



LA PALMERA

FAMILY MEXICAN RESTAURANT SINCE 1991®

PRIVATE EVENTS MENU



Locations in Everett, Mill Creek, & South Lake Union

Private & shared spaces with capacity of 20-75 people.

Food & beverage packages for every budget.

Minimum of 35 people & spend of \$25/person for buffet set up.

Book your event today 😊

SOUTH LAKE UNION

Sunday – Thursday \$750 Minimum Spend for a 2 hour event

Friday – Saturday \$1,000 Minimum Spend for a 2 hour event

Capacity 20 – 60 people in restaurant private mezzanine area

Payment Terms

50% non-refundable payment required to secure your reservation, and the remaining 50% required 7 days prior when head count is to be confirmed and finalized.

If you are unsure of your menu, a \$250 non-refundable deposit is required to secure your reservation. If you are ordering a la carte, the same minimum spend is required for private use of the mezzanine area.

\$300 Minimum Spend required per each additional hour of reservation.



TACO BAR

Three tacos per person, choice of protein*, tortillas, rice, beans, cheese, sour cream, pico de gallo, green tomatillo salsa, house red salsa, and chips.
\$21/person

Protein Choices:

Shredded Chicken, Shredded Beef, Ground Beef, Veggies

Premium Protein Choices +\$2:

Pork Carnitas, Al Pastor, Birria

*For groups of 30 or less, select 2 proteins. For groups larger than 30, select up to 3 proteins.

Bean Choices: Refried Pinto Beans, Whole Pinto Beans, Black Beans

Tortilla Choices: Flour, Corn, Crispy Corn Shell

ADD ONS:

Guacamole \$2

Taco Salad Shell & Lettuce \$2

DESSERTS:

Churros \$3

Churro French Macaron \$3

POPULAR SIDES:

Jalapeño or Diabla Queso Dip \$3

Corn Esquites \$5

Chipotle Chopped Salad \$6

Taquitos Rancheros \$5

BEVERAGES:

Jarritos Mexican Soda \$4

Jamaica or Horchata \$3



All prices are per person. Does not include tax or gratuity.

FAJITA BAR

Choice of Fajitas*, tortillas, rice, beans, lettuce, cheese, sour cream, pico de gallo, green tomatillo salsa, house red salsa, and chips.

Regular \$27/person or Texas \$30/person

Protein Choices:

Regular – Chicken, Steak, Veggies

Texas – Grilled Chicken, Carne Asada, Prawns

*For groups of 30 or less, select 2 proteins. For groups larger than 30, select up to 3 proteins.

Bean Choices: Refried Pinto Beans, Whole Pinto Beans, Black Beans

Tortilla Choices: Flour, Corn, Crispy Corn Shell

ADD ONS:

Guacamole \$2

POPULAR SIDES:

Jalapeño or Diabla Queso Dip \$3

Corn Esquites \$5

Chipotle Chopped Salad \$6

Taquitos Rancheros \$5

DESSERTS:

Churros \$3

Churro French Macaron \$3

BEVERAGES:

Jarritos Mexican Soda \$4

Jamaica or Horchata \$3



All prices are per person. Does not include tax or gratuity.

ENCHILADA BAR

Two enchiladas per person (rolled corn tortilla filled with protein choice and topped with sauce* and melted cheese), rice, choice of beans, house red salsa, pico de gallo, sour cream, and chips. \$22/person

Protein Choices:

Shredded Chicken, Shredded Beef, Ground Beef, Cheese, Cheese & Onions, Spinach, Veggies

Sauce Choices: **Traditional Red, Salsa Verde, Tomatillo Cream, **Mole
**Sauce contains peanuts, wheat, and sesame.

*Select up to 2 protein choices and 2 sauce choices

Bean Choices: Refried Pinto Beans, Whole Pinto Beans, Black Beans

ADD ONS:

Guacamole \$2

POPULAR SIDES:

Jalapeño or Diabla Queso Dip \$3

Corn Esquites \$5

Chipotle Chopped Salad \$6

Taquitos Rancheros \$5

DESSERTS:

Churros \$3

Churro French Macaron \$3

BEVERAGES:

Jarritos Mexican Soda \$4

Jamaica or Horchata \$3



All prices are per person. Does not include tax or gratuity.

APPETIZER BAR

Choose 3 appetizers and includes chips, pico de gallo, and salsa.
\$21/person

Taquitos Rancheros – Shredded Chicken or Shredded Beef

Queso Dip – Jalapeño or Diabla

Chipotle Chopped Salad

Guacamole Dip

Corn Esquites

***Shrimp Ceviche

Flautas – Shredded Beef, Shredded Chicken, Garlic Potato, Spicy Potato

ADD ONS:

Rice & Beans \$2

Sour Cream \$1

BEVERAGES:

Jarritos Mexican Soda \$4

Jamaica or Horchata \$3

DESSERTS:

Churros \$3

Churro French

Macaron \$3



All prices are per person. Does not include tax or gratuity.

***Meat, raw fish & eggs that are undercooked to your specifications may increase your risk of food borne illness, especially if you have certain medical conditions.

ADD ONS

Only available with the purchase of a buffet.

APPETIZERS

Corn Esquites \$5

Roasted corn, topped with cotija chili mayo, lime and cilantro

***Shrimp Ceviche \$7

Raw prawns marinated in lime juice with onions, tomatoes, cilantro, cucumber, fresh jalapeño, & chopped avocado

Guacamole Dip \$4

Guacamole topped with pico de gallo and queso fresco

Jalapeño & Diabla Queso Dip \$3

White queso sauce made with flavorful mix of seasonings

Taquitos Rancheros \$5

Rolled tortillas filled with shredded beef or shredded chicken & fried

SALADS

Garden House Salad \$4

Romaine lettuce, cucumbers, carrots, and tomato with your choice of dressing.

Dressing options: Thousand Island, Ranch, Blue Cheese

Caesar Salad \$5

Romaine lettuce, croutons, parmesan cheese, and Caesar Dressing

Chipotle Chopped Salad \$6

Romaine lettuce, black beans, roasted corn, tomatoes, onions, bell peppers, cilantro, queso fresco, tortilla strips, and chipotle dressing

***Meat, raw fish & eggs that are undercooked to your specifications may increase your risk of food borne illness, especially if you have certain medical conditions.

ADD ONS CONTINUED

ADDITIONAL ENTREES

A La Carte Enchilada \$4

Rolled corn tortilla filled with protein choice and topped with sauce and melted cheese

Sauce Choices:

**Traditional Red, Salsa Verde, Tomatillo Cream, **Mole

Protein Choices:

Shredded Chicken, Shredded Beef, Ground Beef, Veggies

Tamale \$5

Pork or Chicken

Grilled Burrito \$10

Protein Choices: Shredded Chicken, Shredded Beef, Ground Beef, Veggies, Pork Carnitas, Al Pastor

DESSERT OPTIONS

FROST French Macaron \$3

Assorted Flavors

See www.frostology.com/menu

Flan \$7 - Mexican custard with caramel

Chocoflan \$8 - Chocolate cake topped with flan

Churros \$3 - Pieces of fried dough coated with cinnamon and sugar

Fried Ice Cream \$8 - Vanilla ice cream rolled in corn flakes and deep fried, drizzled with honey, sugar, and cinnamon

**Sauce contains peanuts, wheat, and sesame.

BEVERAGES

NON-ALCOHOLIC BEVERAGES

Jarritos Mexican Soda	\$4 each
Horchata	\$3 each
Jamaica	\$3 each

ALCOHOLIC BEVERAGES

Prices are subject to change as market price changes. Special request brands/cocktails accepted; price may vary from estimates.

Alcoholic beverages can be ordered a la carte or drink tickets can be purchased ahead of time for host to distribute to guests.

Drink Tickets

Each ticket is valid for one drink and cannot be upgraded. No refunds will be given for unused tickets. Choose one of the following categories.

1. Up to House Wine & Beer (No Liquor) \$8 / ticket
2. Up to Premium Wine, Beer, Well Drinks, & Signature Cocktails \$10 / ticket

Signature Cocktails:

Sangria

Gold Margarita

Classic Margarita

Flavored Margarita (Strawberry, Mango, Spicy)



If you didn't see something
you were looking for, just
ask our team! We can make
almost anything for you! 😊

