



MENÚ

Platillos empiezan a solo \$8.50/persona (+tax) y incluyen:

2 Entradas • 4 Acompañamientos (Sopa, Ensalada, Arroz, Pasta, Frijoles, Papas, o Vegetales) • Tortillas o Pan • Totopos • Salsa y Chiles en Vinagre • Platos, Cubiertos y Servilletas • Servicio Buffet de 2 Horas (Pedidos de 80+)

* +\$1/persona para entradas marcadas con asterisco.

¿Gusta algo que no está en el menú? ¡Contáctenos para una orden personalizada! ¡Trabajamos con nuestros clientes para ofrecer el menú perfecto para sus eventos!
¡Llámenos y haga cita para una muestra!

Our meals start at only \$8.50/person (+tax) and include:

2 Entrées • 4 Side Dishes (Soup, Salad, Rice, Pasta, Beans, Potatoes, or Vegetables) • Tortillas or Bread • Corn Chips • Salsa & Pickled Jalapeños • Plates, Cutlery & Napkins • 2 Hour Buffet Service (Orders 80+)

* +\$1/person on entrées labeled with an asterisk.

Looking for something that's not on our menu? Contact us for a custom order! We work with our customers to deliver the perfect menu for their events!
Call us to schedule a tasting!

ENTRADAS { ENTRÉES }

POLLO { CHICKEN }

PECHUGA RELLENA (JAMON Y QUESO)*

{ Stuffed Chicken Breast }

Breaded chicken breast stuffed with Mexican quesadilla cheese and Polish ham. Our take on Chicken Cordón Bleu and a customer favorite!

PECHUGA RELLENA (CHAMPINONES Y QUESO)*

{ Stuffed Chicken Breast }

Breaded chicken breast stuffed with Mexican quesadilla cheese and fresh mushrooms.

PECHUGA AL VINO BLANCO*

{ White Wine Chicken Breast }

PECHUGA A LA MARSALA*

{ Chicken Marsala }

Chicken breast lightly coated in flour and sautéed in a mushroom and marsala wine sauce.

ENCHILADAS DE POLLO

{ Chicken Enchiladas }

Corn tortillas rolled around a chicken filling & baked under a layer of cheese.

FAJITAS DE POLLO

{ Chicken Fajitas }

Strips of marinated chicken grilled with julienne peppers and onions.

RES { BEEF }

BIRRIA DE RES

{ Beef Birria }

A traditional and very tender beef stew. A classic plate from our home state of Jalisco!

BARBACOA DE RES

{ Mexican-Style Beef Barbecue }

BISTEC RANCHERO

{ Country-Style Beef Steak }

BISTEC A LA MEXICANA

{ Mexican-Style Steak }

MILANESA DE POLLO*

{ Chicken Milanese }

Lightly breaded and fried chicken breast.

POLLO AL HORNO

{ Baked Chicken }

POLLO AL HORNO ADOBADO

{ Baked Marinated Chicken }

POLLO EN MOLE

{ Chicken Mole }

Boiled chicken served under a deep red, complex, smoky sauce consisting of over twenty ingredients. A very popular classic Mexican dish!

POLLO EN SALSA DE ALMENDRA

{ Chicken in Almond Salsa }

POLLO EN SALSA CHIPOTLE

{ Chicken in Chipotle Salsa }

POLLO A LA PARRILLA

{ Grilled Chicken }

PASTA FETTUCCINE ALFREDO CON POLLO

{ Chicken Fettuccine Alfredo Pasta }

FAJITAS DE ARRACHERA*

{ Steak Fajitas }

Strips of marinated skirt steak grilled with julienne peppers and onions.

ENCHILADAS DE BISTEC

{ Beef Enchiladas }

Corn tortillas rolled around a beef filling & baked under a layer of cheese.

GUISADO DE RES CON NOPALES

{ Beef & Cactus Stew }

PUERCO { PORK }

BIRRIA DE PUERCO

{ Pork Birria }

Just like our Birria de Res, just switch the cow for the pig.

GUISADO DE PUERCO (ROJO O VERDE)

{ Pork Stew in Red or Green Salsa }

LOMO DE PUERCO ADOBADO*

{ Baked Marinated Pork Loin }

LOMO DE PUERCO AL HORNO

{ Baked Pork Loin }

LOMO DE PUERCO EN SALSA CHIPOTLE

{ Baked Pork Loin in Chipotle Salsa }

CAMARONES { SHRIMP }

CACEROLA DE ARROZ Y CAMARONES*

{ Rice & Shrimp Casserole }

PASTA FETTUCINE ALFREDO CON CAMARONES*

{ Shrimp Fettuccine Alfredo Pasta }

LOMO DE PUERCO RELLENO*

{ Stuffed Pork Loin }

A juicy pork loin stuffed with spinach, bacon and mozzarella cheese.

COSTILLAS EN SALSA ROJA O VERDE

{ Ribs in Red or Green Salsa }

PUNTITAS DE COSTILLA A LA BARBECUE*

{ Barbecue Rib Tips }

PASTA FETTUCINE CON CHORIZO

{ Chorizo Fettuccine Pasta }

Lightly buttered fettuccine pasta with Mexican chorizo, Italian sausage and just the right amount of spices.

FAJITAS DE CAMARONES*

{ Shrimp Fajitas }

Marinated shrimp grilled with julienne peppers and onions.

ACOMPAÑAMIENTOS

{ SIDE DISHES }

SOPAS { SOUPS }

CREMA DE ARROZ Y POLLO

{ Cream of Rice & Chicken }

CREMA DE CHILE POBLANO

{ Cream of Poblano Pepper }

CREMA DE VEGETALES

{ Cream of Vegetables }

CREMA DE BRÓCOLI

{ Cream of Broccoli }

CREMA DE PAPA

{ Cream of Potato }

ENSALADAS { SALADS }

ENSALADA AL JARDIN

{ Garden Salad }

Lettuce, tomato, carrots, red cabbage, cucumbers, croutons and dressing.

ENSALADA CESAR

{ Caesar Salad }

ENSALADA DE PAPA

{ Potato Salad }

Diced boiled potatoes with peas, carrots, celery and our secret blend.

CREMA DE CHAMPIÑÓN

{ Cream of Mushroom }

POLLO CON TALLARINES

{ Chicken Noodle }

A classic. Just like your abuelita made!

POZOLE

{ Hominy }

A heart-warming soup prepared with your choice of chicken or pork. One of Mexico's most popular dishes and the pinnacle of Mexican comfort food!

ENSALADA PASTA TRES COLORES CON VINAGRETA

{ Garden Rotini Vinaigrette Salad }

Rotini pasta with peas, carrots, green peppers and diced ham served with an Italian vinaigrette.

ENSALADA DE CODITO

{ Elbow Macaroni Salad }

Elbow macaroni with diced ham, peas, carrots, celery and our secret blend.

ARROZ { RICE }

ARROZ CONFETI

{ Confetti Rice }

White rice sprinkled with peas, corn, green beans, poblano peppers and onions.

ARROZ MEXICANO

{ Mexican Rice }

Sautéed rice cooked in a homemade red tomato sauce.

PASTA

PASTA ALFREDO

{ Alfredo Pasta }

MOSTACCIOLI

{ Mostaccioli }

Classic mostaccioli in our homemade tomato sauce and parmesan cheese.

SPAGHETTI A LA MEXICANA

{ Mexican-Style Spaghetti }

Spaghetti pasta with a homemade Mexican-style sauce.

FRIJOLES { BEANS }

FRIJOLES REFRITOS

{ Refried Beans }

FRIJOLES REFRITOS CON CHORIZO

{ Chorizo Refried Beans }

FRIJOLES CHARROS

{ Charro Beans }

Pinto beans stewed with onion, garlic, bacon, tomatoes and cilantro.

PAPAS { POTATOES }

PURÉ DE PAPA

{ Homestyle Mashed Potatoes }

We leave the skins, giving them a great earthy texture!

PAPAS ROJAS AL HORNO

{ Oven Roasted Baby Red Potatoes }

VEGETALES { VEGETABLES }

VEGETALES DE MEZCLA ITALIANA

{ Italian Blend Vegetables }

Yellow zucchini, cauliflower, carrots, green beans and broccoli—all steamed.

BRÓCOLI AL VAPOR

{ Steamed Broccoli }

Fresh broccoli cuts steamed to perfection.

ELOTE

{ Corn on the Cob }

Sweet corn on the cob steamed in a light butter chicken broth.

Cargos de entrega se aplican a pedidos de 15+ millas. Platos y cubiertos desechables blancos de alta calidad y servilletas blancas son incluidos en todos los pedidos. Para una apariencia superior, ofrecemos platos desechables blancos de imitación porcelana con cubiertos desechables de imitación de plata (\$ 1.00/persona adicional). El tiempo de preaviso para los pedidos varía con la cantidad de trabajo que tenemos. Sin embargo, sugerimos que sean ordenados por lo menos con dos semanas de antelación. Elementos del menú y precios sujetos a cambios sin previo aviso.

Delivery fees apply for orders 15+ miles from our location. Disposable white plates, high quality white disposable cutlery, and white linen-like napkins are included in all orders. For a higher end look, we offer faux white china disposable designer plates with faux silver disposable cutlery (additional \$1.00/person). A minimum 20% deposit is required upon signing the contract. Time of notice required for orders varies depending on how much work we have. However, we suggest orders be placed at least two weeks in advance; the sooner the better. Menu items and prices are subject to change without notice.