

**WE ALWAYS SERVE COMPLIMENTARY CORN CHIPS
WITH TWO DIFFERENT SALSAS.**

PLEASE CHOOSE FOUR OR SIX OF THE FOLLOWING APPETIZERS

(APPETIZER SELECTIONS ARE PASSED BUTLER STYLE FOR COCKTAIL RECEPTIONS.)

- **HOMEMADE GUACAMOLE CLASICO**
- **BARBECUED CHICKEN WINGS AND FRIED SPANISH CHORIZO.** Chile Dipping Salsa And Mixed Olives
 - **WILD MUSHROOM AND OAXACA CHEESE QUESADILLAS**
 - **PAN SEARED GULF SHRIMP QUESADILLAS.** Roasted Tomato Salsa
 - **ASSORTED NACHOS WITH A VARIETY OF TOPPINGS**
 - **LITTLE BEEF AND PORK MEAT BALLS.** Burnt Chipotle And Tomato Salsa
 - **CHEESE OR PEANUT BUTTER STUFFED AND GRILLED JALAPENOS**
 - **SAUTÉ CHICKEN MORSELS.** Garlic And White Rioja Wine Sauce
 - **YELLOW FIN TUNA CEVICHE.** Coconut, Ginger And Lime.
 - **SAUTÉ CHICKEN LIVERS.** Fino Sherry And Caramelized Onions
 - **VERACRUZ STYLE JUMBO SHRIMP COCKTAIL.** “Vuelve A La Vida” Salsa
 - **FRESH FRUITS AND SPANISH CHEESES PLATTER.**
 - **FRIED FLAUTAS STUFFED WITH SIRLOIN OR BREAST OF CHICKEN**
 - **MAIN LOBSTER SALAD.** Corn, Scallion And Avocado
 - **GRILLED OCTOPUS.** Jicama ,Orange And Red Chile
 - **AGUACHILE DE CAMARON.** Shrimp Ceviche. Celery, Jalapeno And Lime
 - **GRILLED ELOTES.** Corn On The Cob, Mayo, Cotija Cheese And Chile
 - **BATTERED AND FRIED MAHI -MAHI MORSELS.** Avocado And Cilantro Salsa

DINNER IS SERVED FAMILY OR BUFFET STYLE.

PLEASE CHOOSE THREE OF THE FOLLOWING MAIN COURSES

(WE SERVE A COMPLIMENTARY HOUSE SALAD WITH THE MAIN COURSE OPTION.)

- **GRILLED SALMON.** Coconut Milk, Ginger And Cilantro Salsa. Shitake Mushrooms And Green Peas
- **GRILLED HALIBUT AL CHIPOTLE.** Chipotle and Tomato Salsa. Chayote and Potato stew..
 - **MIXED SEAFOOD PAELLA .** Tomato Sofrito, Saffron And Aromatics
 - **SHRIMP, SIRLOIN OR BREAST OF CHICKEN FAJITAS.** Rajas, Tortillas And Salsas
 - **VINEGAR AND GARLIC MARINATED CHICKEN PARADOR.** Baked Beans And Saffron Rice
 - **TRADITIONAL "ARROZ CON POLLO" .** Smoked Bacon And Chorizo
 - **BRAISED CHICKEN IN MOLE POBLANO.** White Rice and Sauté Beans with Jalapeno and Onion.
- **ROAST PORK TENDERLOIN .** Tomatillo And Chile De Arbol Salsa. Refried Beans and Fresh garnishes
- **BABY BACK RIBS STEAMED IN BANANA LEAVES AND BARBEQUED.** Sweet Potato With Lime And Honey
 - **MIXED VEGETABLE PAELLA .**Leeks, Mushrooms, Long Green Beans & Roasted PepperS
 - **GRILLED CHOICE SIRLOIN.** Huajillo Chile Salsa And Roasted Vegetables
 - **"ROPA VIEJA" BRAISED SHREDDED SKIRT STEAK.** Salsa Criolla, Black Beans And Fried Green Bananas
 - **ROAST SUCKLING PIG.** White Rice. Fried Maduro Plantains
- **"MERCADO FIESTA"** Chicken Tamales In Corn Husks, Pork Tamales In Banana Leaves And Chiles Rellenos
- **TACO TRAY .** Grilled Chicken, Beef Picadillo, Chorizo, Refried Beans, Guacamole, Crema, Tomatoes, Cilantro, Onions And Cheese. Fresh tortillas and Pico de Gallo.

PRICES PER PERSON: (Sales Tax and 20% Gratuities are additional. We provide one server for every 10 guests.)

Choice Of 4 Appetizers	\$16 P/Person
Choice Of 6 Appetizers	\$20 P/person
Choice Of 3 Main Courses	\$25 P/person
Choice Of 2 Desserts	\$8 P/person

(Menu will be forwarded separately upon request)

OPEN BAR PRICES PER PERSON.

(BAR TAB OPTIONAL)

**** PREMIUM** (e.g. Absolut, Herradura Silver, Red Label, Bacardi, etc.) Includes Mixed Drinks, Imported Mexican Beers, House Premium Wines, Sangria And House Margaritas. Does Not Include Shots. We do offer an upgrade to the premium Open Bar priced according to brands selected.

1Hr \$25 P/person

2Hr \$30 P/person

3Hr \$40 P/person

**** BASIC** (Imported Mexican Beer, House Premium Wines And Sangria)

1Hr \$15 P/person

2Hr \$20 P/person

3Hr \$30 P/person

RESERVATIONS ARE NOT CONFIRMED UNTIL WE ARE IN RECEIPT OF YOUR DEPOSIT.

THERE IS A \$2100.00 MINIMUM FOR EXCLUSIVE USE OF THE LOUNGE ON WEEKENDS