

Michoacán Menu

Taco and Tostada Bar

Beef Machaca  
Shredded Breast of Chicken  
Roasted Carnitas  
Beef Taquitos wrapped in Blue Corn Tortilla

Accompanied with

Black Beans or Refried Beans  
Spanish rice  
Crispy flour tortilla shells  
Corn and Flour Tortillas  
Shredded Lettuce  
Aged Cheddar Cheese  
Tomatoes, Sour Cream  
Guacamole, Pico de Gallo  
Homemade Chips & Salsa

 $20.50 per guest

 Sonora Dinner Menu A

Appetizers  
Chimichangas stuffed with Chicken and Monterey Jack Cheese  
Machaca Beef Taquitos & Chicken Taquitos  
Wrapped in red corn tortillas  
Entrées  
Blue Corn Chicken Enchiladas  
Marinated breast of chicken wrapped in blue corn tortillas  
Topped with tomatillo sauce  
~OR~  
Machaca Beef Tostada  
Crisp flour shell topped with Black Beans,  
Fresh garden vegetables and mixed greens  
Accompanied with Spanish rice  
Black Beans or Refried Beans  
Homemade Chips & Salsa  
$21.50 per Guest

Puebla Dinner Menu

Appetizers  
Chicken Chimichangas  
Machaca Beef Taquitos & Chicken Taquitos  
Wrapped in red corn tortillas  
~OR~  
Monterey Jack & Cotija Cheese Quesadilla  
Cream Cheese and Confetti Bell Pepper Quesadilla  
First Course  
Caesar Salad  
Entrées  
Grilled Chicken Breast con Mole Poblano  
Plato de Carnitas-Marinated Roasted Pork  
Aged Cheddar & Monterey Jack Cheese Enchiladas  
Accompanied with  
Mixed Vegetables  
Flour & Corn Tortillas  
Spanish rice, Pico de Gallo  
Black Beans or Refried Beans  
Homemade Chips & Salsa  
$23.95 per Guest

Fajita Combo

Caesar Salad  
Chicken or Beef Fajitas  
Accompanied with…  
Refried Beans  
Spanish rice  
Aged Cheddar Cheese  
Guacamole  
Sour Cream  
Pico de Gallo  
Corn & Flour Tortillas  
Tri-Color Homemade Chips  
Homemade Salsa  
$20.95 per Guest

Yucatan Dinner Menu

Appetizers

Achiote Chicken Empanada filled with beans,  
Marinated red onions, jalapenos and avocado  
Bean, Chicken & Spinach Chimichangas  
First Course  
Caesar Salad  
Entrées  
Chicken and Rajas Tamale-covered with tomatillo sauce  
Aged Cheddar & Monterey Jack Cheese Enchiladas  
Picadillo Poblano Chile Rellenos with Gaujillo Sauce  
Rolled chicken breast-stuffed with spinach, Monterey Jack Cheese, Tomato-basil-jalapeño Sauce  
Accompanied with…  
Mixed Vegetables  
Flour & Corn Tortillas  
Spanish Rice & Refried Beans  
Guacamole, Sour Cream & Pico de Gallo  
Tri-Color Homemade Chips  
Homemade Salsa   
$31.95 per Guest

Oaxaca Dinner Menu

Appetizers   
Bean & Cheese Gorditas, Vegetable & Cheese Empanadas with an Ancho Chile sauce  
First Course  
Ambiente Salad  
Entrées

Breast of Chicken with Oaxacan Mole Sauce  
Roasted Pablano Pepper  
Stuffed with shrimp and cotija cheese  
Steak Fajitas marinated with onions, tomato & bell pepper  
$27.95 per Guest

Mexico City Dinner Menu

Appetizers

Ground Beef and Chorizo Sopes  
Topped with cabbage, salsa & cotija cheese  
Quesadilla Con Queso  
Roasted Corn, Mushrooms, Monterey Jack Cheese & Fresh Herbs  
Chicken and Spinach Chimichangas  
First Course  
Fresh Sonora Garden Salad with Raspberry Vinaigrette  
Entrées  
Carne Arrachera with Salsa Qeumada  
Aged Cheddar & Monterey Jack Cheese Enchiladas  
Grilled Breast of Chicken with Pipian Verde Sauce  
Shrimp Fajitas sautéed with fresh mixed vegetables  
Accompanied with…  
Flour & Corn Tortillas  
Black Beans or Refried Beans  
Spanish rice  
Guacamole, Sour Cream & Pico de Gallo  
Homemade Chips & Salsa  
$36.95 per Guest