



All dinner menus include chips, salsa, entrée, tax & gratuity for your group of 20-40 adults.
 Add a welcome margarita for \$6.95 per person ++.
 Add a dinner salad for \$4.25 per person
 Add a dessert for \$6.00 per person. **Dessert choices;** Caramel Flan, Churro & Hollandia
 Vanilla Ice Cream.

*Does not include any site or coordination fees that may apply. **Prices good through Dec. 2018

DINNER MENU #1

\$24.95 pp

Starter:
 Chips & Salsa

Entrée Choices:

2 ITEM COMBINACION

A shredded chicken or beef taco, cheese enchilada, chile relleno or tamale, served with rice & beans

ENCHILADAS SUIZAS

Two enchiladas with seasoned shredded chicken and roasted mild chiles topped with salsa verde, cheese and sour cream.
 Served with rice and beans.

FISH TACOS

Corn tortillas filled with tender wild Alaskan cod, grilled or fried. Served with cabbage, pico de gallo, chipotle-ranch sauce, arroz poblano and black beans.

CALIFORNIA BURRITO

A large burrito filled with flame grilled carne asada, pico de gallo, cheese, papas fritas, and guacamole. Served with rice and refried beans.

CHICKEN FAJITA SALAD

Grilled chicken with sautéed onions, tomatoes, mushrooms and peppers on fresh salad greens in a crisp flour concha shell with guacamole.

DINNER MENU #2

\$33.95 pp

Starter:
 Chips, Salsa & Guacamole

Entrée Choices:

CARNE ASADA TAMPIQUEÑA

Charbroiled carne asada steak topped with grilled onion and a mild roasted poblano chile, with a cheese enchilada. Served with guacamole, rice and beans.

SIZZLING FAJITAS

Beef, chicken or both, with grilled with bell peppers onions, mushrooms and tomatoes on a sizzling platter.
 Served with beans, guacamole and handmade tortillas.

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.

ULTIMATE CAESAR SALAD

Sautéed, seasoned shrimp, avocado, and cotija cheese tossed with crisp romaine lettuce. Served with cheese quesadilla wedges

DINNER MENU #3

\$35.95 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 handmade tortillas.

TACO SAMPLER

Four soft corn tacos, two carne asada, two carnitas topped with fresh chopped onion & cilantro, queso cotija, guacamole and salsa quemada. Served with refried beans.

MANGO CHIPOTLE CHICKEN

Seasoned flame grilled chicken breast with chipotle-mango salsa atop arroz poblano. Served with achiote seasoned vegetables..

SEAFOOD ENCHILADAS

Wild shrimp, king crab & Alaskan cod with creamy jalapeño cheese sauce, fill two enchiladas. Served with black beans and sautéed, achiote seasoned vegetables

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