

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