Authentic Mexican Menu

THE PACKAGE INCLUDES:

One Salad, Two Entrées, Mexican Rice, Fried Beans, Salsa & Tortillas





SALADS *(Choice of One)*

Ensalada Verde
Fresh mixed greens and iceberg lettuce with tomatoes, cucumber, zucchini & carrots

Ensalada de Papa
Homemade potato salad with mayonnaise, bell peppers, celery & onions

Ensalada de Codito
Elbow macaroni salad with mayonnaise, mustard, bell peppers, celery, onions, salt & pepper

BUFFET or PLATED ENTRÉES *(Choice of Two)*

Add $4.50 pp. per 3rd entrée or add $6.50 pp. for family style





Bistec a la Mexicana
Sliced beef sautéed with tomatoes, onions & jalapeños

Guisado de Res en Salsa Roja
Tender beef simmered with tomatoes, potatoes, cilantro & guajillo chiles

Guisado de Puerco en Salsa Verde
Tender pork simmered with tomatoes, potatoes, cilantro & jalapeño chiles

Fajitas de Res
Marinated steak sautéed with tomatoes, onions, cilantro & bell peppers

Fajitas de Pollo
Marinated grilled chicken sautéed with tomatoes, onions, cilantro & bell peppers

Pollo Rostizado en Salsa Roja
Seasoned and marinated chicken with tomatoes, onions, bell peppers, árbol & guajillo chiles

Barbacoa de Puerco
Pork shoulder marinated and steamed in adobo sauce ***(Homemade Style)***

Mole de Pollo
Chicken on the bone in a traditional mole sauce ***(Homemade Style)***





ADDITIONAL ENHANCEMENTS:

Appetizers *(Add $4.50 pp. for 1 item or $13.00 pp. for 3 items when added to a dinner package.)*

Chips & Ceviche de Jaiba
Fresh cilantro, onions, tomatoes & crab meat marinated in lime juice

Queso Fundido con Chorizo
Melted Chihuahua cheese with Mexican sausage & onions

Guacamole *(Market Price)*
Ripe avocados, diced tomatoes, onions & cilantro with fresh lime juice

Late-Night Taco Bar *(Add $13.95 pp.)*
2 meats, Mexican rice, fried beans, salad bar, salsas & tortillas

ADD FOOD PACKAGE TO THE HALL RENTAL FOR:

$16.95 *pp. for Buffet Style &* ***$18.95*** *pp. for Plated Style (Over 30 People)*

*Additional Charges May Apply. *Prices Subject to Change without Contract.*