

2017 DINNER MENUS



DINNER MENU #1
\$27.95 pp

Ensalada:

Mixed Green salad
Tossed in a Cilantro Lime Vinaigrette

Entrée Choices:

La Grande

Chile relleno, enchilada verde, chile Colorado burrito. Served with rice and refried beans.

Carne Asada Burrito

A large burrito filled with marinated carne asada, and pico de gallo. Topped with cheese sauce and guacamole. Served with refried beans and rice.

Crispy Shrimp Tacos

Two soft tacos filled with crispy shrimp, shredded cabbage, pico de gallo and chipotle jalapeno cream sauce. Served with arroz Amarillo and black beans.

Grilled Chicken & Avocado Tacos

Two soft corn tortillas filled with grilled chicken breast, sliced avocados, and pico de gallo. Served with salsa quemada, rice and beans.

Carnitas

Pork served in the traditional Mexican style with Pico beans, guacamole, salsa fresca, onions, and cilantro. Served with handmade tortillas

DINNER MENU #2
\$30.95 pp

Ensalada:

Fiesta Salad
Mixed greens w/ sliced black olives, peppers, diced tomatoes, black beans and strips of tortilla chips topped in cilantro lime dressing.

Entrée Choices:

Carne Asada La Especial De Juan

A charbroiled carne asada steak, cheese enchilada, Pico tostada and guacamole. Served with Mexican rice, beans and hot handmade tortillas

Seafood Enchiladas Supremas

Two enchiladas filled with grilled cod and shrimp. Topped with a creamy jalapeno cheese sauce. Served with rice and black beans.

Tequila Lime Shrimp

Shrimp sautéed with tequila, lime, butter, garlic, crushed chile and cilantro. Served on a bed of rice and hot handmade tortillas.

Chicken Fajitas

Marinated and grilled with bell peppers, onions, mushrooms and tomatoes on a sizzling platter. Served with guacamole, rice, beans, and hot handmade tortillas.

DINNER MENU #3
\$35.95 pp

Starter: Soup and Salad

Caesar Salad
&
Cup of Chicken Tortilla Soup

Entrée Choices:

All entrees served with handmade tortillas.

Tres Amigos

A combination of three favorite soft tacos, one each of carne asada, pollo asado and grilled wild cod. Served with rice, beans and two salsas.

Carne Asada Y Camarones

Carne Asada steak and large skewered shrimp marinated in cilantro-garlic lime sauce, both grilled on an open flame. Served with Pico beans and rice.

Tampiquena

Carne Asada topped with grilled onions and Ortega Chile, an enchilada with melted cheese, chopped onions and olives, served with Mexican rice and beans.

Fajita Trio

Beef, shrimp & chicken marinated and grilled with bell peppers onions, mushrooms and tomatoes on a Sizzling platter. Served with rice beans, guacamole and pico de gallo.

Accompanied with soft beverages, chips and our delicious house salsa,

Plated menus are for groups of 25-35 guests.

You may substitute one menu item for Vegetarian option:

Fiesta Veggie Fajitas or
Avocado, Mango & Red Pepper Quesadilla.

Add a dessert for \$2.50 per person
Choice of Caramel Flan or Mini Churros

A taxable 20% service charge and 8.75% sales tax will be added.

A 50% deposit is required at the time of booking.
Site & Coordination fee for our Banquet facility varies by availability and peak season.