



Tocolo

CANTINA

New Year's Eve Menu

\$59/person++

FIRST COURSE

Assorted Guacamole and
Salsa for the Table

SECOND COURSE

(Select 2 for the Table)

Tocolo Chopped Salad

*Bibb and Romaine Lettuce, Roasted Corn, Jicama,
Avocado, Cucumbers, Green Chile Lime Vinaigrette*

Queso Fundido

*Choice of Mushroom and Kale or
Chorizo, Melted Queso Chihuahua,
Served with House Made Corn Tortilla*

Brisket or Chicken Quesadilla

*Blue Corn Tortilla, Chihuahua Cheese, Rajas de
Chile Poblano, Salsa Pasilla*

Sweet Potato Tamale

Roasted Sweet Potato, Jalapeno, Scallions, Crema

Choice of Taco Appetizer

*Carne Asada, Pollo, Grilled Fish,
Baja Fish, or Carnitas*

THIRD COURSE

Chicken Enchilada

*Traditional Tinga Sauce, Romaine, Queso
Chihuahua, Radishes, Cilantro, Crema*

Vegetable Enchilada

*Market Vegetables, Romaine, Queso Oaxaca, Pumpkin
Tomatillo Sauce*

Salmon Yucateco

*Pan Seared Filet of Salmon, Mango, Habanero Chile,
Red Onion, Bell Pepper, Cilantro*

NY Strip (\$11 supplemental charge)

Coffee Chipotle Rub, Poblano Potatoes, Sautéed Spinach

Shrimp Fajita (\$6 supplemental charge)

Grilled Marinated Shrimp

Chicken Fajita

*Chicken Breast, Sautéed Peppers and Onions,
Served with House Made Corn Tortillas*

Assorted Sides to Share

Rice and Beans, Sweet Plantains, or Yucca Fries

FOURTH COURSE

Dessert Platters for the table

Includes Coffee and Tea Service
(espresso drinks additional at menu cost)

Champagne Toast at Midnight

COCTELES DE LA CASA \$39/person++

CERVEZAS

Drafts

*Corona Light / Modelo Especial / Negra
Modelo/ Long Island Seasonal*

Bottled

*Corona / Pacifico / Dos Equis Amber/
Victoria / Blue Moon*

SANGRIA

*Red Sangria
White Sangria*

Tocolo Margarita

Cucumber Jalapeno Margarita

Mojito

Premium Well Drinks

VINO

Diseño, Malbec

Argentina

Stemmari, Pinot Grigio

Italy

*Price per person does not include Tax or Gratuity. A 20% Gratuity will be added to each check
reservation requires a credit card deposit

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