



All dinner menus include soft beverages, tax & gratuity for your group of 25-60 adults.
 Add a welcome margarita for \$4.95 per person ++.
 Add a dinner salad for \$3.25 per person
 Add a dessert for \$5.25 per person. Dessert choices; Caramel Flan, Churro & Hollandia
 Vanilla Ice Cream, Crispy Cinnamon Buñuelo & Hollandia Vanilla Ice Cream.

DINNER MENU #1

\$22.00 pp

Starter:

Chips & Salsa

Entrée Choices:

COMBINACION

A beef taco and cheese enchilada served with Mexican rice and beans

MANGO CHIPOTLE CHICKEN

Grilled chicken breast topped with mango-chipotle sauce. Served with arroz poblano & cilantro lime fiesta cabbage.

ENCHILADAS DE ESPINACAS

Sauteed spinach, mushrooms, & onions folded into two corn tortillas with Jalapeño cheese sauce topped with salsa verde & sour cream. Served with fiesta rice & black beans.

TRES AMIGOS

A combination of three favorite soft tacos, one each of carne asada, pollo asado and grilled wild cod. Served with rice, beans and two salsas.

CHIMICHANGA

A crisp tortilla filled with your choice of chicken or beef, rice and cheese. Topped with salsa roja, cheese and crema Mexicana. Served with frijoles de la olla.

DINNER MENU #2

\$28.00 pp

Starter:

Chips, Salsa & Guacamole

Entrée Choices:

CARNE ASADA TAMPIQUEÑA

A charbroiled carne asada steak topped with grilled onion and a mild, roasted California chile, with an enchilada filled with cheese, chopped olives & onions.

Served with guacamole, Mexican rice and beans.

SIZZLING FAJITAS

Beef or chicken marinated and grilled with bell peppers onions, mushrooms and tomatoes on a sizzling platter.

Served with beans, guacamole and handmade tortillas.

SEAFOOD SUPREMAS ENCHILADAS

Two enchiladas filled with grilled cod & shrimp. Topped with a creamy jalapeno cheese sauce. Served with rice and black beans.

CARNITAS A LA MICHOCAN

Mexican style with beans, guacamole, salsa fresca, onions, cilantro and handmade tortillas.

EL BANDITO

A cheese enchilada, beef taco, Chile relleno, rice and beans.

DINNER MENU #3

\$30.00 P.P.

Starter:

Chips, Salsa & Guacamole

Entrée Choices:

TEQUILA LIME SHRIMP

Shrimp sautéed with tequila, lime, butter, garlic, crushed chile and cilantro. Served on a bed of rice with hot, handmade tortillas.

CARNE ASADA Y CAMARONES

Grilled Carne Asada and skewered shrimp marinated in cilantro-lime sauce. Served with beans, rice and hot tortillas.

SEAFOOD CHIMICHANGA

Shrimp, crab, pescado blanco and sautéed vegetables fill a crispy flour tortilla topped with mild jalapeño cheese sauce. Served with arroz poblano.

ULTIMATE FAJITAS

Beef, shrimp & chicken marinated and grilled with bell peppers, onions, mushrooms and tomatoes on a sizzling platter. Served with rice beans, guacamole, pico de gallo and handmade tortillas.

MACHO GRANDE

Chef's sampling of carne asada, Chicken taco, enchilada and Chile relleno. Served with Mexican Rice, beans and salsa fresca.

VEGETARIAN OPTIONS

May be substituted as one of you menu options. Please choose one only.

#1-Two cheese enchiladas, one green, one red and a chile relleno, rice and beans.

#2-Fiesta Vegetable Fajitas

#3 Achiote Vegetable Burrito

#4 Avocado & Sautéed Vegetable Quesadilla