**Group 1 Luncheon**

 **APPETIZERS FOR THE TABLE**

CHOICE OF SOUP DEL DIA OR CEASAR SALAD

**Your choice of**

**Quesa Del Mar**

Sautéed bacon, onions, garlic, shrimp and tomatoes wrapped in a flour tortilla and baked. Topped with a blend of jack and cheddar cheeses and Pico de Gallo.

Sided with rice and vegetable del dia.

**Beer Battered Cod**

Beer battered cod, lettuce, tomato and lemon Serrano tartar in a grilled flour tortilla served with hand cut French fries

**Margarita Chicken**

Boneless chicken breast sautéed and finished with our premium margarita glaze, fresh pineapple salsa and lime sour cream. Served with rice and vegetable del dia

**Rio Grande Red**

Texas-sized bowl of chile, made with cubed top round steak & pork loin, bacon, onions and peppers; simmered in a chili tomato sauce until tender, ladled over cornbread and topped with cheese.

**Mexican Platters**

Real Tex Mex- our original!

Freshly made everyday with our homemade ingredients

Pick a favorite!

*Enchilada*

Chicken, beef or blend of cheeses wrapped in a corn tortilla and baked

*Burrito*

Chicken, spiced ground beef, or bean & cheese wrapped in a flour tortilla, baked and topped with light onion, tomato and mild chile sauce

*Tex Mex Chimichanga*

Chicken or shredded beef with beans and cheese wrapped in a flour tortilla, fried and topped with sour cream

**$15.00 per person**

**Include brewed beverages, lemonade, and soda**

**Group II Luncheon**

**Choice of Soup del Dia or Caesar Salad**

**Your Choice of:**

**Baby Back Ribs**

½ Rack of our baby back ribs, dry rubbed & smoked with mesquite wood, slow roasted and finished with our house made chipotle BBQ sauce. Sided with slowed cooked greens and jalapeno potato salad

**Crab Burrito**

A savory mixture of sautéed spinach, Colossal lump crab and manchego cheese wrapped in a flour tortilla, baked and topped with a roasted tomato chile sauce. Sided with rice and vegetable del dia

**Barbecued Sirloin**

Garlic barbecued sirloin steak. Served with potato and veg del dia

**Chicken Mole**

Grilled breast of chicken topped with sauteed jalapenos and plum tomatoes in a rich chocolate mole over achiote rice

**Mexican Platters**

Real Tex Mex- our original!

Freshly made everyday with our homemade ingredients

Choose any two

*Enchiladas*

Chicken, beef or blend of cheeses wrapped in a corn tortilla and baked

*Burritos*

Chicken, spiced ground beef, or bean & cheese wrapped in a flour tortilla, baked and topped with light onion, tomato and mild chile sauce

*Tex Mex Chimichangas*

Chicken or shredded beef with beans and cheese wrapped in a flour tortilla, fried and topped with sour cream

**$17.00 per person**

**Includes brewed beverages, lemonade, and soda**

**Group I Dinner**

**APPETIZER FOR THE TABLE**

CHICKEN QUESADILLAS

&

NACHOS

**STARTER**

CAESAR SALAD

OR

SOUP DEL DIA

**TRADITIONAL FAVORITES**

**COMBINATION PLATTERS**

Real Tex Mex- Our original! Freshly made everyday with our homemade ingredients. Customize your entrée. Ask your server for details

Your choice of two

**Burritos, enchiladas, or chimichangas**

**FAJITAS**

Marinated in our original sauce, grilled and served with sauteed onions & peppers in a sizzling cast iron pan. Accompanied by lettuce, cheese, pico de gallo and flour tortillas for wrapping. Sour cream or our house dressing and gaucamole available upon request

**Choice of chicken, steak, shrimp or grilled portobello**

**CHEF’S FRESH SEAFOOD DEL DIA**

**Beef Tornados**

Seasoned and grilled pettite tenderloin with rajas and house made steak sauce, accompanied by potatoes and vegetable del dia

**Apple Cider Pork**

Grilled chipotle rubbed pork loin topped with sauteed green apples and bacon. Deglazed with apple cider and served with sweet potato fries and sauteed greens

**Chicken Mole**

Grilled breast of chicken topped with sauteed jalapenos and plum tomatoes in a rich chocolate mole over achiote rice

**Dessert**

Chocolate decadance, coffee or tea

**$28.00 per person**

**Group II Dinner**

**APPETIZER FOR THE TABLE**

ANGELS ON HORSEBACK

SOUTHWEST SPRINGROLLS

**STARTER**

TEX MEX CAESAR SALAD

OR

SOUP DEL DIA

**TRADITIONAL FAVORITES**

**COMBINATION PLATTERS**

Real Tex Mex- Our original! Freshly made everyday with our homemade ingredients. Customize your entrée. Ask your server for details

Your choice of three

**Burritos, enchiladas or chimichangas**

**Fajitas**

Marinated in our original sauce, grilled and served with sauteed onions & peppers in a sizzling cast iron pan. Accompanied by lettuce, cheese, pico de gallo and flour tortillas for wrapping. Sour cream or our house dressing and gaucamole available upon request

**Choice of chicken, steak, shrimp or grilled portobello**

**Sourthwest Shrimp**

Tender shrimp sauteed with white wine, garlic butter and pico de gallo. Served with rice and vegetable del dia.

**Crab Burritos**

A savory mixture of sauteed spinach, Colossal lump crab and manchego cheese wrapped in a flour tortilla, baked & topped with a roasted tomato chile sauce. Sided with rice & vegetable del dia

**Bistecca Tex Mex**

Our Chef’s steak addition. The cut may change, but the taste stays delicious

**Adobo Chicken**

Pan seared chicken breasts simmered in a plum tomato and chipotle adobo. Topped with grated cotija cheese and served over mashed potatoes with a side of our vegetable del dia

**Tex Mex Baby Backs**

Full rack of baby back ribs, dry rubbed and smoked with mesquite wood, slow roasted & finished with homemade chipotle BBQ sauce. Sided with our sweet cornbread,jalapeno potato salad, and slowed cooked greens.

**Dessert**

Oaxacan bread pudding, coffee or tea

**$32.00 per person**