

Plated Dinners
“SINALOA”

\$40.00 per person ++

Fajita station can be added to any buffet menu for an additional \$5.00 per person

some substitutions may result in a price increase

Appetizers:

Homemade Fire Roasted Salsa
Homemade Red Chile Salsa
Fresh Homemade Guacamole
Freshly Prepared Tostadas
Chimichangas with Carne Adovada, Roast Beef and Chicken
Chicken and Roast Beef Taquitos

Entrées

Baked Salmon Norteño with pineapple mango Pico de Gallo
Norwegian salmon seasoned with fresh dill and garnished with a pineapple mango Pico de Gallo

Pollo Monterrey:

Broiled marinated chicken breast topped with Cheddar and Monterey Jack cheese, sliced avocado, and chile con queso.

Broiled Chipotle Pork Tenderloin:

Tender pork tenderloin rubbed with roasted garlic, chipotle and cracked black pepper, broiled to perfection.

Carne Picada en Rajas

Strips of New York steak grilled with onions and peppers

All Entrees are served with a side of:

Stuffed Baked Squash
Saffron Basmati Rice
Honey Corn Cake

Dessert Choices:

Mexican Fried Ice Cream

in a cinnamon sugar shell garnished with honey and whipped cream

Flan

A creamy Mexican egg custard with a hint of cinnamon served with whipped cream

Strawberry Margarita Cheesecake

Served with whipped cream

7.95% sales tax added to each banquet
20% service gratuity is added to each banquet