



Mexican Menus

MENU #1 FAJITAS

- 1 ENTRÉE \$25 PER PERSON 2 ENTREES \$30 PER PERSON

CHICKEN FAJITAS

BEEF FAJITAS

SHRIMP FAJITAS

*OPTIONAL VEGAN VEGGIE FAJITAS

FLOUR TORTILLAS OR CORN TORTILLAS

SPANISH RICE

REFRIED BEANS WITH CHEESE OR BLACK BEANS OR SEASONED PINTO BEANS

SALSA

PICO DE GALLO

SOUR CREAM

CHEESE

GAUCAMOLE

MIXED GREEN SALAD OR MEXICAN CESAR WITH CREAMY CILANTRO DRESSING

MENU #2 TACO BAR

(A LA CARTE TACOS \$4 EACH)

- \$16 PER PERSON CHOICE OF 2 MEATS EACH ADDITIONAL MEAT \$4 PER PERSON

TACO BAR – COMES WITH CORN TORTILLAS

CHOICE OF MEATS:

SOUTH OF THE BORDER SEASONED GROUND BEEF TACO

CARNE ASADA (BEEF)

POLLO ASADA

LIME GRILLED CHICKEN

CHICKEN TINGA

CARNITAS (PORK)

PESCADO (FISH GRILLED OR FRIED)

SPECIALTY ITEMS ORDER 7 DAYS PRIOR

BIRRIA (BRAISED BEEF)

AL PASTOR (MARINATED PORK)

VEGAN (IMPOSSIBLE MEAT)

SPANISH RICE

REFRIED BEANS WITH CHEESE OR BLACK BEANS OR SEASONED PINTO BEANS

TOPPINGS BAR: SALSA, PICO DE GALLO, SOUR CREAM

LIMES, CILANTRO & CHOPPED ONIONS
MIXED GREEN SALAD OR MEXICAN CESAR WITH CREAMY CILANTRO DRESSING OR
CHOICE OF TWO DRESSINGS

MENU # 3 – \$20 PER PERSON

CHICKEN ENCHILADAS (VERDE OR ROJO)
BEEF ENCHILADAS
CHEESE ENCHILADAS
*OPTIONAL VEGAN VEGGIE ENCHILADAS
SPANISH RICE
REFRIED BEANS WITH CHEESE OR BLACK BEANS OR SEASONED PINTO BEANS
CUCUMBER AND ORANGE SALAD
MIXED GREEN SALAD
CHOICE OF TWO DRESSINGS

MEXICAN SPECIALTY DISHES

CHILI RELLENOS - \$8.95 EACH
CHICKEN, PORK, BEEF OR CHEESE TAMALES - \$4.95
ACHIOTE CHICKEN (MARINATED GRILLED CHICKEN)- \$10.95

ADD SOUP \$10.95 PER PERSON – CHOICE OF SOUP

ALBONDIGAS
MENUDO
POZOLE
CORN TORTILLAS
SPANISH RICE
CILANTRO
OREGANO
ONIONS

DESSERTS \$5.50 PER PERSON

FLAN
TRES LECHE CAKE
BANUELOS
(SUGAR AND CINNAMON FRIED TORTILLAS WITH STRAWBERRIES)
CONCHAS

(MEXICAN SWEET BREAD)

MEXICAN INSPIRED CUSTOM CUPCAKES (STANDARD SIZE)

TRES LECHE
DULCE DE LECHE
CHURRO
MARGARITA
PINA COLADA

HORCHATA
MEXICAN HOT CHOCOLATE