

Buffet Menu for Parties of 35 or More

If your group is more than 35 people a set dinner buffet will be required. You must pre-select one salad, choice of 2 - 3 entrees and one desert prior to your event. Please refer to our dinner buffet menu to make your selections.

Appetizer:

Chips and Salsa- Tortilla Chips served with house made salsa.

Chorizo Fundido- Our Special Fundido blended with chorizo and rajas

Salad: (Choice of One) *Salad is served on the buffet table*

HOUSE SALAD- Field greens tossed with honey balsamic dressing, julienned jicama, pico de gallo and mandarin oranges.

CAESAR SALAD- Romain hearts tossed in traditional Caesar dressing served with queso anejo garlic croutons.

Entree: (Choice of two - three)

MARGARITA CHICKEN- Chicken breast stuffed with cheese and roasted peppers, topped with a tequilla citrus sauce

CHICKEN CALABACITAS- Boneless chicken breast sautéed with corn, chiles, onions, garlic, and sour cream

FILET MIGNON - Grilled filet of beef stuffed with queso fresco & corn

SONORAN MEATLOAF- Bacon wrapped, served with chipotle gravy

PORK TENDERLOIN- Braised pork tenderloin, seasoned, sliced and topped with choice of spicy authentic adobo or green chile verde sauce.

*SHAWNEE SEABASS- 8 oz pan seared Chilean seabass topped with escabeche & shoestring sweet potatoes.

GRILLED SALMON- Atlantic Salmon topped with original apple soy barbecue sauce.

Sides: (Choice of two)

SEASONAL GRILLED VEGETABLES

GARLIC MASHED POTATOES

BLACK BEANS

RICE CORTEZ

WILD RICE

CHIPOLTE MASHED POTATOES

Desert: (Choice of one)

CHOCOLATE CAKE- Chocolate cake served with fresh cream and raspberry sauce.

FLAN DE ALMENDRA- Almond liquor custard with fresh berries.

CHEESECAKE- Homemade cheesecake with seasonal flavors. Inquire within.

THIS PRICE DOES NOT INCLUDE TAX (8.95%) AND GRATUITY IS (20%)