

MEXICAN MENU

THE PACKAGE INCLUDES:

2 Meats, 1 Salad, Mexican Rice, Fried Beans, Chips, Salsa & Tortillas.

HORS D'OEUVRES

(Add \$ 6 pp. 3 Item)

Jaiba

A blend of Fresh cut cilantro, onion, tomato and crab meat marinated with lime juice.

Guacamole

Ripe avocados, diced cilantro, tomatoes & onion with a fresh lime juice.

Mini-flautas

Rolled up chicken stuffed hard-shell small tacos with avocado dip.

Queso Fundido Con Chorizo

Melted Chihuahua cheese with mexican sausage.

SALADS

Ensalada Sebastian

Fresh iceberg lettuce, topped with tomato, onion, cucumber, carrots, ham & Panela Cheese.

Ensalada De Papa Con Jamon

Homemade potato salad with ham, corn, celery & onions.

Ensalada De Codito Con Jamon

Ham, macaroni pasta, mayonnaise, celery, corn & carrots.

Ensalada De Nopalitos Frescos

A blend of fresh cactus paddles with tomato, oregano, onion & cilantro.

ENTREES

(Add \$ 2 pp. per 3rd Entree)

Carnitas

Pork back marinade and simmer with Mexican spices (Michoacán style)

Mole De Pollo

Chicken in a homemade mole sauce (Jalisco style)

Barbacoa De Res (Add \$1.00)

Beef Cheek steamed in adobo sauce (Monterrey style)

Bistec A La Mexicana

Beefsteak with tomato, onion & Jalapeño peppers

Guisado De Res En Salsa Roja

Tender chunks of beef seasoned, and simmered with tomatoes, cilantro, & guajillo chilies to make a rich, flavorful stew with potatoes

Espaguetti Con Carne Molida

Spaghetti with ground beef, oregano, basil, garlic, onion, & fresh cut tomato paste

Albondigas En Salsa Chipotle

Beef meatballs simmer in a chipotle tomato broth

Guisado De Puerco En Salsa Verde

Tender chunks of pork seasoned, browned, and simmered with tomatillos, cilantro, & jalapeño chilies to make a rich, flavorful stew with potatoes

Fajitas De Res, Pollo O Combinacion

Marinated flat Iron Steak or Grille Chicken seasoned, with tomatoes, onion, cilantro & bell peppers