



FIESTA MENUS OPTIONS 30 OR MORE

DINE IN OR TAKE OUT

Comes with complementary Fresh Tortilla Chips & House-Made Salsa

- *Vegetarian & Allergy Options are available upon request*
- *(Tax and 20% service will be added to the check)*

APPETIZER BAR \$16 (per guest)

- Chili Con Queso
- Chicken & Cheese Quesadilla
- Guacamole
- Street Corn (Served off the cobb)

TACO BAR \$19 (per guest)

- Seasoned ground beef & Chicken
- Flour Tortillas & Tortilla Chips
- Shredded Lettuce
- Pico De Gallo
- Crema
- Shredded Monterey Jack Cheese
- SIDES: Black Beans & Mexican Rice

FAJITA BAR \$26 (per guest)- add Shrimp \$4 more per guest) *Includes a Soft Drink*

- Carne Asada (spiced -marinated grilled flank steak)
- Grilled Chicken
- Flour Tortillas
- Sizzling Red & Green bell peppers & Onions
- Shredded Monterey Jack Cheese
- Pico De Gallo
- Guacamole
- Crema
- SIDES: Black Beans & Mexican Rice

TACO MUNDO SEATED LUNCH: \$15 (Choose One per guest)

Includes a Soft Drink

- Tempura Shrimp Bowl
- Mundo Grilled Chicken Salad
- Taco Platter (1-Americanano, 1-Grilled Chicken)-served with Black Beans & Mexican Rice

TACO MUNDO SEATED DINNER: \$40 (Choose One per guest- will need to pre order)

Includes a Soft Drink & Chef Dessert

- Starters: Chili Con Queso for each table
- Fajitas (Chicken, Shrimp, Carne Asada or Veggie) – served with black beans & Mexican rice
- Gilled Mexican Sirloin –topped with roasted corn, served with black beans & Mexican rice
- Grilled Southwest Mahi – topped with pineapple salsa, served with black beans & Mexican rice

BAR OPTIONS: Charged by Consumption

(drink tickets are available in increments of 20) *TICKETS cannot be sold back to the house

- House Liquor \$4.5
- House Wine by the glass \$6 (Chardonnay, Pinot Grigio, Merlot, Cabernet)

- Domestic Bottle Beer \$4.5 (Bud, Bud Light, Coors light & Mic Ultra)
- Draft \$5 (Pacifico, Dos Equis & Modelo)