

## **Group 1 Luncheon**

### **APPETIZERS FOR THE TABLE**

Choice of Soup del Dia or Caesar 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.

#### **Buttermilk Fried Chicken Sandwich**

Fried chicken thigh with pickles and chipotle aioli on toasted brioche,  
With hand cut french fries

#### **Adobo Chicken**

Pan seared chicken breast 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

#### **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 daily 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

**\$22.00 per person**

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

## **Group II Luncheon**

Choice of Soup del Dia or Caesar Salad

### **Your Choice of:**

#### **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

#### **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

#### **Grilled Skirt Steak**

Garlic sirloin steak. Served with potato and vegetable del dia

#### **Chicken Mole**

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

**\$25.00 per person**

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

## **Group I Dinner**

### **APPETIZER FOR THE TABLE**

Chicken Quesadillas  
&  
Nachos

### **STARTER**

Caesar  
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 guacamole available upon request  
**Choice of chicken, or grilled portobello**

#### **Southwest Shrimp**

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

#### **Carne Asada**

Grilled and marinated flank steak served with: rajas, a cheese enchilada with verde sauce, well fried black beans, rice, guacamole, pico de gallo, and grilled flour tortillas

#### **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

**\$38.00 per person**

## **Group II Dinner**

### **APPETIZER FOR THE TABLE**

Angels on horseback  
&  
Southwest Spring Rolls

### **STARTER**

Tex Mex Caesar or 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 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**

#### **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

#### **Pollo Con Papas**

Chicken breast sauteed and finished in a red mole with mashed potatoes and grilled flour tortillas

#### **Tex Mex Ribs**

Half rack of St. Louis ribs, dry rubbed and smoked with mesquite wood, slow roasted & finished with homemade chipotle BBQ sauce. Sided with our sweet cornbread, cucumber salad, and french fries.

### **Dessert**

Oaxacan bread pudding, coffee or tea

**\$46.00 per person**