

By the Water Dining Package

\$60 per person

Includes: Preselected Appetizer and Desert, Guest selected Starter and Entrée
Beverages included: Unlimited Soda, Iced Tea and Coffee

-Appetizer-

Individual plated corn bread served with housemade honey butter (2 per person)

-Starter-

Guest Selections: choice of one

House Salad, Caesar Salad, Cup of Chili, Chicken Tortilla, or Corn Bisque

-Entrée-

*Choice of 4 for menu selections

Chipotle Lamb Costillas

Grilled lamb chops with chipotle potato au gratin and asparagus topped with fried onions and a sweet habanero sauce

Tequila Orange Salmon

Oven roasted wild caught Scottish salmon with tequila orange glaze served over polenta cakes and asparagus

Ancho Steak

Ancho rubbed flat iron steak served with corn salsa and a chihuahua cheese potato casserole topped with roasted tomato sauce

Crab Enchilada

Handmade corn tortillas filled with lump crab meat draped with a green chili cream sauce topped with melted chihuahua cheese, served with Spanish rice and cilantro black beans

Chicken Mole

Slow Roasted Chicken simmered in a traditional mole sauce served with house made corn tortillas, Spanish Rice and cherrywood smoked bacon charro beans

By the Water Dining Package with Dessert

\$65 per person

Includes: Preselected Appetizer and Desert, Guest selected Starter and Entrée
Beverages included: Unlimited Soda, Iced Tea and Coffee

-Appetizer-

Individual plated corn bread served with housemade honey butter (2 per person)

-Starter-

Guest Selections: choice of one
House Salad, Caesar Salad, Cup of Chili, Chicken Tortilla, or Corn Bisque

-Entrée-

*Choice of 4 for menu selections

Chipotle Lamb Costillas

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Crab Enchilada

Handmade corn tortillas filled with lump crab meat draped with a green chili cream sauce topped with melted chihuahua cheese, served with Spanish rice and cilantro black beans

Chicken Mole

Slow Roasted Chicken simmered in a traditional mole sauce served with house made corn tortillas, Spanish Rice and cherrywood smoked bacon charro beans

-Dessert-

Traditional Tres Leches cake served with blackberries, tangerines and house made whipped cream
- served with coffee ice cream

The Occasion Dining Package

\$70 per person

Beverages included: Unlimited Soda, Iced Tea and Coffee

-Appetizer-

Individual plated calamari tapas

-Starter-

Guest Selections: choice of one

House Salad, Caesar Salad, Cup of Chili, Chicken Tortilla, or Corn Bisque

-Entrée-

*Choice of 4 for menu selections

Signature Paella

Spanish rice simmered in a saffron seafood broth with jumbo shrimp, mussels, chicken, calamari, clams, Spanish chorizo, mixed bell peppers and diced tomatoes

Asada Short Ribs

Slow bone in short ribs with peppers, onions, sweet corn salsa and smoked paprika potato wedges

Tequila Orange Salmon

Oven roasted wild caught Scottish salmon with tequila orange glaze served over polenta cakes and asparagus

Crab Enchilada

Handmade corn tortillas filled with lump crab meat draped with a green chili cream sauce topped with melted chihuahua cheese, served with Spanish rice and cilantro black beans

Chicken Mole

Slow Roasted Chicken simmered in a traditional mole sauce served with house made corn tortillas, Spanish Rice and cherrywood smoked bacon charro beans

****Fried Buttermilk Chicken is also an option

-Dessert-

Traditional Tres Leches cake served with blackberries, tangerines and housemade whipped cream
served with coffee ice cream

After Dinner Package

\$15 per person

Beverages

Each guest chooses one

****Non-Alcohol****

Espresso Macchiato Cappuccino

Fresh Brew Regular or Decaffeinated Coffee

****Contains Alcohol****

Martini de Cafecito

Vanilla vodka, fresh brewed chilled espresso, hazelnut liqueur, splash of cream

Toasted S'mores Spiked Coffee

Vanilla vodka, almond liqueur, fresh brewed coffee, whipped cream, chocolate and graham cracker crusted rim, toasted marshmallow garish -served hot or iced

Desserts

Each guest chooses one

Tres Leche

Traditional Tres Leches cake served with blackberries, tangerines and housemade whipped cream served with coffee ice cream

Key Lime Pie

Creamy pie made from genuine key lime juice on a graham cracker crust with housemade whipped cream and raspberry sauce

Flan

Traditional Mexican custard with a layer of caramel sauce – served with seasonal fruit and a cinnamon brown sugar ice cream

Chocolate Brownie

A warmed brownie topped with whipped cream, a Mexican chocolate sauce and freshly sliced strawberries and bananas – served with salted caramel ice cream