed down over generations using select cuts of meats, and choice seafood alongside season fresh vegetables. Our chefs prepare our dishes to render "traditional tastes, with fresh flavors" in every bite. We have a dedicated full bar area where we serve mixed cocktails, imported and domestic beers and our legendary and famous "Flaming Margarita". Coupled with live nightly music from a trio singing Mexican classics and with a dimly lit, sultry lighting; our romantic ambience is unmatched.



Est. 1975
Hollywood, CA

THE PERFECT VENUE FOR YOUR CELEBRATION



Food & Beverage

EL COMPAÑERO

HORS D'OUVRES *Menu*

Trays with 3 varieties for 1 hour - \$26 pp

Trays with 6 varieties for 1 hour - \$36 pp

Trays with 8 varieties for 1 hour - \$46 pp

Bacon Wrapped Scallops

Mango Pico De Gallo, Chipotle
Crema

Sopes Mexicanas

Chorizo, Frijoles, Queso
Cotija, Repollo, Salsa
Quemada

Taquitos De Res

Shredded Skirt Steak, Crema,
Guacamole, Monterey Jack Cheese, Salsa

Shrimp Skewer

Garlic Black Tiger Shrimp, Grilled Piña,
Red Peppers



Fruit Cart Taco

Diced mango, watermelon, jicama, cucumber,
melon, tajin & chamoy, wrapped in butter
lettuce

Ceviche Tostaditas

Chopped shrimp, cilantro, onion,
tomato, avocado, lime juice

Quesadilla De Langosta

Lobster tail meat, chipotle, onions,
crema, Monterey Jack cheese

Camarones Cancun

Bacon, king crab meat, Monterey Jack
cheese, diablo salsa



a 22% Service Fee and state sales tax will be added to all Food and Beverage

EL COMPAÑERO

Add Soups or Salads for \$5 pp

A 22% Service Fee & Sales tax will be added to all Food and Beverage

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Dinner Option 1

Choice of Entree

Yagabundo (V)

Crispy beef taco and one cheese enchilada in salsa colorado accompanied with mexican rice & refried beans on the side.

Two Taco Platter

Choice of hard shell chicken, hard shell ground beef, hard shell shredded beef or soft shell shrimp tacos accompanied with Mexican rice & refried beans on the side.

Enchilada Platter (V)

Choice of two shredded chicken, chunky beef, or veggie enchiladas served alongside Mexican rice and refried beans.

Three Taquito Platter

Three chicken or shredded beef taquitos topped off with chopped lettuce, fresh guacamole, sour cream, Monterey Jack cheese and mild salsa. Mexican rice and refried beans on the side.

Chimichanga Platter

Choice of shredded chicken or shredded beef fried burrito topped off with fresh guacamole, sour cream, Monterey Jack cheese and mild salsa. Accompanied with Refried beans and Mexican rice.

Dessert

Homemade Flan

Enjoy your meal

(V) Vegetarian option available

EL COMPAÑE

Dinner Option 2

Main Course

Enchiladas Estilo Acapulco (V)

Two flour tortillas stuffed with crabmeat, baby shrimp and chopped veggies and topped off in our Salsa Tomatillo and Monterey Jack cheese accompanied with Mexican rice & Refried beans on the side.

Camarones Cancun

Jumbo shrimp stuffed with crabmeat & Cheese wrapped in bacon. Rice & Beans alongside

Dos Tacos Platter

Two carnitas (pork) or carne asada soft tacos topped off with lettuce, cheese, guacamole, mild salsa. Mexican rice and refried beans on the side.

Fajitas (V)

Choice of Steak or Chicken sizzled with chopped onion, tomato, colorful bell peppers alongside fresh guacamole. Mexican rice and refried beans on the side. Tortillas upon request

Steak a la Tampiqueña

Slice of NY steak cooked to chefs preferred temperature served alongside a Cheese Enchilada in Salsa Colorado. Mexican rice and refried beans on the side.

Dessert

Homemade Flan

Enjoy your meal

(V) Vegetarian option available

\$29 per person

\$38 per person

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Dinner Party Option 3

Main Course

Steak & Garlic Jumbo Shrimp Platillo (V)

New York steak cooked to perfection served alongside 5 butterfly cut jumbo garlic shrimp. Mexican rice & Refried beans on the side

Steak Picado Estilo Michoacán

Filet mignon bits sautéed in our special vegetable sauce. Served with Mexican rice and Refried beans. Tortillas upon request

Lobster Enchiladas

Flour tortillas stuffed with lobster and sautéed vegetables covered in light cream sauce. Mexican Rice and Refried beans served alongside

Fajitas (V)

Choice of Filet Mignon or Lobster or Jumbo Shrimp sautéed with chopped onion, tomato, colorful bell peppers alongside fresh guacamole. Mexican rice and refried beans on the side. Tortillas upon request

Salmon Dinner Salad (V)

Fresh cut Salmon sitting atop a bed of mixed greens accompanied with slices of tomatoes, avocado, and with hard boiled eggs. Salad dressing of your choosing served on the side.

Dessert

Homemade Flan

Enjoy your meal

(V) Vegetarian option available

\$52 per person

EL COMPAÑE



BAR SERVICE

HOUSE OPEN BAR

Light Rum
Dark Rum
Tequila
Gin
Vodka
Scotch
Bourbon
Wine
Bottled Beer
Soft Drinks

2Hours for \$39 per person

3Hours for \$58 per person

\$18 per person for additional hour

PREMIUM OPEN BAR

Light Rum
Dark Rum
Tequila
Gin
Vodka
Scotch
Bourbon
Wine
Bottled Beer
Soft Drinks

2Hours for \$49 per person

3Hours for \$68 per person

\$28 per person for additional hour



A 22% Service Fee & state sales tax will be added to all Food and Beverage

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Event Information

EL COMPAÑE

EVENT FEES



F&B Minimums

For Semi-Private and Private

All based on 3 hour event with 1 hour setup and 1 hour breakdown

Pricing is for venue only

MONDAY THROUGH WEDNESDAY

Daytime

Full Buyout - \$3,000

Private Room or Patio - \$1500

Evening

Full Buyout - \$15,000

Private Room - \$3,500

Patio - \$2,500

THURSDAY THROUGH SUNDAY

Daytime

Full Buyout - \$5,000

Private Room or Patio - \$2500

Evening

Full Buyout - \$18,000

Private Room - \$6,500

Patio - \$3,000

Additional Fees

Corkage Fee - \$25 per bottle, maximum of 5 bottles



Event Enhancements



EL COMPAÑERO

EVENT ENHANCEMENTS

Mexican Classic Trío

\$600 per hour

(2 hour minimum)

4-Piece Cover Band

\$1200

(3 hr playtime)

Event DJ

\$800

(3 hour playtime)

(For full buyout events only
and indoor only)

Valet Parking

\$3000

(5-7 person team 50-60 cars capacity)

Event Photograprer

\$150 hourly

(Capture your guests reactions & fun moments
and get them those photos instantly shared on the
spot. Think of it as a walking photo booth but
more personal and instantaneous)

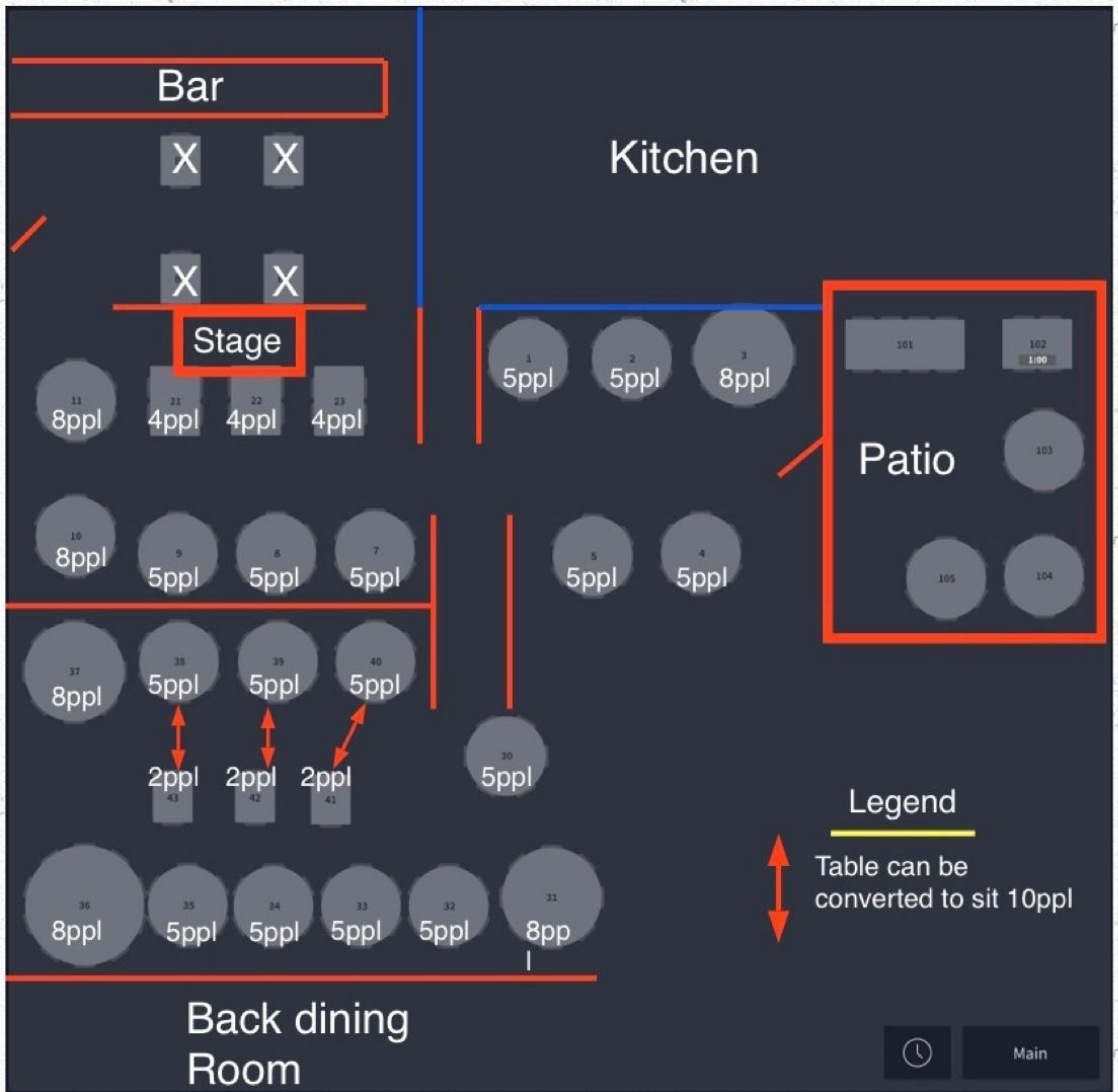
Sales tax will be added to all enhancements

EL COMPAÑERO

Floorplan

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Entire Floorplan



Semi-Private Back Dining Room

