

DINNER

Main Dining Room Table for 13-20 Guests
Semi-Private Yellow Table for 15-22 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, Sangría, Traditional Margaritas, Traditional Frozen Margaritas, Imported & Domestic Beer, Soft Drinks, Coffee and Tea Selections Included.

All Other Beverages Charged Upon Consumption

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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

Filet 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
Carbon: Grilled Chicken Breast, Citrus-Chile, Guacamole, Orange Salsa

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.

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-Marinaded 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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