

Group 1 Luncheon

APPETIZERS FOR THE TABLE

CHOICE OF SOUP DEL DIA OR HOUSE 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 Tilapia

Beer battered tilapia, 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 or 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

SALAD

TEX MEX HOUSE 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 petite 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 achote rice

Dessert

Chocolate decadance, coffee or tea

\$28.00 per person

Group II Dinner

APPETIZER FOR THE TABLE

ANGELS ON HORSEBACK
SOUTHWEST SPRINGROLLS

SALAD

TEX MEX HOUSE SALAD
OR
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 gauacamole 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