

DINNER

MAIN DINING ROOM for 13-18 Guests

Soft Drinks, Coffee and Tea Selections Included.
All Other Beverages Charged Upon Consumption

*All other beverages including juice, bottled water, cappuccino, espresso, gourmet teas and cocktails will be charged upon consumption unless otherwise restricted by host.

Featured Red and White Wines, Sparkling Wines, Traditional Margaritas, Traditional Frozen Margaritas, Imported & Domestic Beer, Sangria, Soft Drinks, Coffee and Tea Selections Included.

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OPEN BAR

Premium Open Bar including Special Cocktails; Hand Crafted Margaritas, Specialty Margaritas, Sangria, Prickly Pear Cactus Frozen Margaritas, Imported & Domestic Beer, Featured Red & White Wines, Featured Champagne Assorted Soft Drinks and Mineral Waters

STARTER

Fresh Made Guacamole & Tortilla Chips Served Family Style

APPETIZERS

Selection of Appetizers for Your Group to Share!

Roasted Plantain Empanadas
Empanadas Potosinas
Mexican Chopped Salad

ENTREES

All of the below options will be available for your guests to choose from

Pescado Veracruzano

Fresh Filet of Seasonal Fish, Tradicional Sauce of Tomato, Garlic, Spanish Olives, Jalapeno, Mexican Oregano

Black Angus Skirt Steak

Marinated Grilled Beef with Frijoles Borrachos, Roasted Tomato-Caramelized Onion Salsita

Quatro Tacos

Served with Mexican Rice and Beans

MENU ITEMS SUBJECT TO CHANGE

RECEIPT OF THIS SAMPLE MENU DOES NOT GUARANTEE A RESERVATION. IF YOU WOULD LIKE TO BOOK A RESERVATION PLEASE CONTACT THE SPECIAL EVENTS DEPARTMENT TO REQUEST A CONTRACT. ALL RESERVATIONS ARE ACCOMODATED ON A FIRST-COME, FIRST-SERVE BASIS ONCE A COMPLETED CONTRACT IS RECEIVED BY THE SPECIAL EVENTS DEPARTMENT AND YOU RECEIVE CONFIRMATION FOR YOUR RESERVATION.

Carbon: Grilled Chicken Breast, Citrus-Chile, Guacamole, Orange Salsa
Asada: Grilled Skirt Steak, Caramelized Onions, with Cascabel Chiles, and Guacamole

Enchiladas

Roasted Chicken Rolled into Hand Made Corn Tortillas, with Chihuahua Cheese, Two Sauces;
Mole Poblano & Tomatillo Verde

Grilled Shrimp Quesadillas

Open-Faced Crispy Flour Tortilla, Chile-Marinated Shrimp, Mexican Cheeses, Smoked Wild
Mushrooms And Oven-Dried Tomatoes

Chef Selected Vegetarian Option Available

DESSERTS

All of the below options will be available for your guests to choose from

Oaxacan Chocolate Mousse Cake

Pistachio Ice Cream

Crepes de Calabaze

Vanilla Ice Cream, Cajete Sauce, Candied Pecans

Spiced Carrot Cake

Margarita Frosting, Citrus Sorbet

Assortment of Homemade Ice Cream

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