

PARTY ROOM



MENU

Buffet style service provided for all menu items

APPETIZER FIESTA | \$25 per guest

Beef and Chicken Quesadillas, Beef and Chicken Empanadas, Chicken Flautas, Creamy Cilantro and Fresh Guacamole

ENTRÉE FAJITAS | per quest

chicken \$22 | beef \$28 | combo \$25 Fajitas, Mexican Rice, Fat-Free Refried Beans, Hand Rolled Flour Tortillas, Fresh Guacamole, Pico de Gallo, Sour Cream and Grated Cheese

ENTRÉE TACOS | \$20 per guest

Ground Beef and Shredded Chicken Tacos, Crispy or Soft Shell, Mexican Rice, Fat-Free Refried Beans and Fresh Guacamole

ENTRÉE ENCHILADAS | \$20 per quest

Cheese, Ground Beef and Shredded Chicken Enchiladas, Mexican Rice, Fat-Free Refried Beans, Fresh Guacamole and Pico de Gallo



A LA CARTE

TRADITIONAL GUACAMOLE \$13.50 per bowl (serves 4)



CHILE CON QUESO

\$11^{.50} per bowl (serves 4)

BOTANA MIXTA- Appetizer Sampler \$20 (serves 4)

CAMARONES RELLENOS- Jumbo Bacon-Wrapped Shrimp \$48 per dozen

ENCHILADAS- dozen

\$45 cheese \$55 ground beef or shredded chicken

DESSERTS

TRES LECHES | \$4.50 each

SOPAPILLAS & CHURROS | \$13.50 (3 of each)

LUNCH: \$600 minimum

DINNER: Sunday – Thursday \$600 minimum Friday & Saturday \$900 minimum

Two Server minimum. Amount of food provided is based on reserved guest count. 10% Deposit of Total Required. 20% Gratuity not included.