

TRADITIONAL MEXICAN COMBINATION

RED ONION SALAD

ENCHILADA

BEEF CHICKEN, PORK OR CHEESE

TACO

BEEF, CHICKEN, PORK OR FISH REFRIED

BEANS AND SPANISH RICE

GUACAMOLE, PICO DE GALLO SALSA AND SOUR CREAM

\$28.00 PER PERSON

ADD A FRESH CHILE RELLENO OR HOME MADE TAMALE

\$30.00 PER PERSON

DELUXE TOSTADA BUFFET

COLORFUL LARGE FLOUR TORTILLA SHELLS

SHREDDED LETTUCE AND CHEESE

CHOPPED TOMATO AND ONION

GROUND OR SHREDDED BEEF AND CHICKEN

GUACAMOLE, PICO DE GALLO AND SOUR CREAM CHOICE

OF SALAD DRESSINGS

\$28.00 PER PERSON

An 18% fee will be added to all catered events for set up of chafing dishes and platters and buffet server.

FAJITA BUFFET

RED ONION SALAD

BEEF OR CHICKEN FAJITAS OR A COMBINATION OF BOTH GRILLED

WITH ONIONS, PEPPERS AND POTATOES

REFRIED BEANS

AND SPANISH RICE

GUACAMOLE, PICO DE GALLO AND SOUR CREAM

FLOUR AND CORN TORTILLAS

TORTILLA CHIPS AND SALSA

\$30.00 PER PERSON

CARNE ASADA TACO BUFFET

RED ONION SALAD

MESQUITE GRILLED CHICKEN BREAST AND MARINATED FLANK STEAK

REFRIED BEANS AND SPANISH RICE

ASSORTED FRESH SALSAS

CHOPPED ONION, TOMATO, JALAPENO AND CILANTRO

SHREDDED LETTUCE AND CHEESE

GUACAMOLE, PICO DE GALLO SALSA AND SOUR CREAM

TORTILLA CHIPS AND SALSA

\$30.00 PER PERSON

An 18% fee will be added to all catered events for set up of chafing dishes and platters and buffet server.

CHICKEN SANTA FE

RED ONION SALAD

**A BONELESS BREAST OF CHICKEN FILLED WITH SAUTEED MUSHROOMS AND MEXICAN CHEESE
THEN TOPPED WITH A ROASTED PEPPER, MONTEREY JACK CHEESE AND OUR SPANISH SAUCE**

REFRIED BEANS AND SPANISH RICE GUACAMOLE,

PICO DE GALLO SALSA AND SOUR CREAM

FLOUR AND CORN TORTILLAS

TORTILLA CHIPS AND SALSA

\$28.00 PER PERSON

CHICKEN MOLE

**A ROASTED HALF CHICKEN SERVED WITH OUR SIGNATURE SAUCE OF PUREED NUTS,
RAISONS, PEPPERS, SPICES AND CHOCOLATE**

RED ONION SALAD

SOUTHWESTERN BLACK BEANS WITH CHORIZO, MEXICAN ZUCCHINI AND SPANISH RICE

FLOUR AND CORN TORTILLAS

GUACAMOLE, PICO DE GALLO SALSA AND SOUR CREAM

TORTILLA CHIPS AND SALSA

\$28 00 PER PERSON

**An 18% fee will be added to all catered events for set up of
chafing dishes and platters and buffet server.**

CARNE ORTEGA

RED ONION SALAD

**AN 8 OUNCE FILET MIGNON MESQUITE ROASTED THEN TOPPED WITH A ROASTED PEPPER,
MONTEREY JACK CHEESE AND OUR SPANISH SAUCE**

SOUTHWESTERN BLACK BEANS, MEXICAN ZUCCHINI AND SPANISH RICE

FLOUR AND CORN TORTILLAS

GUACAMOLE, PICO DE GALLO SALSA AND SOUR CREAM

TORTILLA CHIPS AND SALSA

\$36.00 PER PERSON

ALL AMERICAN BARBEQUE BUFFET

RED ONION SALAD MESQUITE ROASTED TRI-TIP STEAK

MESQUITE ROASTED BARBEQUED CHICKEN BREAST

HOT DOGS FOR KIDS (OPTIONAL)

OUR SIGNATURE MACARONI AND CHEESE

BARBEQUED BAKED BEANS

**FRESH FRUIT PLATTER OF ASSORTED SLICED MELONS, BERRIES, PAPAYA, PINEAPPLE, GRAPES
AND OTHER SEASONAL FRUIT**

ROLLS AND BUTTER

\$34.00 PER PERSON

**An 18% fee will be added to all catered events for set up of
chafing dishes and platters and buffet server.**

ROASTED GARLIC AND PARMESAN CHICKEN FILET

SERVED WITH A CHOICE OF

OUR SIGNATURE MACARONI AND CHEESE

RICE PILAF OR CREAM CHEESE AND GARLIC MASHED POTATOES

FRESH ASPARAGUS

ROLLS AND BUTTER

\$28.00 PER PERSON

**A 14 OZ MESQUITE GRILLED RIBEYE
OR NEW YORK STEAK**

RED ONION SALAD

CREAM CHEESE AND GARLIC MASHED POTATOES

GRILLED ASPARAGUS

FRESH FRUIT PLATTER

(AS DESCRIBED ABOVE)

ROLLS AND BUTTER

\$36.00 PER PERSON

**An 18% fee will be added to all catered events for set up of
chafing dishes and platters and buffet server.**

PRIME RIB BUFFET

RED ONION SALAD

FRESH FRUIT PLATTER

MESQUITE ROASTED PRIME RIB OF BEEF AU JU

AND HORSERADISH SAUCE

CREAM CHEESE AND GARLIC MASHED POTATOES ASPARAGUS

WITH HOLLANDAISE SAUCE

ROLLS AND BUTIER

\$38.00 PER PERSON

HEAVY APPETIZER BUFFET

RED ONION SALAD

FRESH FRUIT PLATTER

**SMOKED SALMON PLATIER WITH CAPERS, CREAM CHEESE, CHOPPED ONIONS, EGG AND CELERY
SERVED WITH TOAST POINTS**

ASSORTED CHEESE PLATTER

CREAM CHEESE AND CHORIZO RUMAKIS

BLACK BEAN AND CHORIZO MINI EMPANADAS

MINI CHICKEN AND BEEF TAQUITOS

ASSORTED STUFFED QUESADILLAS

CREAM AND MOZZERELLA STUFFED MUSHROOMS

GUACAMOLE, TORTILLA CHIPS AND SALSA

\$30.00 PER PERSON

**An 18% fee will be added to all catered events for set up of
chafing dishes and platters and buffet server.**

TRADITIONAL BRUNCH BUFFET

FRESH FRUIT PLATIER

EGGS BENEDICT

CHOICE OF SCRAMBLED EGGS OR MEXICAN CHORIZO AND EGGS

FRENCH TOAST SANTA FE

CHOICE OF MEXICAN FRIED POTATOES OR TRADITIONAL COTIAGE FRIED POTATOES

APPLE SMOKED BACON AND LINK SAUSAGE

MINI DANISH OR MUFFINS

ORANGE JUICE AND COFFEE

\$30.00 PERSON

An 18% fee will be added to all catered events for set up of chafing dishes and platters and buffet server.