

PLATED DINNER MENUS 2011



(Additional information is on the back of this sheet).

Cena Uno



Upon Arrival

Tricolor chips, Salsa & Guacamole

Ensalada

Mixed Green

Entrée Choices:

Carne Asada Burrito

A large handmade flour tortilla filled With marinated carne asada, guacamole, pico de gallo and topped with salsa roja. Served with beans.

Pescado Veracruz

A cod filet prepared with tomatoes, Green olives, capers, onions, and a special blend of spices. Served with chipotle papas & flour tortillas.

Arroz Con Pollo

Seasoned Chicken sautéed with bell peppers, tomatoes, and onions in an Espanola sauce atop a bed of Mexican rice. Served with refried beans & flour tortillas.

Veggie Fajitas

Specially marinated and grilled with bell peppers, onions, mushrooms, tomatoes served with guacamole, black beans, rice and handmade flour tortillas.

Chile Verde

Tender chunks of pork roast prepared in a tangy salsa verde and served with refried beans and handmade flour tortillas.

Mexican Combo

A combination of our homemade chicken, tamale, chile relleno, beef enchiladas Served with rice & beans.

Dessert . . .

Flan & Churro Combo

Cena Dos



Upon Arrival

Tricolor chips, Salsa & Guacamole

Ensalada

Caesar

Entrée Choices:

Carne Asada Tampiquena

Thin slices of marinated top sirloin grilled and topped with green chilies and onions and served with guacamole, rice, beans and flour tortillas.

Pollo Asado

Grilled boneless breast of chicken marinated in a mild achiote sauce and covered with fresh grilled vegetables, served with black beans & flour tortillas..

Pescado Guadalajara

Grilled white fish topped with a mild jalapeno sauce and avocado slices. Served with Mexican chipotle salsa. Served with arroz poblano & flour tortillas.

Chicken Fajitas

Grilled with bell peppers, onions, mushrooms, tomatoes. Served with charro beans, rice, guacamole, pico de gallo, and Handmade flour tortillas.

Cochinita Pibil

Tender pork marinated in fresh Orange juice and achiote seasoning Served with pickled red onions, Yellow chilies, a concha of black beans And handmade flour tortillas.

Chile Colorado

A very traditional Mexican favorite of tender cubed beef simmered in mild red chile sauce and served with Mexican rice, refried beans and flour tortillas

Dessert . . .

Caramel Flan

Cena Tres



Upon Arrival

Tricolor chips, Salsa & Guacamole

Ensalada

Fiesta Salad

Entrée Choices:

Tequila Lime Shrimp

Shrimp seasoned with garlic and cilantro and sautéed in tequila, lime and butter. Served Over Mexican rice.

Carne Asada & Camarones

Seasoned grilled top sirloin And grilled shrimp. Served with Mexican Rice & beans.

Pescado Naranja

Fresh grilled sea bass with fresh orange juice, cilantro butter, garlic, and pimento, stuffed green olives Served with a concha of black beans.

Steak Ranchero

Sliced grilled sirloin sautéed with green peppers, onions, tomatoes and cilantro. Simmered in our delicious ranchero sauce and served with rice, beans and hot flour tortillas.

Mango Chipotle Chicken

Whole breast of chicken grilled and topped with mango chipotle salsa. Served with arroz poblano.

Dessert . . .

Caramel Flan

Mexican caramelized custard Drizzled with Kahlua



All plated menus are accompanied with tricolor chips, salsa, guacamole and soft beverages.



Plated menus: Groups of 15-35 may have three entrée choices, 35-50 may have two entrée choices, parties of 50 please choose from the buffet menu.



8.75% sales tax and a taxable 20% service charge will be added.

A 50% deposit is required at the time of booking.



Coffee and tea service is \$2.50 per person.

Add a Welcome Margarita for \$4.50