

PRIVATE DINING ROOM – (35-50 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, Sangria, Traditional Margaritas, Traditional Frozen Margaritas, Imported & Domestic Beer, 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

HAND PASSED HORS D'OEUVRES

Served for the First Half Hour of Your Event

Spanish Chorizo, Goat Cheese, Roasted Potatoes Tomatillo Passila Sauce

Wild Mushroom and Huitlacoche Cotija Cheese, Fresh Epazote and Salsa Verde

Seared Tuna Rollitos with Smoked Chile Remolade and Avocado

Plantain Empanadas filled with Black Bean, Cotija Cheese, Roasted Poblano Cilantro Green Onions, Chipolte Crema

Apple wood Smoked Pork Carnitas Flauta in Crisp Flour Tortilla Grilled Corn Avocado Salsa

Mini Quesadillas with Achiote Grilled Chicken and Oaxacan Cheese

Grilled Cascabel Marinated Skirt Steak Skewers with Tomatillo Avocado Salsa

STARTER

Fresh Made Guacamole & Tortilla Chips Served Family Style

APPETIZERS

Selection of Appetizers for Your Group to Share!

Empanadas de Rajas y Queso

Roasted Peppers, Queso Fresco, Pasilla de Oaxaca 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.

Roasted Plantain Empanadas

Black Beans, Cotija Cheese & Served with Chipotle Aioli

Mexican Chopped Salad

Shredded Romaine lettuce, Apples, Grilled Corn, Roasted Poblanos, Tomato, Onion, Pinto Beans, Tortilla Chips and Avocado Tossed in a Cumin Vinaigrette

ENTREES

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

Ancho Crusted Mahi Mahi

Gingered Sweet Potato Mash, Seared Greens, Mango Mojo de Ajo

Black Angus Skirt Steak

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

Quatro Tacos

Served with Mexican Rice and Beans

Carbon: Seared Chicken Breast, Torreado Marinade, Poblano Peppers, Pico de Gallo
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

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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