



Restaurant, Art Gallery, T Bar & Lounge

Dinner Banquet Menu

Buffet Style Plan A

\$25.95 plus tax & gratuity = \$33.45

CHICKEN FAJITAS, served with cheese enchilada, Mexican style rice, refried beans, fresh hot veggies, green house salad, and corn tortillas

Buffet Style Plan B

\$28.95 plus tax & gratuity = \$37.32

COMBO FAJITAS, served with cheese enchilada, Mexican style rice, refried beans, fresh hot veggies, green house salad, and corn tortillas

Buffet Style Plan C

\$31.95 plus tax & gratuity = \$41.19

CHILE COLORADO, CHILE VERDE, BREAST OF CHICKEN, served with cheese enchilada, Mexican style rice, refried beans, green house salad, fresh hot veggies, and corn tortillas

Plan D

\$31.95 plus tax & gratuity = \$41.19

CARNE ASADA, broiled New York steak, marinated and grilled to perfection, served with Mexican style rice, refried beans, fresh guacamole, and pico de gallo

POLLO YUCATAN, fresh breast of chicken, marinated with achiote, topped with fresh tomatillo sauce and spices, served with Mexican style rice and fresh vegetables.

SALMON PUERTO ESCONDIDO, broiled fresh filet of salmon, marinated with lime juice, orange juice, olive oil, garlic and black pepper. Served with jalapeno butter sauce. Topped with honeydew, cantaloupe, tomato and jicama, served with Mexican style rice and fresh vegetables.

Plan E

\$36.95 plus tax & gratuity = \$47.63

BISTEC A LA PARRILLA GUADALAJARA, 12oz New York steak, smothered with bacon, mushroom, and green onions and bordelaise sauce, served with Mexican style rice and fresh vegetables.

CAMARONES COSTA AZUL, five baked jumbo shrimp stuffed with sliced jalapeno, ham and cheese, wrapped in bacon and topped with roasted tomatillo, cherry tomato sauce and chipotle chile, served with Mexican style rice and fresh vegetables.

HUACHINANGO ESTILO VERACRUZ, Pacific red snapper sautéed in olive oil and smothered with tomatoes, onions, bell peppers, capers, green olives, cilantro and garlic, served with Mexican style rice and fresh vegetables.

Plan F

\$38.95 plus tax & gratuity = \$50.21

POLLO SANTA FE, boneless chicken breast stuffed with ham, spinach, sweet peppers and Monterey jack cheese, served with corn and red bell pepper sauce, Mexican style rice and vegetables.

SOUTHWEST HALIBUT, fresh filet of broiled halibut marinated with fresh herbs topped with broiled green onions and place on a bed of chile ancho sauce, garnished with black beans, cantaloupe, honeydew and cucumbers, served with Mexican style rice and vegetables.

BONE IN RIBEYE, 12oz of outstanding USDA steak, broiled to perfection, well marbled for peak flavor, topped with chipotle garlic butter and topped with roasted tomatillo, cherry tomato sauce, and chipotle chile, served with Mexican style rice and vegetables.

All Plans include:

House salad, choice of: Bleu Cheese, Italian, Cilantro or Ranch Dressing;
Chips and Salsa, Tortillas, Coffee & Hot Tea;

Beverages & Cocktails are not included.

Cutting cake fee is \$1.75 per person

Separate charge for linen and napkins.

Wireless microphone \$20.00, Screen \$75.00 and cocktail tables \$15.50 each

Non-refundable deposit required when reservation is made. We offer three banquet facilities which accommodate 30 to 240 people. The minimum required for our large banquet room is 150 people, the small banquet room is 50 people.

A fee of \$275.00 is required for the use of the Gallery, T Bar and Lounge.

Deposit required when reservation is made: large banquet \$1,000.00, Small banquet \$500.00, Gallery, T Bar and Lounge \$775.00. Full Payment is required one week prior to event date.