

Parrilla del Dragón

L I V E F I R E E X P E R I E N C E

\$160 / per person

15 guest minimum · 2 meat choices · 2 side options · 2 drink options

Parrilla del Dragón brings the fire to your event. We specialize in carne asada with hand selected cuts and bold flavors, all cooked over charcoal and wood fire. This is live fire experience done with craft, care, and a deep respect for the traditions behind every cut.

With a minimum of fifteen guests at \$160 per person, every event is all inclusive. You choose two meats, two sides, and two drinks, with the option to add more at an additional price. Dinner is all you can eat until the food is gone or until you tap out. Every piece of meat that comes off our grill is fire kissed to perfection. Sit back, enjoy your guests, and let us take care of the meal from start to finish.

Our team arrives at least three hours before your event, sometimes earlier, to set up our tables and grill according to your space. We naturally lean toward a Hispanic influenced setup, but we are happy to work within any theme or aesthetic you have in mind. This evening is about you, and we will make it feel that way.

We cook as fresh as possible, always working with the finest ingredients in respect to their season. Every meat is cooked to order over live fire outdoors, and your guests are welcome to come up and choose their cuts directly before heading to the sides table. Fire kissed flavors, bold seasoning, and an experience your guests will not forget.

PLEASE NOTE

A kitchen or designated cooking space at your venue or home is required for us to operate. If your location does not have one, please let us know at the time of booking so we can make the proper arrangements together.

EVERY EVENT INCLUDES

Salsa Roja · Salsa Verde · Guacamole · Tortillas · Sour Cream · Queso Fresco

Asada style meats · Hand selected cuts from our local butcher · Seasoned in house blend

Arrachera
Skirt Steak

T-Bone Steak

Filete de Punta de Solomillo
Sirloin Tip Steak

Bistec de Puerco
Pork Steak

Aguayon
Top Sirloin

Longaniza

Chorizo

Cecina
Cured Meat

Costillas de Res
Beef Short Ribs

Muslo de Pollo al Achiote
Achiote Chicken Thigh

Additional meat selections available · Pricing based on guest count · Ask your event coordinator for details.

S I D E S

Frijoles de Fiesta
Pinto Beans
Sausage, mozzarella, chorizo, pickled jalapeños

Arroz Verde
Green Rice
Cilantro rice

Arroz Rojo
Red Rice
Traditional red Mexican rice, tomato base

Arroz Blanco
White Rice
Buttered rice with thyme

Potato Purée
Creamy mashed, smoked Gouda & Parmesan

Nopales
Cactus
Whole cactus flank, grilled to order

Elote
Corn
Grilled whole corn, charred and buttery

Verduras al Parrilla
Grilled Vegetables
Cebollitas, zucchini & broccolini

Frijoles Rojos
Red Beans
Red beans cooked with sofrito

Penne Poblano
Poblano cream sauce with corn kernels

Rajas en Crema
Peppers in Cream
Poblano peppers, onions & tomatoes in cream sauce

Spaghetti Seca
Ham, cotija, tomato chipotle cream sauce

Sopa Fría
Cold Pasta Salad
Cold macaroni, mayo, sour cream, corn, ham,
pickled jalapeños

A G U A F R E S C A S

Choose 2 · Additional selections \$60 each · Included with every event

Cucumber Lime
Fresh cucumber blended with lime, light and
refreshing

Pineapple
Sweet and tropical fresh pineapple agua fresca

Horchata
Classic creamy rice and cinnamon drink

Hibiscus Watermelon
Vibrant hibiscus blended with fresh watermelon

PRIME MEATS

Add-on · per piece · all meats cut on board

12 oz Prime New York <i>Seasoned in house blend</i>	\$47	9 oz Filet Mignon <i>Seasoned in house blend</i>	\$50
16 oz Ribeye <i>Seasoned in house blend</i>	\$66	Porterhouse <i>Seasoned in house blend</i>	\$150
Beef Tomahawk Steak <i>Seasoned in house blend</i>	\$145		

PREMIUM MEATS

Add-on · per piece

A5 Wagyu Ribeye <i>Premium A5 grade Japanese Wagyu</i>	\$200	A5 Wagyu Strip <i>Premium A5 grade Japanese Wagyu</i>	\$200
A5 Wagyu Filet Mignon <i>Premium A5 grade Japanese Wagyu</i>	\$135		

◆ Parrilla del Dragón ◆ Live Fire Experience ◆

Consumer Advisory: Some items on this menu are served raw or undercooked, or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your event coordinator of any dietary concerns prior to your event.