



# DOS CAMINOS

MODERN  
MEXICAN CUISINE



## GROUP MENUS

**THE FIESTA LIVES HERE!**

Dos Caminos offers an eclectic take on traditional Mexican fare. The colorful, vibrant and upbeat atmosphere is great for treating business clients to a well-deserved fiesta, and with over 150 tequilas and specialty margaritas, a Dos Caminos event makes for the perfect party. Ole!

**FOR MORE INFORMATION OR TO  
BOOK YOUR NEXT EVENT PLEASE  
CONTACT OUR SALES TEAM**

SALES & EVENTS MANAGER

Events Line: 980-443-2073

Email: [dcchbanquet@ldry.com](mailto:dcchbanquet@ldry.com)

Or visit us at [doscaminos.com](http://doscaminos.com) to fill out an online inquiry form

**CHARLOTTE**

601 S TRYON ST #135, CHARLOTTE, NC 28202

[DOSCAMINOS.COM](http://DOSCAMINOS.COM)   



# DOS CAMINOS

## LUNCH – FAMILY STYLE MENU

All courses served Family Style to the table for sharing

**\$45 PER PERSON**

### ~STARTER~

**SIGNATURE GUACAMOLE & RANCHERO SALSA**  
freshly made & served with warm tortilla chips

### ~APPETIZERS~

CHOOSE 3

#### TAQUITOS DE POLLO

pulled free-range chicken, sweet potatoes, crispy corn tortillas, crema, queso fresco, tomatillo salsa

#### MARKET CHOPPED SALAD

corn, poblano chiles, pickled pinto beans, radish, grated queso, crispy tortilla, cumin vinaigrette

#### CAMARONES ALAMBRES

pepper jack stuffed bacon wrapped shrimp, chipotle BBQ glaze, cabbage slaw, pickled jalapeño, pastor mayo, gluten free

### ~ENTRÉES~

#### DOS QUESADILLA

Mexican cheeses, pico de gallo, guacamole, charred serrano, crema

#### DOS ENCHILADAS

pastor-marinated chicken, corn tortillas, Mexican cheeses, crema, mole poblano, salsa verde, sesame

#### CARNITAS TACOS

12-hour roasted heritage pork, green chile salsa, pickled red onion

### ~SIDES~

rice & beans

### ~DESSERT~

#### CHURROS

Cajeta & Chocolate Sauce

### ~BEVERAGES~

DRIP COFFEE & TEA

## ..... ADD A BEVERAGE PACKAGE .....

TWO HOURS

#### LIMITED OPEN BAR

\$40 per person

Featured Red and White Wines, Sparkling Wines,  
Sangria, Traditional Margaritas (Frozen & Rocks),  
Imported and Domestic Beer

#### PREMIUM OPEN BAR

\$55 per person

Featured Top-Shelf Liquors, Red and White Wines,  
Sparkling Wines, Sangria, Traditional & Specialty  
Margaritas (Frozen & Rocks), Imported and Domestic Beer

~MENU ITEMS SUBJECT TO CHANGE~

PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAX, OR A DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF.

# DOS CAMINOS

## PRIX FIXE LUNCH MENU

\$49 PER PERSON

### ~STARTER~

**SIGNATURE GUACAMOLE & RANCHERO SALSA**  
freshly made & served with warm tortilla chips

### ~APPETIZERS~

CHOOSE 3 TO BE SERVED FAMILY STYLE

#### TAQUITOS DE POLLO

pulled free-range chicken, sweet potatoes, crispy corn tortillas, crema, queso fresco, tomatillo salsa

#### MARKET CHOPPED SALAD

corn, poblano chiles, pickled pinto beans, radish, grated queso, crispy tortilla, cumin vinaigrette

#### CAMARONES ALAMBRES

pepper jack stuffed bacon wrapped shrimp, chipotle BBQ glaze, cabbage slaw, pickled jalapeño, pastor mayo, gluten free

### ~ENTRÉES~

CHOOSE 3 FOR GUESTS' CHOICE

#### DOS CAMINOS CHICKEN COBB SALAD

pastor-marinated chicken\* breast, tomato, avocado, chorizo, grilled corn, onion, queso fresco, cilantro-basil vineigrette

#### SKIRT STEAK QUESADILLA

tampiqueña marinated skirt steak & Mexican cheeses layered between warm flour tortillas

#### DOS ENCHILADAS

pastor-marinated chicken, corn tortillas, Mexican cheeses, crema, mole poblano, salsa verde, sesame

#### DOS QUESADILLA

Mexican cheeses, pico de gallo, guacamole, charred serrano, crema

#### CARNITAS TACOS

12-hour roasted heritage pork, green chile salsa, pickled red onion

### ~DESSERTS~

CHOOSE 2 FOR GUESTS' CHOICE

#### CHURROS

Cajeta & Chocolate Sauce

#### TRES LECHE CAKE

seasonal selection

#### ARROZ CON LECHE

seasonal fruit and sorbet

#### DARK CHOCOLATE TAMAL

warm soft chocolate cake, chocolate sauce, seasonal sorbet

### ~BEVERAGES~

DRIP COFFEE & TEA

### ~SIDES~

rice & beans

## ADD A BEVERAGE PACKAGE

#### LIMITED OPEN BAR

\$40 per person

Featured Red and White Wines, Sparkling Wines, Sangria, Traditional Margaritas (Frozen & Rocks), Imported and Domestic Beer

TWO HOURS

#### PREMIUM OPEN BAR

\$55 per person

Featured Top-Shelf Liquors, Red and White Wines, Sparkling Wines, Sangria, Traditional & Specialty Margaritas (Frozen & Rocks), Imported and Domestic Beer

~MENU ITEMS SUBJECT TO CHANGE~

PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAX, OR A DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF.

# DOS CAMINOS

## DINNER – FAMILY STYLE MENU

All courses served Family Style to the table for sharing

**\$59 PER PERSON**

### ~STARTER~

#### SIGNATURE GUACAMOLE & RANCHERO SALSA

freshly made & served with warm tortilla chips

### ~APPETIZERS~

CHOOSE 3 TO BE SERVED FAMILY STYLE

#### TAQUITOS DE POLLO

pulled free-range chicken, sweet potatoes, crispy corn tortillas, crema, queso fresco, tomatillo-avocado salsa

#### MARKET CHOPPED SALAD

grilled corn, poblano chiles, pickled pinto beans, radish, grated queso, crispy tortilla, cumin vinaigrette

#### CAMARONES ALAMBRES

pepper jack stuffed bacon wrapped shrimp, chipotle BBQ glaze, cabbage slaw, pickled jalapeño, pastor mayo, gluten free

### ~ENTRÉES~

CHOOSE 3 TO BE SERVED FAMILY STYLE

#### SALMON ZARANDEADO

chile and spice rubbed grilled salmon, Veracruz sauce, tomatoes, olives, caper, gluten free

#### CARNITAS TACOS

12-hour roasted heritage pork, green chile salsa, pickled red onion

#### POLLO RANCHERO

grilled chicken breast, salsa ranchera, pepper jack cheese, avocado, pico de gallo, crema

#### DOS ENCHILADAS

pastor-marinated chicken, corn tortillas, Mexican cheeses, crema, mole poblano, salsa verde, sesame, crema

#### SKIRT STEAK ASADA

tampiqueña marinated skirt steak, tomato chipotle salsita, borracho beans, queso blanco, chimichurri, warm flour tortilla

#### DOS QUESADILLA

Mexican cheeses, pico de gallo, guacamole, charred serrano, crema

CHEF SELECTED VEGETARIAN OPTION AVAILABLE UPON REQUEST

### ~SIDES~

rice & beans

### ~DESSERTS~

CHOOSE 2 TO BE SERVED FAMILY STYLE

#### CHURROS

Cajeta & Chocolate Sauce

#### TRES LECHES CAKE

seasonal selection

#### VANILLA FLAN

seasonal fruit

#### DARK CHOCOLATE TAMAL

warm soft chocolate cake, chocolate sauce, seasonal sorbet

### ~BEVERAGES~

DRIP COFFEE & TEA

## ADD A BEVERAGE PACKAGE

THREE HOURS

#### LIMITED OPEN BAR

\$50 per person

Featured Red and White Wines, Sparkling Wines, Sangria, Traditional Margaritas (Frozen & Rocks), Imported and Domestic Beer

#### PREMIUM OPEN BAR

\$65 per person

Featured Top-Shelf Liquors, Red and White Wines, Sparkling Wines, Sangria, Traditional & Specialty Margaritas (Frozen & Rocks), Imported and Domestic Beer

~MENU ITEMS SUBJECT TO CHANGE~

PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAX, OR A DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF.

# DOS CAMINOS

## PRIX FIXE DINNER MENU

\$65 PER PERSON

### ~STARTER~

**SIGNATURE GUACAMOLE & RANCHERO SALSA**  
freshly made & served with warm tortilla chips

### ~APPETIZERS~

CHOOSE 3 TO BE SERVED FAMILY STYLE

**TAQUITOS DE POLLO**  
pulled free-range chicken, sweet potatoes,  
crispy corn tortillas, crema, queso fresco,  
tomatillo-avocado salsa

**MARKET CHOPPED SALAD**  
grilled corn, poblano chiles,  
pickled pinto beans, radish, grated queso,  
crispy tortilla, cumin vinaigrette

**CAMARONES ALAMBRES**  
pepper jack stuffed bacon wrapped shrimp,  
chipotle BBQ glaze, cabbage slaw, pickled jalapeño,  
pastor mayo, gluten free

### ~ENTRÉES~

CHOOSE 3 TO BE SERVED FAMILY STYLE

**SALMON ZARANDEADO**  
chile and spice rubbed grilled salmon, Veracruz sauce,  
tomatoes, olives, caper, gluten free

**CARNITAS TACOS**  
12-hour roasted heritage pork,  
green chile salsa, pickled red onion

**POLLO RANCHERO**  
grilled chicken breast, salsa ranchera,  
pepper jack cheese, avocado, pico de gallo, crema

**DOS ENCHILADAS**  
pastor-marinated chicken, corn tortillas,  
Mexican cheeses, crema, mole poblano,  
salsa verde, sesame

**SKIRT STEAK ASADA**  
tampiqueña marinated skirt steak, tomato chipotle  
salsita, borracho beans, queso blanco, chimichurri,  
warm flour tortilla

**DOS QUESADILLA**  
Mexican cheeses, pico de gallo, guacamole,  
charred serrano, crema

CHEF SELECTED VEGETARIAN OPTION AVAILABLE UPON REQUEST

### ~DESSERT~

CHOOSE 2 FOR GUESTS' CHOICE

**CHURROS**  
Cajeta & Chocolate Sauce  
**TRES LECHES CAKE**  
seasonal preparation

**ARROZ CON LECHE**  
seasonal fruit and sorbet  
**DARK CHOCOLATE TAMAL**  
warm soft chocolate cake, chocolate sauce,  
seasonal sorbet

~BEVERAGES~  
DRIP COFFEE & TEA

~SIDES~  
rice & beans

## ADD A BEVERAGE PACKAGE

AVAILABLE FOR UP TO THREE HOURS

**LIMITED OPEN BAR**  
\$50 per person  
Featured Red and White Wines, Sparkling Wines,  
Sangria, Traditional Margaritas (Frozen & Rocks),  
Imported and Domestic Beer

**PREMIUM OPEN BAR**  
\$65 per person  
Featured Top-Shelf Liquors, Red and White Wines,  
Sparkling Wines, Sangria, Traditional & Specialty Margaritas  
(Frozen & Rocks), Imported and Domestic Beer

~MENU ITEMS SUBJECT TO CHANGE~

PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAX, OR A DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF.

# DOS CAMINOS

## DELUXE BUFFET DINNER

DELUXE BUFFET DINNER: \$79 PER PERSON

### ~PASSED HORS D'OEUVRES~

CHOOSE THREE | AVAILABLE FOR 30 MIN

**DAILY MARKET CEVICHE**  
on a cucumber round

**MINI SKIRT STEAK ALAMBRES**  
roasted onions, poblano chiles

**MINI BEEF PICADILLO TACOS**  
crispy tortilla shells, shredded lettuce,  
mexican cheese

**MINI SHRIMP TACOS**  
poached shrimp, smoked chile remoulade,  
mango pico de gallo, crispy tortilla shells

**ALBONDIGAS**  
mini meatballs en salsa chipotle

**CHICKEN TAQUITOS**  
tomatillo avocado salsa

### ~STATIONS~

**SIGNATURE GUACAMOLE & RANCHERO SALSA**  
freshly made & served with warm tortilla chips

**MARKET CHOPPED SALAD**  
grilled corn, poblano chiles, pickled pinto beans, radish, grated queso, crispy tortilla, cumin vinaigrette

### ~ENTRÉES~

CHOOSE THREE

**DOS ENCHILADAS**  
pastor-marinated chicken, corn tortillas,  
Mexican cheeses, crema, mole poblano,  
salsa verde, sesame

**POLLO RANCHERO**  
grilled chicken breast, salsa ranchera,  
pepper jack cheese, avocado,  
pico de gallo, crema

**SALMON ZARANDEADO**  
chile and spice rubbed grilled salmon,  
Veracruz sauce, tomatoes, olives,  
caper, gluten free

**CARNITAS TACOS**  
12-hour roasted heritage pork,  
green chile salsa, pickled red onion

**CARNE ASADA TACOS**  
beef, cilantro, onions, pico de gallo,  
tomatillo-avocado salsa

### ~SIDES~

Refried Black Beans, Spanish rice, Mexico City Street Corn, Handmade Corn Tortillas

### ~DESSERTS~

**CHURROS**  
Cajeta & Chocolate Sauce

**TRES LECHES CAKE**  
seasonal selection

DRIP COFFEE & TEA

### ADD A BEVERAGE PACKAGE

AVAILABLE FOR UP TO THREE HOURS

#### LIMITED OPEN BAR

\$50 per person

Featured Red and White Wines, Sparkling Wines,  
Sangria, Traditional Margaritas (Frozen & Rocks),  
Imported and Domestic Beer

#### PREMIUM OPEN BAR

\$65 per person

Featured Top-Shelf Liquors, Red and White Wines,  
Sparkling Wines, Sangria, Traditional & Specialty Margaritas  
(Frozen & Rocks), Imported and Domestic Beer

~MENU ITEMS SUBJECT TO CHANGE~

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# DOS CAMINOS

## COCKTAIL RECEPTION

### ~PACKAGES~

#### ~LIMITED OPEN BAR~

LIMITED TWO HOURS - \$125 PER PERSON

LIMITED THREE HOURS - \$150 PER PERSON

Featured Red and White Wines, Sparkling Wines, Sangria,  
Traditional Margaritas (Frozen & Rocks),  
Imported and Domestic Beer, Soft Drinks, Drip Coffee, Tea

#### ~PREMIUM OPEN BAR~

PREMIUM TWO HOURS - \$140 PER PERSON

PREMIUM THREE HOURS - \$160 PER PERSON

Featured Top-Shelf Liquors, Red and White Wines,  
Sparkling Wines, Sangria, Traditional & Specialty Margaritas  
(Frozen & Rocks), Imported and Domestic Beer

**SIGNATURE GUACAMOLE & RANCHERO SALSA**  
freshly made & served with warm tortilla chips  
STATIONARY FOR DURATION OF EVENT

### ~PASSED HORS D'OEUVRES~ CHOOSE SIX

**DAILY MARKET CEVICHE**  
on a cucumber round

**MINI BEEF PICADILLO TACOS**  
mango habanero salsa

**MINI SHRIMP TACOS**  
poached shrimp, smoked chile remoulade,  
mango pico de gallo, crispy tortilla shells

**MINI SKIRT STEAK ALAMBRES**  
onions, poblano chiles

**CHICKEN TAQUITOS**  
tomatillo avocado salsa

**ALBONDIGAS**  
mini meatballs en salsa chipotle

**PORK ADOBADA SLIDERS**  
guajillo roasted pork, tomatillo-avocado salsa,  
cabbage slaw, grilled pineapple

**MINI POLLO TACOS**  
pastor-marinated chicken, guacamole, cabbage slaw,  
pico de gallo, cotija cheese

### ~DESSERT~ CHURROS WITH CAJETA & CHOCOLATE SAUCES

~MENU ITEMS SUBJECT TO CHANGE~  
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# DOS CAMINOS

## DELUXE RECEPTION MENU

**\$145 ~ TWO-HOUR EVENT WITH LIMITED OPEN BAR**  
**\$165 ~ THREE-HOUR EVENT WITH LIMITED OPEN BAR**

**\$170 ~ TWO-HOUR EVENT WITH PREMIUM OPEN BAR**  
**\$190 ~ THREE-HOUR EVENT WITH PREMIUM OPEN BAR**

..... **~PASSED HORS D'OEUVRES~** .....

PLEASE SELECT SIX

**MINI POLLO TACOS**

pastor-marinated chicken, guacamole, cabbage slaw, pico de gallo, cotija cheese

**PORK ADOBADA SLIDERS**

guajillo roasted pork, tomatillo-avocado salsa, cabbage slaw, grilled pineapple

**DAILY MARKET CEVICHE**

on a cucumber round

**MINI SHRIMP TACOS**

Poached shrimp, smoked chile remoulade, mango pico de gallo, crispy tortilla shells

**MINI SKIRT STEAK ALAMBRES**

Cipollini poblano chiles

**ALBONDIGAS**

Mini meatballs en salsa chipotle

**CHICKEN TAQUITOS**

Tomatillo avocado salsa

**MINI BEEF PICADILLO TACOS**

Shredded lettuce, Mexican cheeses, crispy tortilla shells

..... **~STATIONS~** .....

PLEASE SELECT TWO

**TACOS**

Assortment of carne asada, carnitas, pastor-marinated chicken with all accompaniments for guests to dress their own tacos

**STREET CORN**

Corn-on-the-cob dipped in our special sauce and topped with cojita cheese and a blend of smokey spices

**QUESADILLAS**

Prepared to order on our stationed grill pan  
Choice of one: Grilled Chicken, Steak, Shrimp or Vegetables and served with traditional accompaniments

**GUACAMOLE**

Dos Caminos signature Guacamole made to order with seasonal options to customize served with warm tortilla chips

..... **~DESSERT STATION~** .....

PLEASE SELECT TWO

CHURROS · ASSORTED PETIT FOURS · SEASONAL CAKES

..... **~BEVERAGE PACKAGE~** .....

PLEASE SELECT ONE

**LIMITED OPEN BAR**

Featured Red and White Wines, Sparkling Wines, Sangria, Traditional Margaritas (Frozen & Rocks), Imported and Domestic Beer, Soft Drinks, Drip Coffee, Tea

**PREMIUM OPEN BAR**

Featured Top-Shelf Liquors, Red and White Wines, Sparkling Wines, Sangria, Traditional & Specialty Margaritas (Frozen & Rocks), Imported and Domestic Beer, Soft Drinks, Drip Coffee, Tea

~MENU ITEMS SUBJECT TO CHANGE~

PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAX, OR A DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF.

# DOS CAMINOS

## PASSED HORS D'OEUVRES ENHANCEMENT MENU

SELECTION OF THREE: \$20 PER PERSON / 30 MINUTES

SELECTION OF FOUR: \$25 PER PERSON / 1 HOUR

SELECTION OF SIX: \$29 PER PERSON / 1 HOUR

..... ADD ADDITIONAL SELECTIONS: \$5 PER PERSON / PER ITEM .....

### DAILY MARKET CEVICHE

on a cucumber round

### MINI SHRIMP TACOS

poached shrimp, smoked chile remoulade, mango pico de gallo, crispy tortilla shells

### MINI POLLO TACOS

pastor-marinated chicken, guacamole, cabbage slaw, pico de gallo, cotija cheese

### MINI SKIRT STEAK ALAMBRES

roasted onions, poblano chiles

### MINI BEEF PICADILLO TACOS

shredded lettuce, mexican cheeses, crispy tortilla shells

### ALBONDIGAS

mini meatballs en salsa chipotle

### CHICKEN TAQUITOS

tomatillo avocado salsa

### PORK ADOBADA SLIDERS

guajillo roasted pork, tomatillo-avocado salsa, cabbage slaw, grilled pineapple

~ MENU ITEMS SUBJECT TO CHANGE ~

PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAX, OR A DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF.

# DOS CAMINOS

## PLATTER ENHANCEMENTS

### \$25 CHURRO PLATTER

20 half-sized churros, cajeta & chocolate sauces

### CHICKEN TAQUITOS

\$45 per platter | 14 pieces per platter  
pulled chicken & sweet potatoes rolled in crispy corn tortillas,  
tomatillo avocado salsa

### SIGNATURE GUACAMOLE & RANCHERO SALSA

\$25 per platter | Serves 4-6 guests  
freshly made and served with warm tortilla chips

### ADD CRUNCHY VEGGIES FOR DIPPING

\$16 per platter | Serves 4-6 guests

## TACO ASSORTMENT

on handmade corn tortillas

### \$50 PER PLATTER

FOUR OF EACH:

#### CARNITAS

slow-roasted pork, green chile salsa, cotija cheese

#### POLLO

pastor-marinated chicken, guacamole, cabbage slaw,  
pico de gallo, cotija cheese

#### CARNE ASADA

beef, cilantro, onions, pico de gallo, tomatillo-avocado salsa

## QUESADILLA ASSORTMENT

### \$50 PER PLATTER

ONE OF EACH:

#### DOS

Mexican cheeses, pico de gallo, guacamole, charred serrano, crema

#### POLLO

marinated grilled chicken, Mexican cheeses, pico de gallo,  
guacamole, charred serrano, crema

#### VEGETABLE

grilled seasonal vegetables layered with crisp  
tortillas, Chihuahua cheese, roasted-tomato-arbol salsa

VEGETARIAN OPTION AVAILABLE UPON REQUEST

~ MENU ITEMS SUBJECT TO CHANGE ~

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# DOS CAMINOS

## PLATTER ENHANCEMENTS *(continued)*

### ~ STATIONS ~

(CHOOSE AS MANY AS YOU WISH)  
PRICED FOR TWO HOURS

#### TACOS

\$20 per person

Assortment of Carne Asada, Carnitas,

Chicken with all accompaniments for guests to dress their own tacos

#### STREET CORN

\$14 per person

Corn-on-the-cob dipped in our special sauce and topped  
with cojita cheese and a blend of smokey spices

#### GUACAMOLE

\$18 per person

Dos Caminos signature Guacamole made to order with seasonal options to customize  
served with warm tortilla chips

#### QUESADILLAS

\$18 per person

Prepared to order on our stationed grill pan  
Choice of one: Grilled Chicken, Steak, Shrimp or Vegetables  
and served with traditional accompaniments

#### DAILY MARKET CEVICHE

\$25 per person

fresh catch, lime cilantro, chiles

~ MENU ITEMS SUBJECT TO CHANGE ~

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# DOS CAMINOS

## ~DESSERT STATION~

### CHURROS & ICE CREAM

\$10 per person

Warm churros and a selection of ice creams, sorbets, sauces and toppings to "make your own sundaes"

### PETIT FOURS

\$10 per person

Chef's selection

### MEXICAN CAKE

\$10 per person

Seasonal Selections, Vanilla Flan and Tres Leche

### CHURROS TO GO OR BUTLER PASSED

\$10 per person

Send your guests home with a sweet treat!

## ~BEVERAGE PACKAGES~

AVAILABLE FOR UP TO 3 HOURS

### LIMITED OPEN BAR

\$50 per person

Featured Red and White Wines, Sparkling Wines, Sangria, Traditional Margaritas (Frozen & Rocks), Imported and Domestic Beer, Soft Drinks, Drip Coffee, Tea

### PREMIUM OPEN BAR

\$65 per person

Featured Top-Shelf Liquors, Red and White Wines, Sparkling Wines, Sangria, Traditional & Specialty Margaritas (Frozen & Rocks), Imported and Domestic Beer, Soft Drinks, Drip Coffee, Tea

## ~BEVERAGE STATIONS~

PRICED FOR TWO HOURS

### MICHELADA

\$20 per person

Make your own! Buckets of ice cold beer and the condiments: Chamoy (pickled mango & chile sauce), Michelada mix, garnish bar with limes, chicharones, cucumber, pickled jalapeno & grilled pineapple

### SANGRIA

\$20 per person

White and Red Sangria with our blends of seasonal fruits macerated in wine and Spanish brandy

~MENU ITEMS SUBJECT TO CHANGE~

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