



# Create Your Own

(\$ 11.25 per person)

## Salads

*(Please select one item)*

1. **Green Mixed Salad** – served with two dressings on the side (Ranch, raspberry vinaigrette, Italian, blue cheese, or creamy avocado)
2. **Spinach Salad** - mixed with feta cheese, balsamic vinaigrette, tomatoes, & cucumbers
3. **Caesar Salad**
4. **Sweet Mixed Salad** – green mixed salad with almonds, Mandarin oranges, & raspberry vinaigrette dressing
5. **Mexican Salad** – green mixed salad with mango, jicama and honey mustard dressing  
(Available seasonally)

## Accompaniments

*(Please select two items)*

1. **Spanish Red Rice**
2. **Mexican White Rice**
3. **Refried Beans**
4. **Black Beans**
5. **Baked Sliced Potatoes** with parmesan cheese
6. **Potato Salad** (24 hours advanced notice needed)
7. **Steamed Vegetables** (24 hours notice needed)
8. **Mixed Vegetables**
9. **Mashed Potatoes** (24 hours advanced notice)

## Entrées

*(Please select three items)*

### Mexican Specialties

1. **Enchiladas** - corn tortilla topped with a red sauce & filled with cheese, chicken, or beef
2. **Fajitas** - chicken, beef, shrimp or calamari sautéed with onions, green peppers and tomatoes
3. **Tamales** (chicken, vegetable or beef) (48 hour advanced notice)
4. **Cheese Chile Rellenos**
5. **Chimichangas** - a fried mini-burrito with chicken, cheese and onions
6. **Mini Burritos** – handmade flour tortilla wrapped with your choice of fillings (beef in red sauce or chicken with tomatoes, onions & bell peppers)
7. **Hard Shell Tacos** – (shredded beef or shredded chicken) – served with lettuce, cheese and salsa
8. **Taquito** – shredded beef or chicken rolled in a corn tortilla & served with lettuce & salsa  
(2 per person)

## Beef

9. **Beef Merlot** - tender pieces of sliced broiled beef in a merlot wine & green onion sauce
10. **Beef Dos Equis XX** - tender pieces of sliced broiled beef with mushrooms in a Dos Equis XX beer sauce
11. **Beef Cilantro** –tender pieces of beef sautéed with cilantro, tomatoes, onions, potatoes, & chipotle chile.
12. **Birria** – shredded beef, marinated in traditional Mexican spices, cooked in a red sauce
13. **Beef Fajitas** – tender pieces of sliced broiled beef sautéed with onions, green peppers & tomatoes
14. **Meatballs** – small beef meatballs in a chipotle sauce

## Seafood

15. **Pacific Red Snapper Veracruzano**–topped with tomatoes, onions, & green olives
16. **Pacific Red Snapper Mandarin** – topped with a tequila , onion, bell peppers, Mandarin oranges & bay shrimp sauce.
17. **Salmon Cognac** – grilled and topped with a cognac, capers & garlic sauce
18. **Salmon Mango** – topped with a creamy mango sauce.
19. **Salmon Ivonne** - topped with a tequila, green onions, garlic & tomatoes sauce
20. **Salmon Mandarin** – topped with tequila silver, onions, bell peppers, Mandarin oranges & bay shrimp
21. **Stuffed Salmon** – salmon stuffed with shrimp & crab stuffing. Topped with a cognac & caper sauce
22. **Shrimp Fajitas** – Sautéed with onions, green peppers & tomatoes -4 per person - add \$1.00 per person)
23. **Shrimp Ivonne** – Sautéed in tequila, green onions & tomatoes. (4 per person - add \$1.00 per person)
24. **Calamar Fajitas** – tender slices of calamari sautéed with onions, green peppers & tomatoes

## Pastas

24. **Cold Penne Pasta**- mixed with tomatoes & cucumber
25. **Fettuccini Alfredo Pasta**- With chicken or vegetables
26. **Penne Pasta**- served in a pomodoro sauce
27. **Spinach Lasagna** (48 hours advance notice)

## Chicken

28. **Chicken Merlot**- broiled chicken in a merlot wine & green onion sauce
29. **Chicken Dos Equis XX** - broiled chicken breast with mushrooms in a Dos Equis XX beer sauce
30. **Chicken Breast Belly Dancers** - broiled chicken breast topped with a white sauce, onions, California chiles & jack cheese
31. **Chicken Lemon Pepper** – broiled chicken breast marinated in lemon pepper seasoning
32. **Seymour Chicken** - individual pieces of rotisserie chicken marinated in selective spices (48 hours advanced notice)
33. **Chicken Vegetable** - tender pieces of chicken sautéed with potatoes, corn, & zucchini
34. **Chicken Cilantro** - tender pieces of chicken sautéed with cilantro, tomatoes, onions, potatoes, & chipotle chile
35. **Chicken Humphrey** – tender pieces of chicken sautéed in a mustard sauce
36. **Chicken Alex** – boneless, skinless chicken breast wrapped around a vegetable stuffing, baked and topped with a white almond sauce with a hint of chipotle
37. **Chicken Fajitas** – tender pieces of chicken sautéed with onions, green peppers & tomatoes
38. **Chicken Tequila** – Broiled chicken breast topped with a creamy tequila sauce and vegetables.

## Dessert

*(Please select one item)*

1. **Flan** – Mexican custard
2. **Assortment of Cookies**
3. **Buñuelos** – deep fried flour tortillas coated with cinnamon and sugar
4. **Buñuelos with Ambrosia**
5. **Seasonal Fresh Fruit Salad**

## Additional Items

**Fresh Guacamole** - \$17.50 per quart  
(serves 15 to 20 guests)

**Additional Soft Drinks** –  
\$.75 per drink