

# By the Water Dining Package

\$65 per person



BEVERAGES INCLUDED: UNLIMITED SODA, ICED TEA AND COFFEE

## Appetizer

blue cornbread served with housemade honey butter

## Starter

Guest Selections: choice of one

HOUSE SALAD  
CAESAR SALAD  
MEXICAN CHICKEN SOUP



CUP OF CHILI  
CORN BISQUE

## Entrées

### TEQUILA ORANGE SALMON

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

### FRIED BUTTERMILK CHICKEN

Springer Mountain chicken battered and fried served with gravy, mashed potatoes and asparagus

### ANCHO STEAK

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

### 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

\$70 per person



## Appetizer

blue cornbread served with housemade honey butter

## Starter

Guest Selections: choice of one

HOUSE SALAD  
CAESAR SALAD  
MEXICAN CHICKEN SOUP



CUP OF CHILI  
CORN BISQUE

## Entrées

### TEQUILA ORANGE SALMON

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

### FRIED BUTTERMILK CHICKEN

Springer Mountain chicken battered and fried served with gravy, mashed potatoes and asparagus

### ANCHO STEAK

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

### 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

\$75 per person



## Appetizer

flash fried calamari with fresh sliced jalapeños served with a sweet chili sauce

## Starter

Guest Selections: choice of one

HOUSE SALAD  
CAESAR SALAD  
MEXICAN CHICKEN SOUP



CUP OF CHILI  
CORN BISQUE

## Entrées

CHOICE OF 4 MENU SELECTIONS

### TEQUILA ORANGE SALMON

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

### FRIED BUTTERMILK CHICKEN

Springer Mountain chicken battered and fried served with gravy, mashed potatoes and asparagus

### ANCHO STEAK

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

### 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

### 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

### CHIPOTLE LAMB COSTILLAS

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

### ENCHILADAS

Handmade corn tortillas filled with your choice of chicken, shrimp, or steak topped with melted chihuahua cheese and red salsa, served with Spanish rice and cilantro black beans

## Dessert

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

*served with coffee ice cream*

# After Dinner Package

\$18 PER PERSON

## Beverages

EACH GUEST CHOOSES ONE

### NON-ALCOHOLIC BEVERAGES

ESPRESSO

MACCHIATO

CAPPUCCINO

COFFEE

### ALCOHOLIC BEVERAGES

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

WHISKEY COBBLER

bourbon, apple brandy, orgeat, lime, egg white, bitters, cinnamon sugar rim

## Desserts

EACH GUEST CHOOSES ONE

TRES LECHEs

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