

Las Casuelas Nuevas



BANQUET DINNER MENU

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NOVEMBER 2011

LAS CASUELAS NUEVAS BANQUETS

For over 50 years the Delgado family has carried on a tradition of dining and entertainment excellence. The finest Mexican Cuisine, beautiful settings and the family's personal attention to detail have brought the locals, visitors and convention groups back again and again to savor the taste of Mexico.

In 1973 Las Casuelas Nuevas brought to life the founders' (Florencio and Mary Delgado) dream, which became America's original Spanish hacienda, establishing new standards of serving fine Mexican cuisine in an elegant setting.

When you come to Las Casuelas Nuevas, you'll find the beauty and charm of old Mexico, acclaimed international entertainment in the cantina and star-studded dining in the beautiful climate-controlled garden courtyard.

Groups of up to 350 can be accommodated in several attractive areas.

Inside this banquet planner you will find an array of savory menus to accommodate different tastes and budgets. You may create your very own menu from these wonderful selections.

TIMELINE

DEPOSIT- THE DEPOSIT IS NEEDED TO SECURE YOUR RESERVATION, THE AMOUNT NEEDED WILL VARY BASED ON THE DATE AND SIZE OF YOUR EVENT.

MENU- YOUR MENU SELECTIONS ARE NEEDED NO LATER THAN ONE WEEK BEFORE YOUR EVENT. WE ARE HAPPY TO WORK WITH YOU TO PUT TOGETHER THE PERFECT MENU.

FINAL HEAD COUNT- YOUR FINAL GUARANTEED HEAD COUNT IS DUE 48 HOURS BEFORE YOUR EVENT. WE ASK THAT YOU PLEASE KEEP US AS UPDATED AS POSSIBLE DURING THE PLANNING OF YOUR EVENT; YOU MAY OUTGROW THE AREA WE HAVE RESERVED FOR YOU, OR YOU MAY FALL BELOW THE MINIMUM REQUIREMENTS.

We are also prepared to accommodate your group's special needs for music, entertainment, audio visual, or any other requirements you may have.

INFORMATION, TERMS AND CONDITIONS

MENU LIMITATIONS: In order to ensure quality in service and product, Las Casuelas Nuevas limits the menu selections depending on date and size of party. Buffet menus are also available. We will gladly customize a menu to meet your group's tastes, preferences and budget. Please do not hesitate to request special dietary suggestions.

DEPOSIT: A deposit will be required in order to secure the reservation. Deposit vary depending on date of event and size of party. In the event that the function is cancelled with more than 7 days notice, the deposit is fully refundable. With less than 7 days notice, there shall be no refund of deposit.

GUARANTEE: Las Casuelas Nuevas requires an attendance guarantee at least 24 hours in advance of your function. The guarantee, which is based upon 90% of your final guest count, is the minimum number for which your group will be charged, even if fewer guests attend. A guarantee of 100% will be charged on all Buffet Functions.

FUNCTION ROOMS: We reserve the right to place your group in any appropriate banquet room available at the time of your scheduled function. If attendance increases or decreases, we reserve the right to move the function to a room suitable to the new attendance count. For parties requiring a specific room, a larger room fee may be required. Minimum group sizes:

Tienda- 25 person minimum, Amor-15 minimum, Cantera Room- 45 person minimum, 50's- 40 person minimum.

As other groups may be utilizing the same room prior to, or following your function, please adhere to the times agreed upon, if applicable. Should your time schedule change, please notify our management team; every attempt will be made to accommodate your group.

ROOM RENTAL FEE: A room fee is charged based on seasonal rates on all banquets depending upon size of party and set-up. The fee includes linens, set-up and the private use of your reserved area. For parties not meeting minimum group size, a larger room fee may be required.

PAYMENT: Payment in full is due at the end of the event. Cash or Credit Cards will be accepted as payment; sorry, no personal checks will be accepted. Business checks will be accepted with prior approval.

GRATUITY AND SALES TAX: State sales tax and a gratuity of 18% will be added to all food and beverage.

SECURITY: The Restaurant accepts no responsibility for damage or loss of any merchandise or articles left in the Restaurant prior to, during or following the function.

ALCOHOLIC BEVERAGES: Please inform our manager as to how you would like to handle payment of alcoholic beverages. There are three common types of bar service; Hosted, Cash Bar or a Limited Bar. A Hosted Bar means all drinks will go onto the main bill to be paid for by the host, guests do not pay for their own drinks; a Cash Bar is where the guests will pay for all of their own drinks, upon delivery; a Limited Bar is any combination of these two options, please ask the manager for suggestions.

A Valid, State Issued Driver's License or Identification Card is required for those 21 and older ordering alcoholic beverages. Passports will not be accepted. To ensure guests' safety, we reserve the right to limit alcoholic beverage consumption at our discretion. A maximum of four alcoholic drinks can be served to any one person. Our bar drinks are charged on consumption and our prices are subject to change.

DECORATIONS: Our presentations and facility decor provide a colorful and festive ambiance to any buffet or reception. Special decorations or linens may be arranged. Any additional decorating requests will require an additional fee. We ask that balloons be kept to a minimum and any that are brought in should be removed at the end of the event.

ENTERTAINMENT: Our managers will be happy to arrange for music and entertainment to ensure that your function is a real Fiesta—including Mariachis, Musicians, and Mexican Dancers. Keep in mind that most musicians work with a 2 hour minimum and can only be hired based on their availability.

ADDITIONAL SPECIAL SERVICES: Our staff can provide complete assistance for planning every detail from photographers and wedding cakes to entertainment and floral design. As well as any audiovisual equipment, lighting or any other special request you may have. All charges will be based on labor and the rental charges involved.

MATERIAL DISPLAY: Signs, Banners and other Display Material requiring nails, tacks, screws, tape or similar material will not be permitted without the prior approval of our management.

DAMAGES: Any damage to or loss of Las Casuelas Nuevas' equipment or property (including rental fixtures) by the booking party, shall be the sole responsibility of the booking party. Appropriate replacement/repair charges will be assessed.

OBJECTIONABLE MATERIALS: Las Casuelas Nuevas is a family restaurant. Therefore, any Banners, Signs, Cakes, Favors, Privately-hired Entertainment (Strippers, Dancers, etc.), which are deemed objectionable by management, will not be permitted under any circumstances.

BRINGING FOOD OR BEVERAGES FROM OUTSIDE SOURCES: Is not allowed except for cakes purchased from approved sources and uncorked bottles of wine. We charge \$1 per person for the Cake Fee and \$12 per bottle for the Corkage Fee.

Passed Appetizers

PASSED APPETIZERS ARE PRICED PER PERSON WITH A TWO ITEM MINIMUM. APPROXIMATELY 2-3 PIECES OF EACH WILL BE SERVED IN A 45 MINUTE TIME FRAME. PLEASE DOUBLE THIS PRICE IF SELECTING ONLY ONE ITEM.

CHEESE QUESADILLAS \$3

Corn Tortillas with Jack Cheese.

BBQ BUFFALO WINGS \$3

BBQ Coated Chicken Wings.

MINI CHICKEN FLAUTAS \$3

Crispy Chicken and Cheese Flautas.

YUCATAN SHRIMP \$5

Jumbo Shrimp Skewered with Pineapple Chunks

MINI CHICKEN TAQUITOS \$3

Corn Tortillas Rolled with Shredded Chicken.

CEVICHE TOSTADITAS \$5

Crispy Breaded Jalapenos filled with Cream Cheese.

JALAPENO POPPERS \$3.50

Crispy Breaded Jalapenos filled with Cream Cheese.

CHICKEN OR STEAK SKEWERS \$4.50

Seasoned and Grilled Steak or Chicken Skewers.

Appetizers

THE APPETIZERS BELOW ARE PRICED PER ORDER AND SERVED ON YOUR TABLES ALONGSIDE THE CHIPS AND SALSA FRESCA.

GUACAMOLE

Since 1958 this Classic Dip has been Made Fresh Daily

Creamy (for two) 6.75 / (four) 9.50

Fiesta Diced with Tomato, Onion and Cilantro.

7.50 / 9.75

NACHOS NUEVAS

Crispy Corn Chips Baked with Refried Beans & Cheese. Topped with Pico de Gallo, Jalapeños and Sour Cream.

(for two) 7.50 / (four) 11.50

CAMPECHANA DE CAMARÓN

Our Mexican Shrimp Cocktail. Served Chilled in a Tangy Tomato Based Sauce, with Cilantro, Onion,

Cucumber and Avocado. **13.25**

QUESADILLA TRADICIONAL

A Large Flour Tortilla Generously Filled with Melted Cheese. Served with Sour Cream and Guacamole **8.25**

With Grilled Chicken or Steak 14.25

With Spinach and Mushroom 10.95

FLAUTAS

Two Crispy Rolled Flour Tortillas Lined with Cheese and Filled with your Choice of Shredded Beef or Chicken. Lightly Topped with Crema Fresca, Cotija Cheese and Pico de Gallo. Served with Chipotle Red Pepper Salsa. **10.75**

CEVICHE

Fresh Fish and Shrimp Mixed with Tomatoes, Cucumber, Onions and Cilantro. We Chill the Mixture then Serve it on Top of Our Jalapeño Lime Sauce and Avocado Slices **12.95**

CRAB EMPANADAS

Four Crispy Flour Tortillas filled with a blend of Crab, Bay Shrimp, Pasilla Chiles, Corn, Onions and Jack Cheese. Served with Chipotle Red Pepper Salsa. **11.95**

ESPINACA CON QUESO

A Traditional Mexican Cheese Dip that Includes a Touch of Garlic and White Wine. We Add Spinach, Onion, Diced Tomato and Chopped Pimento. **8.95**

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SAMPLER PLATTER

A Selection of our most popular Appetizers: Nachos, Flautas, Jalapeno Poppers, Corn Quesadillas, and BBQ Buffalo Wings. Served with Chipotle Red Pepper Salsa.

18.50

Tostadas and Ensaladas

ALBONDIGAS SOUP

Fresh Vegetables and Meatballs in a Beef Broth.

4.75 / 7.25

LAS CASUELAS GARDEN SALAD

Dressed with our House Vinaigrette, Ranch, Blue Cheese, Creamy Cilantro, Balsamic Vinaigrette, or Olive Oil and Vinegar. **4.75**

CHICKEN ROMAINE SALAD

Our Twist on the Traditional Caesar. Grilled Chicken Breast, Served Over Crispy Romaine Lettuce, Roasted Pepita Seeds, Cotija Cheese, Pico de Gallo Tossed in a Creamy Cilantro Dressing and Garnished with Corn Chips. **14.25**

SOUTHWEST BBQ CHICKEN SALAD

Fresh Romaine, Tossed with Roasted Corn and Black Bean Salsa, Chipotle Ranch Dressing, Topped with a BBQ Chicken Breast, Tortilla Strips, Pico de Gallo and Grated Cotija Cheese. **14.25**

OAXACAN BLACK BEAN & CHICKEN TOSTADA

A Corn Tostada Tower of our Homemade Black Beans, Rice, Marinated Grilled Chicken Breast, Jicama Cole Slaw, Jack and Cotija Cheeses. Topped with Crema Fresca. Served with Pico de Gallo, Fresh Avocado with a Mild Tomatillo Sauce.

14.25

Enchiladas

Add a Cup of Soup, a Side Garden or Romaine Salad for Only 2.75 with Any Entree.

CHICKEN ENCHILADAS SUIZAS

Topped with a Mild Tomatillo Sauce and Sour Cream. **15.75**

ENCHILADAS DE ESPINACA

Filled with Spinach, Mushrooms and Onions. Topped with a Mild Tomatillo Sauce. Served with Sour Cream and Black Beans. **15.25**

ENCHILADAS TRIO

A Combination of Three of Our Most Popular Enchiladas: One Chicken Enchilada Suiza, One Cheese Enchilada, And One Carne Asada Enchilada.

17.50

CHEESE ENCHILADAS RANCHERAS

Topped with a Mild Salsa Ranchera and Sour Cream. **14.25**
With Shredded Beef or Chicken add 1.50

CARNE ASADA ENCHILADAS

Grilled Steak Enchiladas Topped with a Spicy Ranchero Sauce and Sour Cream. **16.95**

CHICKEN ENCHILADAS EN MOLE

Topped with a Rich Traditional Mole Sauce Flavored with Dried Chiles, Nuts, Spices and a Touch of Chocolate. **15.75**

Fajitas

Create Your Own Soft Tacos with Tender Strips of Seasoned Meat, Fish or Vegetables with Grilled Bell Peppers and Onions. Served with Frijoles de la Olla, Fiesta Guacamole, and Tortillas Garnishes.

Beef, Chicken or Spicy Pork or Combination of any two	16.95
All White Meat Chicken Breast	17.75
Grilled Vegetables	15.50
Fresh Fish or Shrimp	18.75
Fajita Trio Combination Platter (Choose Any Three)	19.95

Burritos

Served with Beans and Rice.

Add a Cup of Soup, a Side Garden or Romaine Salad for Only 2.75 with Any Entree.

BURRITO ENCHILADA STYLE

A Combination Burrito with Beans and Your Choice of Shredded Chicken, Beef or Spicy Pork, Topped with Enchilada Sauce and Cheese. **15.25**

CHIMICHANGA

A Deep Fried Burrito Filled with Shredded Chicken or Beef, Topped with Sauce and Melted Cheese, Sour Cream, Guacamole, Olives, Tomatoes, Cilantro and Sliced Almonds. **15.95**

CARNE ASADA BURRITO

A Burrito Filled with Diced Charbroiled Steak, Tomatoes and Onions, Topped with Mildly Spicy Enchilada Sauce and Cheese. Served with Guacamole.

17.50

BURRITO RANCHERO

An All Chicken, Beef or Spicy Pork Burrito Topped with Strips of Mild Green Chile, Sour Cream and a Mild Salsa Ranchera. **15.75**

Combination Plates

Served with Beans and Rice.

Add a Cup of Soup, a Side Garden or Romaine Salad for Only 2.75 with Any Entree. Please No Substitutions. A Split Charge of 5.00 for All Shared Combination Plates.

LAS CASUELAS ESPECIAL

Cheese Enchilada, Beef Tamale, Ground Beef Taco, Chile Relleno **16.75**

CANCUN

Chicken Enchilada, Chile Relleno, Folded Chicken Taco **15.75**

GUADALAJARA

Cheese Enchilada, Chile Relleno, Ground Beef Taco **15.75**

MAZATLAN

Cheese Enchilada, Ground Beef Taco, Spicy Pork and Bean Burrito **15.75**

CHICKEN COMBINATION

Chicken Enchilada, Chicken Tamale, Rolled Chicken Taco Topped with Guacamole **15.75**

MEATLESS COMBINATION

Cheese Enchiladas, Chile Relleno, Black Bean Tostada, served with Black Beans **15.75**

HERMOSILLO

Chicken Enchilada, Rolled Chicken Taco Topped with Guacamole **13.95**

PUERTO VALLARTA

Cheese Enchilada, Ground Beef Taco **13.95**

Su Selección

Create Your Own Combination Plate. Served with Our Mexican Rice and Your Choice of Refried Pinto Beans, Frijoles de la Olla or Black Beans.

ONE ITEM 10.95

TWO ITEMS 13.95

THREE ITEMS 15.75

FOUR ITEMS 16.75

ENCHILADAS

Cheese
Vegetable
Chicken (Add .50)
Ground Beef (Add .50)
Shredded Beef (Add .50)

CHILE RELLENOS

Our Light, Fluffy Rellenos Are Made Daily with Cleaned and Stemmed Mild Green Chiles.

BURRITOS

Bean and Cheese
Bean and Beef (Add .50)
Bean and Chicken (Add .50)
Bean and Spicy Pork (Add .50)
All Chicken (Add .95)
All Spicy Pork (Add .95)

TAMALES

Beef
Chicken
Spicy Pork

TACOS

Ground Beef
Shredded Beef
Folded Chicken
Rolled Chicken with Guacamole

TOSTADAS

Bean
Ground Beef (Add .50)
Chicken (Add .50)

Pollos Y Carnes

Add a Cup of Soup, a Side Garden or Romaine Salad for Only 2.75 with Any Entree.

NEW YORK STEAK TAMPEQUEÑA

Grilled New York Steak Topped with Grilled Onions and Roasted Jalapeno Peppers. Served with a Cheese Enchilada, Creamy Guacamole, Rice, Beans and Tortillas. **22.95**

CARNITAS A LA CHIPOTLE

Tender Pork Made Fresh Daily. Served with Chile de Arbol, Rice, Beans and Tortillas. Also Available in the Traditional Style; Dry. **18.50**

ARROZ CON POLLO

Mixed Vegetables and Mexican Rice Topped with Grilled Chicken Breast, Garnished with Fried Plantain **16.95**

POLLO RANCHERO

Marinated Chicken Breast Grilled and Topped with a Mild Ranchero Sauce, Mushrooms, Melted Cheese and Avocado Slices. Served with Rice, Beans and Tortillas. **18.95**

CHILE VERDE DE PUERCO

Tender Pork Stewed in a Mildly Spicy Tomatillo Sauce. Served with Rice, Frijoles de la Olla, and Tortillas. **17.50**

POLLO EN MOLE POBLANO

Tender Half Chicken Cooked in a Rich, Traditional Sauce, Flavored with Dried Chiles, Nuts, Spices and a Touch of Chocolate. Served with Rice, Beans and Tortillas. **18.95**

Taco Platters

TACOS ASADOS

Two Charbroiled Steak, Carnitas or Chicken Breast Tacos Served with Black Beans, Rice, Pico De Gallo and Guacamole. **14.75**

FISH TACOS

Baja Style or Grilled Fresh Fish with an Achiote Marinade. Topped with our Jicama Cole Slaw and Chipotle Red Pepper Salsa. Served with Frijoles De La Olla and Rice. **15.25**

Del Mar

Served with Rice and Vegetables

Add a Cup of Soup, a Side Garden or Romaine Salad for Only 2.75 with Any Entree.

ENCHILADAS DE CAMARON

Shrimp Served in Two Enchiladas, Topped with Melted Cheese and our Distinctive Delgado Family Seafood Sauce. Garnished with Guacamole **18.95**

CRAB ENCHILADAS

Two Enchiladas Stuffed with a Blend of Seasoned Crab. Bay Shrimp, Roasted Pasilla Chiles, Corn and Onions, Topped with Melted Cheese, Mild Tomatillo Sauce, Guacamole and Sour Cream **19.50**

PESCADO A LA VERACRUZANA

Grilled Fresh Fish Filet, served on Seasoned Crab Meat and Garnished with Capers and Olives in a Tangy Tomato based Seafood Sauce. A Renowned Classic Mexican Seafood Dish. **22.95**

SEAFOOD COMBINATION PLATE

One Crab Enchilada and One Shrimp Enchilada **19.50**

Sour Cream	.95
Jalapenos	.95
Cilantro	.95
Pico de Gallo	.50

Side Orders

Choice of Beans	.95
Rice	.95
Cheese	.95
Tortillas	.50

Set Menus

WE CAN EASILY CUSTOMIZE A MENU FOR YOUR GROUP.
PRICES DO NOT INCLUDE TAX AND GRATUITY.

These Set Menus have been created to be the same price per person, if you choose to select your own menu then the option of adding the Guacamole, Salad and Soft Drinks for \$6.95 per person.

MENU OPTION #1

Appetizer-

Fiesta Guacamole, Chips and Salsa (approximately 1 large order of Guacamole for every 4 guests)

House Salad

Entrees-

Guadalajara Combination- Cheese Enchilada, Chile Relleno and a Ground Beef Taco Combination.

Beef, Chicken or Pork Fajitas- Create Your Own Soft Tacos with Tender Strips of Seasoned Meat Grilled Bell Peppers and Onions. Served with Frijoles de la Olla, Fiesta Guacamole, Tortillas and Garnishes.

Carne Asada Enchiladas- Grilled Steak Enchiladas Topped with a Spicy Ranchero Sauce and Sour Cream.

Soft Drinks Included

\$25 per person

MENU OPTION #2

Appetizer-

Fiesta Guacamole, Chips and Salsa (approximately 1 large order of Guacamole for every 4 guests)

House Salad

Entrees-

Burrito Enchilada Style- A Combination Burrito with Beans and Your Choice of Shredded Chicken, Beef or Spicy Pork, Topped with Enchilada Sauce and Cheese.

Puerto Vallarta Combination- Ground Beef Taco and a Cheese Enchilada. Served with Rice and Beans.

Cheese Enchiladas Rancheras- Topped with a Mild Salsa Ranchera and Sour Cream.

Soft Drinks Included

\$23 per person

Set Menus

WE CAN EASILY CUSTOMIZE A MENU FOR YOUR GROUP.
PRICES DO NOT INCLUDE TAX AND GRATUITY.

MENU OPTION #3

Appetizer-

Fiesta Guacamole, Chips and Salsa (approximately 1 large order of Guacamole for every 4 guests)

Mexican Romaine Salad

Entrees-

Carnitas- A Traditional Favorite. Juicy Pork Made Fresh Daily. Served with Chile de Arbol, Rice and Frijoles de la Olla. Choice of Tortillas.

Fajitas- Create Your Own Soft Tacos with Tender Strips of Seasoned Chicken, Steak, Pork, Shrimp, Mahi Mahi or Vegetables Grilled with Bell Peppers and Onions. Served with Frijoles de la Olla, Fiesta Guacamole, Tortillas.

Pollo Ranchero- Broiled Marinated Chicken Breast Topped with Mushrooms, Melted Cheese, Mild Ranchero Sauce and Avocado Slices. Served with Rice and Beans.

Shrimp Enchiladas- Succulent Shrimp Served in Two Enchiladas, Topped with Melted Cheese and a Distinctive Family Seafood Sauce. Garnished with Guacamole.

Soft Drinks Included

\$26.50 per person

MENU OPTION #4

Appetizer-

Fiesta Guacamole, Chips and Salsa (approximately 1 large order of Guacamole for every 4 guests)

House Salad or a Cup of Tortilla Soup

Entrees-

Guadalajara Combination- Cheese Enchilada, Chile Relleno and a Ground Beef Taco Combnation.

Chimichanga- A Crispy Burrito Filled with Shredded Chicken or Beef, Topped with Melted Cheese, Sour Cream, Guacamole, Olives, Tomatoes, Cilantro, and Sliced Almonds.

Chicken Enchiladas Suizas- Topped with a Mild Tomatillo Sauce and Sour Cream.

Fish Tacos- Fresh Fish Lightly Dusted with Achiote Seasoning. Topped with Chipotle Cream Sauce and Jicama Cole Slaw. Served with Frijoles de la Olla.

Soft Drinks Included

\$24 per person

Buffet Choices

BUFFETS ARE AVAILABLE BASED UPON GUEST COUNT AND AREA AVAILABILITY.
YOU WILL BE CHARGED BASED UPON 100% OF YOUR FINAL GUEST COUNT
WHICH MUST BE GIVEN 48 HOURS PRIOR TO FUNCTION.

ALL BUFFETS REQUIRE A 25 PERSON MINIMUM.

APPETIZER BUFFET \$12.95

MINI FLAUTA
MINI-TAQUITO
BBQ BUFFALO WINGS
MINI CHEESE QUESADILLAS
(ADD CHICKEN OR BEEF TO THE QUESADILLAS FOR \$2.PER PERSON)
CHIPS/SALSA
(NOT ALL YOU CAN EAT.)

**CHOOSE TWO APPETIZERS FROM THE LIST ABOVE FOR A
PARTIAL APPETIZER BUFFET FOR \$8.95**

TWO ITEM BUFFET \$19.95

CHOOSE TWO FROM THE FOLLOWING:

CHEESE ENCHILADAS
CHILE RELLENOS
CHICKEN FOLDED TACOS
GROUND BEEF TACOS
CHICKEN ENCHILADAS
SHREDDED BEEF ENCHILADAS

RICE AND REFRIED BEANS
MIXED GREEN SALAD WITH HOUSE AND RANCH
DRESSINGS
COFFEE, TEA AND SOFT DRINKS

THREE ITEM BUFFET \$22.95

CHOOSE THREE FROM THE FOLLOWING:

CHEESE ENCHILADAS
CHILE RELLENOS
CHICKEN FOLDED TACOS
GROUND BEEF TACOS
CHICKEN ENCHILADAS
SHREDDED BEEF ENCHILADAS

RICE AND REFRIED BEANS
MIXED GREEN SALAD WITH HOUSE AND RANCH
DRESSINGS
COFFEE, TEA AND SOFT DRINKS

FAJITA BUFFET \$24.95

GRILLED CHICKEN AND STEAK WITH ONIONS AND PEPPERS
CHEESE ENCHILADAS
RICE AND REFRIED BEANS
FLOUR TORTILLAS
GRATED CHEDDAR AND JACK CHEESES,
SOUR CREAM, PICO DE GALLO
MIXED GREEN SALAD WITH HOUSE AND RANCH DRESSINGS
COFFEE, TEA AND SOFT DRINKS

POLLO EN PIBIL BUFFET \$26.95

POLLO EN PIBIL
(CITRUS MARINATED CHICKEN N STEAMED IN BANANA LEAVES)
CHILE RELLENOS
CHEESE ENCHILADAS
RICE AND REFRIED BEANS
TORTILLAS
MIXED GREEN SALAD WITH HOUSE AND RANCH DRESSINGS
COFFEE, TEA AND SOFT DRINKS

SEAFOOD BUFFET \$28.50

PESCADO VERACRUZANO
(FRESH FISH OF THE DAY TOPPED WITH A MIXTURE OF CRAB, SHRIMP, CORN AND PASILLA CHILES)
SHRIMP ENCHILADAS
RICE AND SAUTÉED VEGETABLES
MIXED GREEN SALAD WITH HOUSE AND RANCH DRESSINGS
COFFEE, TEA AND SOFT DRINKS

TIERRA Y MAR BUFFET \$31.95

GRILLED NEW YORK STEAK
GRILLED SHRIMP SKEWERS
RICE AND SAUTÉED VEGETABLES
TORTILLAS
MIXED GREEN SALAD WITH HOUSE AND RANCH DRESSINGS
COFFEE, TEA AND SOFT DRINKS

YUCATAN BUFFET \$35.95

FILET RELLENO
(FILET MIGNON STUFFED WITH SPINACH, PEPPER JACK CHEESE AND GARLIC)
POLLO EN PIBIL
(CITRUS MARINATED CHICKEN STEAMED IN BANANA LEAVES)
RICE AND BLACK BEANS
CILANTRO SALAD WITH HONEY MUSTARD POBLANO DRESSING
COFFEE, TEA AND SOFT DRINKS

SALAD UPGRADES

CILANTRO SALAD - \$2 PER PERSON
TO PLATE ANY SALAD - \$1.50 PER PERSON

ADDITIONAL ITEMS

VEGETABLE PLATTER - \$2.00 PER PERSON
FRUIT PLATTER - \$2.50 PER PERSON
BUFFET GUACAMOLE - \$3.25 PER PERSON

Customized Menus Gladly Available

Dessert

SERVED INDIVIDUALLY, AND CHARGED PER ORDER

DEEP-FRIED ICE CREAM 5.95

Vanilla Ice Cream with a Crunchy Outer Coating. Choice of Chocolate or Strawberry Toppings.

FLAN 4.95

A Traditional Caramel Custard Favorite. Light and Tasty.

CHURROS A LA MODE 5.95

Crispy Cinnamon-Sugar covered Churros. Served with Vanilla Ice Cream and Chocolate Topping.

VANILLA ICE CREAM 4.25

With Strawberry or Chocolate Topping.

Buffet Dessert Options

AVAILABLE FOR BUFFET FUNCTIONS ONLY (25 PERSON MINIMUM).

FLAN DE QUESO 2.75

Smooth and Creamy Flan served on Platters.

CHURRO SUNDAE BAR 5.25

Crispy Custard Filled Churros served on a bar with Ice Cream, Chocolate, Whipped Cream, and Strawberries.

FRUIT PLATTERS 2.50

Fresh Seasonal Fruit served on Platters.

Margaritas

TOP SHELF Single (12 oz.) and Fiesta (27 oz.)

Recommended on the Rocks.

ROLLS ROYCE

The Owner's Favorite Margarita!
Cadillac-Style Margarita made with
Sauza Conmemorativo Tequila. **7.95 / 14.95**

CADILLAC

The Long Time Customer Favorite. This Classic
Margarita is made with 1800 Tequila.
7.95 / 14.95

PLATA CENTENARIO

This Fabulous Gran Centenario Tequila Makes One of
the Smoothest and Finest Margaritas Around.
8.75 / 16.95

EL PATRÓN

A Refreshing Margarita that is made with the
World's Most Popular Tequila, Patrón Silver.
8.75 / 16.95

LA PARTIDA

A Low Sugar Alternative Margarita, Made with One
of the Highest Rated Tequilas, Partida. The Margarita
is Shaken with Organic Agave Nectar and Fresh Lime
Juice. **8.75 / 16.95**

HOUSE SPECIALTIES Single (12 oz.) and Fiesta (27 oz.)

HOUSE MARGARITA

Our Award Winning Margarita Recipe.
6.50 / 11

FRUIT MARGARITAS

Strawberry, Mango, Peach, Melon, Fresh Chile,
Banana or Del Mar with Blue Curacao **6.95 / 12.95**

PINK CADILLAC

A Unique, Tart, and Delicious Margarita. Made with
Herradura Silver Tequila and a Splash of Cranberry
Juice. **7.50 / 14.50**

POMEGRANATE MARGARITA

Our Margarita is made with a Unique Tequila Infused
with the Seeds of the Pomegranate Fruit.
7.50 / 14.50

VALENCIA MARGARITA

One Freshly Squeezed Orange, Cazadores Blanco,
Gran Gala and Sweet and Sour.
7.50 / 14.50

HAND SHAKEN MILAGRO

A Pure Margarita, Milagro Silver Tequila Shaken
with Organic Agave Nectar and Lime Juice
(16 oz) 12.95

Specialty Drinks

SANGRIA

A Refreshing Blend of Red
Wine, Juices, Cordials, Soda, and
Garnshed with Fresh Fruit.
(27oz) 7.95

MANGO CRUSH

Pureed Mangos and Absolut
Vodka are shaken wth Pineapple
Juice and a splash of Banana
Liquer. **7.95**

PATRON MOJITO

A Classic Caribbean Drink but
Made with Patron Sliver and
Fresh Mint
8.75

Cervezas

IMPORTED

5.25

**BOHEMIA - CORONA - CORONA LIGHT - TECATE
XX AMBER - XX LAGER - VICTORIA - HEINEKEN
PACIFICO - NEGRA MODELO - MODELO ESPECIAL**

DOMESTIC

4.75

**BUDWEISER - BUD LIGHT - COORS LIGHT
MILLER LITE - MICHELOB ULTRA
ST PAULIE'S GIRL (Non Alcoholic)**

Vinos

RED

Sebastiani - Cabernet Sauvignon **11 / 38**
Valley of the Moon - Cabernet Sauvignon **9 / 30**
Bogle - Merlot **10 / 32**
Four Vines - Old Vine Zinfandel **8 / 28**
Castle Rock - Pinot Noir **10 / 32**
Septima - Malbec **10 / 32**

SPARKLING WINE

Las Casuelas Nuevas - Bottle **18**
Cristalino - Split **6**

WHITE

St. Francis - Chardonnay **9 / 30**
Dona Paula - Chardonnay **10 / 32**
Roth - Sauvignon Blanc **7 / 27**
Stella - Pinot Grigio **7 / 27**

HOUSE WINE - SYCAMORE LANE

White Zinfandel - Cabernet Sauvignon - Merlot - Chardonnay **6.5 / 24**

Corkage Fee \$12 Per Bottle

A Valid State Issued Drivers' License or ID Is Required for Those 21 and Older Ordering Alcohol.
Passports Are Not Accepted. We Card Everyone 35 and Under. No Exceptions!
No more than 4 Alcoholic Drinks (or 2 Fiesta Sized Margaritas) will be served to any one person.