



PRIVATE AND GROUP DINING

HISTORY

Barrio Queen was established in 2011 when we first opened our doors in Old Town Scottsdale, Arizona. Our food pays homage to history and culture by serving fresh, authentic Mexican cuisine using traditional recipes from barrios throughout Mexico. We believe in supporting our community by using locally sourced, fresh ingredients in our dishes. Our food creates taste-craving memories that linger after you leave. Inside our locations, the Día de los Muertos decor creates an energetic and social atmosphere that allows you to detach and enjoy your unique, memorable dining experience.

¡Vengan a reunirse y comer con nosotros!
Come, gather and eat with us!

ACHIEVEMENTS

TRAVEL+
LEISURE

"Best Guacamole"

Phoenix
New Times

"Best of Phoenix Skinny Chola Margarita"

Esquire

"Best New Restaurant
in America"

USA TODAY

"Top 10 Best
Table Side Guacamole"



Stay Tuned!

Our signature guacamole will be
featured on Food Network's
"Best Thing I've Ever Ate."

LOCATIONS

AVONDALE

10455 W. McDowell Road
Avondale, AZ 85392
623-257-3900

DESERT RIDGE

21001 N Tatum Blvd Ste 98
Phoenix, AZ 85050
(480) 466-7445

GILBERT

388 N Gilbert Rd
Gilbert, AZ 85234
(480) 634-5025

GLENDALE

7640 W Bell Rd
Glendale, AZ 85308
(602) 287.8226

QUEEN CREEK

21156 S Ellsworth Loop Rd
Queen Creek, AZ 85142
(480) 825-7931

SCOTTSDALE

7114 E Stetson Dr Ste 105
Scottsdale, AZ 85251
(480) 656-4197

TEMPE

31 S McClintock Dr
Tempe, AZ 85281
(480) 825-7931



Small Bites & Platters

TRAY PASSED OR PLACED

minimum 24 of each | price per piece

COCTEL DEL ELOTE ON TOTOPO \$2.50

CEVICHE DE CAMARÓN WITH CHIPS \$3.00

FOLDED CARNE ASADA QUESDILLA \$3.50

Avocado crema

CHILLED GRILLED SHRIMP SKEWER \$4.50

GRILLED SHRIMP TOTOPO \$3.50

guacamole, pomegranate

ROASTED ELOTE POP \$3.00

BACON WRAPPED SHRIMP SKEWER \$3.00

JALAPENO BITES \$3.50

pulled chicken, Oaxaca cheese, bacon

MEXICAN VEGGIE PINWHEEL \$3.00

avocado crema, Oaxaca cheese, beans, flour tortilla

MEXICAN MEATBALL \$3.00

chipotle mashed potato, chile ancho butter reduction



PLACED PLATTERS

CHIPS & SALSA \$4.00 PER PERSON

molcajete salsa and housemade tortilla chips

BARRIO SIGNATURE GUACAMOLE STATION \$8.00 PER PERSON⁺

Housemade signature guacamole, molcajete salsa and housemade tortilla chips

QUESO FUNDIDO \$120 PER BOWL | SERVES 15-20

Oaxaca cheese, cream, chorizo, sauteed mushrooms, roasted pobano pepper, tortilla chips

CHICHARRONES \$36 PER PLATTER | SERVES 6-10

fried pork skin, Mexican hot sauce, cilantro, cotija cheese

TAQUITOS \$36 PER DOZEN

corn tortillas rolled with cochinita pibil and Oaxaca cheese, Barrio chipotle aioli, pico de gallo

FLAUTAS \$36 PER DOZEN

corn tortillas rolled with chicken, Oaxaca cheese, Barrio salsa, cotija cheese, pickled onions, cilantro

SOPES POLLO \$36 PER DOZEN

sopes, pulled chicken, cabbage, queso fresco, onion, cilantro, Barrio salsa, crema fresca

SOPES CARNITAS \$36 PER DOZEN

sopes, pulled carnitas, cabbage, queso fresco, onion, cilantro, salsa rojo, crema fresca

PORK TINGA \$48 PER DOZEN

roasted poblano pepper stuffed with carnitas, tinga sauce, queso fresco, avocado

AUTHENTIC FOLDED QUESADILLA \$24 CHEESE \$42 CHICKEN \$48 CARNE ASADA/SHRIMP

folded, grilled quesadilla, Oaxaca cheese, avocado crema, roasted tomato salsa | per dozen

TAMALITOS \$48 PER DOZEN

Choice of: chicken with red sauce | pork chile verde with roasted tomatillo sauce | vegetarian with Queen's cream sauce

All prices are subject to applicable sales tax, admin charge and gratuity.
Menus and pricing are subject to change until contracted.

Barrio Queen Catering | catering@barrioqueen.com | (480) 448-9959 ext. 1

BARRIOQUEEN.COM

Small Bites & Platters

PLACED PLATTERS

STREET TACOS \$125 PER PLATTER | 30 TACOS

SELECT ONE:

Al Pastor: pork marinated in chile and spice, red onions, cilantro, pineapple, red sauce

Pollo Deshebrado: pulled chicken, Oaxaca cheese, homemade pico de gallo

Suadero Azteca: slow-cooked pulled beef short rib, red onions, cilantro

El Taco Vegetariano: Mushrooms, spinach, zucchini, red peppers, tomatoes, red onions, grilled corn, red cabbage, pico de gallo, cilantro

BUILD YOUR OWN NACHO BAR \$12 PER PERSON

Housemade tortilla chips, Oaxaca and cotija cheese blend, epazote black beans, pulled chicken, carnitas, green chile pork verde, pickled red onions, pico de gallo, jalapeno slices, crema fresca



DESSERT PLATTERS

CHURRO CONES \$30 PER DOZEN

cinnamon dusted caramel filled churros | 2 per cone

DONITAS PLATTER \$40 PER PLATTER - 24 PIECES

Housemade sweet dough vanilla fritters, dusted in sugar, served with vanilla cream and Abuelita Mexican chocolate sauce

STRAWBERRY PLATTER \$48 PER PLATTER - 24 PIECES

fresh whole strawberries, vanilla Kahlua sauce

TRES LECHE BAR \$6 PER PERSON

vanilla bean cake squares, three milk sauce, berry compote, toasted coconut, pecans, whipped cream

HOT CHOCOLATE BAR \$4.50 PER PERSON

house recipe Hot Chocolate served in traditional Olla pot with Attendant. Garnish with whipped cream, cocoa powder, cinnamon stick, Abuelita Mexican chocolate sauce served in traditional cantarita mug.

Want it Spiked⁺ - Add 1921 crema de tequila charged based on selection and consumption

SEND EVERY GUEST HOME WITH THEIR OWN MUG \$10 EACH

+ \$50 Attendant fee per hour, if requested

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Mix & Mingle Menu

\$48 PER PERSON

replenished for 60 minutes

Includes chips, salsa and Barrio Signature Guacamole

CHOOSE FIVE:

ADDITIONAL APPETIZERS FOR \$9 PER PERSON

FLAUTAS

Chicken, Oaxaca cheese, green tomatillo sauce, corn tortilla, pickled onions and cilantro

BARRIO PAPAS

Homemade seasoned fries topped with grilled corn, mayo, cotija cheese, Mexican Hot Sauce, fresh cilantro and lime

AUTHENTIC QUESADILLAS

Grilled Sonoran style quesadillas traditionally folded and filled with Oaxaca cheese and choice of filling: (choose one) cheese, chicken or carnitas

CEVICHE DE CAMARON

Large shrimp cooked in spicy shrimp broth mixed with pico de gallo, cucumbers, lime juice, fresh cilantro and topped with avocado

TAQUITOS

Corn tortillas, cochinita pibil, Oaxaca cheese, pickled red onions, Barrio aioli sauce and pico de gallo

EL TACO VEGETARIANO

Mushrooms, spinach, zucchini, red peppers, tomatoes, diced red onions, grilled corn, topped with red cabbage, homemade pico de gallo and fresh cilantro

THE QUEEN ENCHILADA

Rich blend of Oaxaca, cotija and goat cheese mixed with sauteed spinach, shallots and garlic, topped with spicy cream sauce, cotija and crema fresca

TAMALITO

Homemade tamale with choice of filling: (choose one)

Chicken in red sauce, red pepper salsa

Pork Chile Verde, roasted tomatillo salsa

Vegetarian, Queen's cream sauce

ADD DESSERT:

ADDITIONAL \$8 PER PERSON

CHURROS

Homemade churros dusted in cinnamon sugar topped with Cajeta caramel, Mexican chocolate sauce, pecans and sprinkled with powdered sugar

FLAN

Custard with caramelized syrup, pecans and vanilla Kahlua sauce

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Social Hour Package

\$35 PER PERSON

replenished for 60 minutes

Includes chips, salsa and Barrio Signature Guacamole

CHOOSE FOUR:

ADDITIONAL APPETIZERS FOR \$7 PER PERSON

FLAUTAS

Chicken, Oaxaca cheese, green tomatillo sauce, corn tortilla, pickled onions and cilantro

COCTEL DE ELOTE

Grilled corn cut from the cob, topped with butter, mayo, aged cotija cheese, Tajin, fresh cilantro and lime

ROASTED ELOTE POPS

Whole grilled corn topped with butter, mayo, aged cotija cheese and chile powder

AUTHENTIC QUESADILLAS

Grilled Sonoran style quesadillas traditionally folded and filled with Oaxaca cheese and choice of filling: (choose one) cheese, chicken or carnitas

CEVICHE DE CAMARON

Large shrimp cooked in spicy shrimp broth mixed with pico de gallo, cucumbers, lime juice, fresh cilantro and topped with avocado

TAQUITOS

Corn tortillas, cochinita pibil, Oaxaca cheese, pickled red onions, Barrio aioli sauce and pico de gallo

SELECT TWO DESSERTS:

ADDITIONAL \$8 PER PERSON

MINI TRES LECHES

Three milk-soaked homemade vanilla bean cakes topped with fresh berry compote, whipped cream, toasted coconut and pecans

CHURROS

Homemade churros dusted in cinnamon sugar topped with Cajeta caramel, Mexican chocolate sauce, pecans and sprinkled with powdered sugar

FLAN

Custard with caramelized syrup, pecans and vanilla Kahlua sauce

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Street Taco Bar

\$32 PER PERSON

replenished for 60 minutes

Includes chips, salsa and Barrio Signature Guacamole

STREET TACOS

Hand-pressed corn tortillas with choice of filling: (choose two)

PORK

AL PASTOR

Pork marinated in chile and spice

COCHINITA PIBIL

The Queen's acclaimed pork marinated in sour orange and achiote paste

CARNITAS

Slow-cooked pork marinated in Coca-Cola and orange rind

BEEF

CARNE ASADA

Grilled steak marinated in fresh orange and garlic

SUADERO AZTECA

Slow-cooked beef short rib

SEAFOOD

CAMARON

Large marinated grilled shrimp

POULTRY

BARRIO POLLO

Spice-rubbed chicken in spicy cream sauce

POLLO DESHEBRADO

pulled chicken

VEGETARIAN

NOPALITOS

Tender sauteed cactus, jalapeno peppers, red onions and tomatoes

EL TACO

Mushrooms, spinach, zucchini, red peppers, tomatoes, red onions and grilled corn

INCLUDED TOPPINGS

Pickled onions, pico de gallo, Oaxaca cheese, queso fresco, fresh cilantro & onion mix, red cabbage, taco salsa and limes

ADDITIONAL FILLINGS FOR \$7 PER PERSON



COCTEL DE ELOTE

Grilled corn, cut from the cob, topped with butter, mayo, aged cotija cheese, Tajin, fresh cilantro and lime

MEXICAN STYLE RICE

Mexican-style rice, made fresh daily

EPAZOTE BLACK BEANS

Homemade epazote black beans

ADD DESSERTS:

additional \$8 per person

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BARRIOQUEEN.COM

La Familia Menu

\$70 PER PERSON

ALL DISHES ARE SERVED FAMILIA STYLE

Includes chips, salsa and Barrio Signature Guacamole

CEVICHE DE CAMARON

Large shrimp cooked in spicy shrimp broth mixed with pico de gallo, cucumbers, lime juice, cilantro, avocado served with homemade corn tortilla chips

TOSSED CHOPPED SALAD

Romaine lettuce, queso fresco, diced red onion, red peppers, avocado, grilled corn, epazote black beans, pomegranate seeds, Barrio spiced corn tortilla strips and creamy roasted chipotle dressing

THE QUEEN ENCHILADAS

Rich blend of Oaxaca, cotija and goat cheese, sauteed spinach, shallots, garlic, spicy cream sauce, cotija and crema fresca

COCHINITA PIBIL

The Queen's acclaimed pork, marinated in sour orange and achiote paste, wrapped in banana leaf and slow-cooked. Topped with pickled red onions and homemade pico de gallo

CARNE ASADA

Marinated grilled arrachera, soy-lime sauce, over sauteed onions and cheese chile relleno



MEXICAN STYLE RICE

Mexican-style rice, made fresh daily

MAYOCOBA REFRIED BEAN

Chorizo refried beans

CALABACITAS

Zucchini, red pepper, onion and hand-cut corn, mixed and sauteed



CHURROS

Homemade churros dusted in cinnamon sugar topped with Cajeta caramel, Mexican chocolate sauce, pecans and sprinkled with powdered sugar

FLAN

Custard with caramelized syrup, pecans and vanilla Kahlua sauce

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Celebracion Buffet

\$68 PER PERSON

replenished for 60 minutes

Includes chips, salsa and Barrio Signature Guacamole

LA DIOSA SALAD

Bibb lettuce, avocado, crispy bacon, tomatoes, homemade croutons, radishes and green goddess dressing

CALDO DE QUESO Y PAPAS

Traditional Sonoran soup, roasted Anaheim chiles, potatoes, queso fresco, onions and tomatoes



VEGETARIAN TAMALE

Traditional corn tamale, Oaxaca cheese and the Queen's cream sauce

CHILE VERDE

Slow-cooked pork, poblano pepper and tomatillo sauce, red onion and cilantro

POLLO EN MOLE POBLANO

Pan-seared chicken, authentic mole poblano sauce, toasted sesame seeds, red onions, homemade pico de gallo and cilantro

SUIZA ENCHILADAS

Chicken, Oaxaca cheese, jalapeno tomatillo sauce, chorizo, red onion, cilantro and crema fresca



MEXICAN STYLE RICE

Mexican-style rice, made fresh daily

CALABACITAS

Zucchini, red pepper, onion and hand-cut corn, mixed and sauteed



CHURROS

Homemade churros dusted in cinnamon sugar topped with Cajeta caramel, Mexican chocolate sauce, pecans and sprinkled with powder sugar

OSCURO DULCE

Mexican dark chocolate cake, homemade chocolate sauce and powdered sugar

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Gathering Buffet Menu

\$50 PER PERSON

replenished for 60 minutes

Includes chips, salsa and Barrio Signature Guacamole

CHOPPED SALAD

Romaine lettuce, queso fresco, diced red onion, red peppers, avocado, grilled corn, epazote black beans, pomegranate seeds, Barrio spiced corn tortilla strips and creamy roasted chipotle dressing

THE QUEEN ENCHILADAS

Rich blend of Oaxaca, cotija and goat cheese, sauteed spinach, shallots, garlic, spicy cream sauce, cotija and crema fresca



STREET TACOS

Hand-pressed corn tortillas with choice of filling: (choose two)

PORK

AL PASTOR

Pork marinated in chile and spice

COCHINITA PIBIL

The Queen's acclaimed pork marinated in sour orange and achiote paste

CARNITAS

Slow-cooked pork marinated in Coca-Cola and orange rind

BEEF

CARNE ASADA

Grilled steak marinated in fresh orange and garlic

SUADERO AZTECA

Slow-cooked beef short rib

SEAFOOD

CAMARON

Large marinated grilled shrimp

POULTRY

BARRIO POLLO

Spice-rubbed chicken in spicy cream sauce

POLLO DESHEBRADO

pulled chicken

VEGETARIAN

NOPALITOS

Tender sauteed cactus, jalapeno peppers, red onions and tomatoes

EL TACO

Mushrooms, spinach, zucchini, red peppers, tomatoes, red onions and grilled corn

INCLUDED TOPPINGS

Pickled onions, pico de gallo, Oaxaca cheese, queso fresco, fresh cilantro & onion mix, red cabbage, taco salsa and limes



MEXICAN STYLE RICE

Mexican-style rice, made fresh daily

EPAZOTE BLACK BEANS

Homemade epazote black beans

CALABACITAS

Sautéed zucchini, red pepper, onion, and hand-cut corn

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CHURROS

Homemade churros dusted in cinnamon sugar topped with Cajeta caramel, Mexican chocolate sauce, pecans and sprinkled with powder sugar

FRESH STRAWBERRIES

Served with vanilla Kahlua sauce

La Reina Buffet Menu

\$85 PER PERSON

replenished for 60 minutes

Includes chips, salsa and Barrio Signature Guacamole

LA DIOSA SALAD

Bibb lettuce, avocado, crispy bacon, tomatoes, homemade croutons, radishes and green goddess dressing

BARRIO SALAD

Mixed field greens, tomatoes, goat cheese, roasted pumpkin seeds, crispy onions and tocino vinaigrette

CALDO TLALPEÑO SOUP

Chicken breast, vegetables and rice in a chipotle infused chicken broth. Topped with avocado, cilantro, and housemade Barrio spiced corn tortilla strips



CALIFORNIA ENCHILADAS

Oaxaca and cotija cheeses, three-chile red sauce, black olives, red onions, fresh cilantro and crema fresca

PUERCO EN CHILE ROJO

Cubed pork in New Mexico chile sauce with oregano, cumin and garlic topped with red onions and cilantro

PESCADO DEL BARRIO

Pan-roasted Mexican white sea bass, garlic, onion, cilantro and white wine butter sauce

CARNE ASADA

Marinated and grilled arrachera with soy-lime sauce over sauteed onions and cheese chile relleno



MEXICAN STYLE RICE

Mexican-style rice, made fresh daily

MAYOCOBA REFRIED BEAN

Chorizo refried beans

GRILLED ZUCCHINI



CHURROS

Homemade churros dusted in cinnamon sugar topped with Cajeta caramel, Mexican chocolate sauce, pecans and sprinkled with powder sugar

MINI TRES LECHES

Three milk-soaked homemade vanilla bean cakes topped with fresh berry compote, whipped cream, toasted coconut and pecans

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BARRIOQUEEN.COM

Barrio Plated Menu

\$65 PER PERSON

Includes chips, salsa and Barrio Signature Guacamole

FAMILIA STYLE APPETIZERS

COCTEL DE ELOTE

Grilled corn cut from the cob, topped with butter, mayo, aged cotija cheese, Mexican hot sauce, fresh cilantro and lime

CEVICHE DE CAMARON

Large shrimp cooked in spicy shrimp broth mixed with pico de gallo, cucumbers, lime juice, cilantro, avocado and homemade corn tortilla chips

FIRST COURSE

BARRIO SALAD

Mixed field greens, tomatoes, goat cheese, roasted pumpkin seeds, crispy onions and sherry vinaigrette

ENTRÉE SELECTION

BARRIO ESPECIAL

Puerco verde, roasted tomatillo sauce, rice, charro beans, soy-lime sauteed poblanos and onions, grilled nopales, queso fresco, carne asada, pollo asado, garlic shrimp, grilled jalapeño, avocados, radishes, cilantro and lime

CARNITAS MICHUACANAS

Slow-cooked pork marinated in Coca-Cola and orange rind with red chile sauce, epazote black beans, Oaxaca cheese and sauteed onions. Served in a cast iron skillet with Mexican-style rice and calabacitas

ENCHILADAS DE MARISCOS

Hand-pressed blue corn tortillas filled Oaxaca cheese, fresh lump crab meat, shrimp and poblano peppers, topped with roasted red pepper cream sauce, queso fresco, cilantro and avocado

CHILE RELLENO DE VEGETABLES

Roasted poblano pepper stuffed with mushrooms, spinach, zucchini, red peppers, tomatoes, onions, cilantro, grilled corn, Oaxaca and cotija cheese. Topped with zesty tomato white wine sauce and served with epazote black beans

FAMILIA STYLE DESSERT

FLAN

Custard with caramelized syrup, pecans and vanilla Kahlua sauce

TRES LECHES

Three milk-soaked homemade vanilla bean cakes, with fresh berry compote, toasted coconut and pecans

Formal Affair Plated Menu

\$48 PER PERSON

THIS MENU IS ALSO AVAILABLE FOR RESTAURANT BUYOUT EVENTS.

SCOTTSDALE & GILBERT MAXIMUM 30 GUESTS | ALL OTHER LOCATIONS MAXIMUM 40 GUESTS

Includes chips, salsa and Barrio Signature Guacamole

FIRST COURSE SELECTION

BARRIO SALAD

Mixed field greens, tomatoes, goat cheese, roasted pumpkin seeds, crispy onions and sherry vinaigrette

POZOLE VERDE SOUP

Pork green chile and hominy, topped with cabbage, red onion, radishes, fresh cilantro and Mexican oregano

ENTRÉE SELECTION

PESCADO DEL BARRIO

Pan-roasted Mexican white sea bass, garlic, onion, cilantro and white wine butter sauce

TRIO MOLE ENCHILADA

Oaxaca cheese, pulled chicken with black mole. Queso fresco and Oaxaca cheese with red mole. Carnitas with green mole sauce, toasted sesame seeds and crema fresca

CARNE ASADA

Marinated and grilled arrachera with soy-lime sauce over sauteed onions, cheese chile relleno with pork chorizo quesadilla, refried Mayocoba beans and flour tortillas

CHILE RELLENO DE VEGETABLES

Roasted poblano pepper stuffed with mushrooms, spinach, zucchini, red peppers, tomatoes, onions, cilantro, grilled corn, Oaxaca and cotija cheese. Topped with zesty tomato white wine sauce and served with epazote black beans

DESSERT (PRE-SELECT ONE)

FLAN

Custard with caramelized syrup, pecans and vanilla Kahlua sauce

OSCURO DULCE

Mexican dark chocolate cake, homemade chocolate sauce and powdered sugar served with vanilla bean ice cream

Social Plated Dinner

\$28 PER PERSON

SCOTTSDALE & GILBERT MAXIMUM 30 GUESTS | ALL OTHER LOCATIONS MAXIMUM 40 GUESTS

FAMILY-STYLE APPETIZERS

COCTEL DE ELOTE

Grilled corn cut from the cob, topped with butter, mayo, aged cotija cheese, Tajin, fresh cilantro and lime

BARRIO SIGNATURE GUACAMOLE

Housemade chips and salsa

ENTRÉE SELECTION

BARRIO STYLE PROTEIN BOWL

marinated grilled chicken, romaine lettuce, Mexican-style rice, black beans, pico de gallo, poblano peppers and onions sauteed in soy sauce and lime juice. Topped with queso fresco, avocado crema and fried egg.

THE QUEEN ENCHILADA

Rich blend of Oaxaca, cotija and goat cheese mixed with sauteed spinach, shallots and garlic. Topped with spicy cream sauce, cotija and crema fresca

TACO PLATTER

Choice of three tacos served with Mexican-style rice and calabacitas

AZTECA BURRITO

Delicately slow-cooked beef short rib and Mexican style rice. Covered with homemade green tomatillo and red sauces. Topped with diced red onions, crema fresca and fresh cilantro

CHILE VERDE

Slow-cooked tender pork in a poblano pepper and tomatillo sauce topped with diced red onions and fresh cilantro. Served with fresh hand-pressed corn tortillas, Mexican style rice and epazote black beans



ADD SALAD COURSE \$8 PER PERSON

ADD DESSERT COURSE \$8 PER PERSON

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Fiesta de Cena Plated Dinner

\$32 PER PERSON

FAMILY-STYLE APPETIZERS

FLAUTAS

Chicken, Oaxaca cheese, corn tortilla, Barrio Salsa, cotija cheese, pickled onions, cilantro

BARRIO SIGNATURE GUACAMOLE

Housemade chips and salsa

ENTRÉE SELECTION

COCHINITA PIBIL

Slow-cooked pork marinated in Coca-Cola, range ring with red chile sauce, epazote black beans, Oaxaca cheese, sautéed onions. Mexican-style rice, pico de gallo and calabacitas

THE QUEEN ENCHILADA

Rich blend of Oaxaca, cotija and goat cheese mixed with sautéed spinach, shallots and garlic. Topped with spicy cream sauce, cotija and crema fresca

TACO PLATTER

One of each of the Queen's Favorite Tacos served with Mexican-style rice and calabacitas

Barrio Pollo: spice rubbed chicken, caramelized onions, roasted poblano peppers, spicy cream sauce, queso fresco

Suadero Azteca: Slow-cooked beef short rib, red onions, cilantro

Cochinita Pibil: Pork marinated in sour orange and achiote paste, pickled red onion, pico de gallo

LA DIOSA SALAD

Bibb lettuce, avocado, crispy bacon, tomatoes, homemade croutons, radishes and green goddess dressing Served with choice of shrimp or chicken



ADD SALAD OR SOUP COURSE \$8 PER PERSON

ADD DESSERT COURSE \$8 PER PERSON

Avondale

BARRIO QUEEN LOCATION OVERVIEW



AVONDALE PARK 10

10455 W MCDOWELL ROAD, AVONDALE, AZ 85392
623-257-3900

TEQUILA PRIVATE ROOM

UP TO 60 GUESTS

PATIO AND DINING ROOM SEATING

UP TO 200 GUESTS



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Desert Ridge

BARRIO QUEEN LOCATION OVERVIEW



DESERT RIDGE MARKETPLACE

21001 N TATUM BLVD, STE. 98, PHOENIX, AZ 85050
(480) 466-7445

TEQUILA PRIVATE ROOM

UP TO 60 GUESTS

PATIO AND DINING ROOM SEATING

UP TO 250 GUESTS



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Gilbert

BARRIO QUEEN LOCATION OVERVIEW



GILBERT HERITAGE PLACE

388 N GILBERT RD, GILBERT, AZ 85234
(480) 634-5025

DINING ROOM

UP TO 80 GUESTS

SEMI-PRIVATE PATIO

UP TO 60 GUESTS



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Glendale

BARRIO QUEEN LOCATION OVERVIEW



ARROWHEAD TOWNE CENTER

7640 W BELL RD. GLENDALE, AZ 85308
(602) 287-8226

TEQUILA PRIVATE ROOM

UP TO 60 GUESTS

PATIO AND DINING ROOM

UP TO 200 GUESTS



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Queen Creek

BARRIO QUEEN LOCATION OVERVIEW



QUEEN CREEK MARKETPLACE

21156 S ELLSWORTH LOOP RD, QUEEN CREEK, AZ 85142
(480) 825-7931

TEQUILA PRIVATE ROOM

UP TO 60 GUESTS

PATIO AND DINING ROOM

UP TO 200 GUESTS



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Scottsdale

BARRIO QUEEN LOCATION OVERVIEW



OLD TOWN SCOTTSDALE

7114 E STETSON DR STE 105, SCOTTSDALE, AZ 85251
(480) 656-4197

DINING ROOM

UP TO 80 GUESTS

SEMI-PRIVATE PATIO

UP TO 60 GUESTS



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Barrio Queen Catering | catering@barrioqueen.com | (480) 448-9959 ext. 1

BARRIOQUEEN.COM

Tempe

BARRIO QUEEN LOCATION OVERVIEW



TEMPE MARKETPLACE

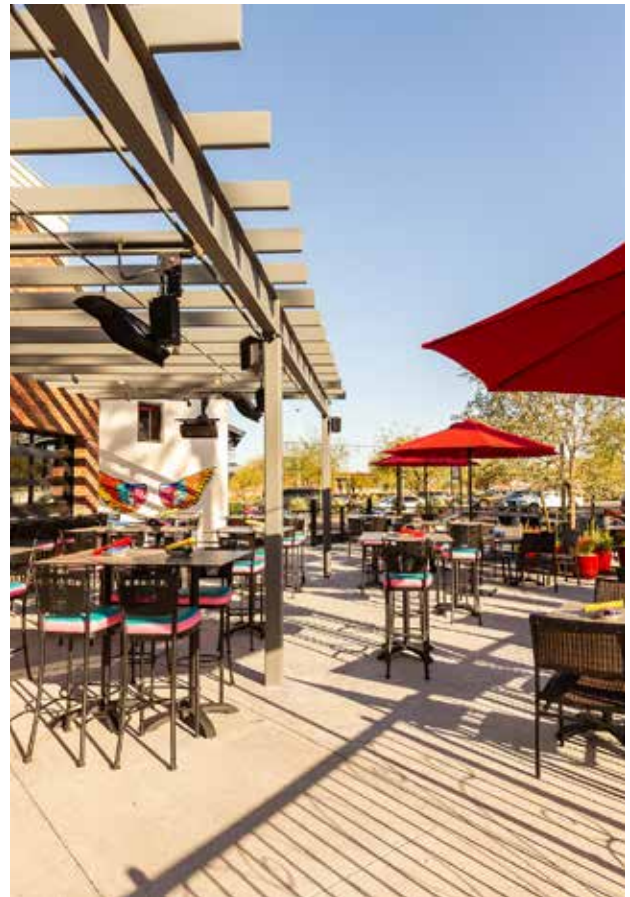
31 S MCCLINTOCK DR, TEMPE, AZ 85281
(480) 825-7931

TEQUILA PRIVATE ROOM

UP TO 60 GUESTS

PATIO AND DINING ROOM

UP TO 250 GUESTS



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Frequently Asked Questions

WHAT DOES A FOOD & BEVERAGE MINIMUM CONSIST OF?

A food and beverage minimum represents the minimum dollars that must be spent to secure the event space(s) and your final bill can exceed the minimum. Any food and beverage spending goes towards your minimum. This does not include taxes, service charges, gratuity, labor, and any other miscellaneous charges. If the minimum amount is not met, the remainder is considered a room charge. Please keep in mind that the food and beverage minimums are determined by location, date and time of your event.

WHAT IS THE GRATUITY & ADMINISTRATIVE CHARGE?

Gratuity is the amount you decide to leave the service team that executes your event. We recommend 20% gratuity; however, this amount is solely your decision. You may indicate the gratuity percentage at the time of signing the online agreement or wait for your final check before deciding.

The administrative charge pays for any associated operating costs. The 4% fee is applied to all onsite private events and full-service catering.

HOW DO I CONFIRM MY EVENT?

Your Sales Manager will send you an online agreement for your review. You have three business days once received to e-sign and provide the completed credit card authorization form. A deposit of 25% is required at the time of signing, unless otherwise specified.

WHEN DO I NEED TO DETERMINE MY MENU?

Your Sales Manager can assist you in creating the best experience for your guests using our group dining menu for your selections. We can always customize the menu. The final food and beverage selection is due to your Sales Manager two weeks before your event.

CAN I BRING IN MY OWN FOOD & DRINK?

No outside food or beverage is permitted without prior written approval by a member of Barrio Queen Management. Outside specialty cakes are allowed and subject to a \$2 per person cake cutting fee that will be applied to the final bill.

WHAT HAPPENS IF MY GUEST COUNT CHANGES?

We understand that your guest count will change from the time you sign your agreement to the event. To accommodate these changes, your final guest count is due three (3) business days before the event.

CAN WE BRING IN DECORATIONS AND SPECIALTY CAKES?

We do allow décor with prior approval. Out of courtesy to other guests, Barrio Queen does not permit glitter, confetti, bubbles and/or rice.

WHAT HAPPENS IF I AM RUNNING LATE?

Please call the restaurant or Sales Manager to let us know if you are running late. All events at Barrio Queen are limited to the agreed upon hours, regardless if the party starts late. For every 30 minutes that the party exceeds the agreed time period, an additional charge of 25% of the food and beverage minimum will be applied.

HOW DO WE HANDLE PAYMENT?

To guarantee your event, a completed credit card authorization form with an authorized signature must be provided to your Sales Manager once you sign your agreement. Final payment is due upon completion of the event. Payment can either be charged to the credit card on file or utilizing a separate preferred method of payment provided that night. Any deposits received will be applied to the final bill.

Frequently Asked Questions

WHAT ARE YOUR COVID-19 PRACTICES?

Barrio Queen is committed to the health and safety of our team members and guests. We will continue to abide by the state, county, and municipal guidelines as well as recommendations from our staff. Current COVID-19 safety measures include:

- We request that the main contact for all events ensures that their attendees are healthy and non-symptomatic. If they are showing symptoms, we ask that they do not attend the event.
- Face Masks are recommended for guests.

WHAT DO WE DO IF THERE IS BAD WEATHER?

In the event of severe weather, rain, excessive heat, etc., please be aware that we are unable to guarantee indoor space if the event was scheduled for outdoors. We will do our best to accommodate the group due to rain inside or an alternative location. A future reschedule date will be accommodated based on availability in the event of inclement weather. If you decide to cancel the event, you are responsible for the cancellation fee.

WHAT HAPPENS IF I NEED TO CANCEL?

We completely understand that plans need to change. If you need to cancel the event, please see the cancellation policy below.

Events less than \$5,000 F&B Minimum:

More than 7 days before = No Cancellation Fee

6–3 days before = 25% of the food and beverage minimum

2 days or less before the event = 100% of the food and beverage minimum

Events More Than \$5,000 F&B Minimum:

More than 21 days before = No Cancellation Fee

20 days to 7 days before = 25% of the food and beverage minimum

6–2 days before the event = 50% of the food and beverage minimum

Day of Event = 100% of the food and beverage minimum