

BANQUET MENU 1
(available for lunch only)

Entremeses
(to share)

GUACAMOLE, TORTILLA CHIPS & SALSA FRESCA
Avocado, tomato, onions, jalapeno chiles, cilantro & lime

Ensalada

ENSALADA TOLTECOS
Romaine lettuce, jicama, tomato, avocado & goat cheese with lime-oregano vinaigrette

Platillos Mexicano
(served family-style or as a limited choice menu selection)

POLLO CON ACHIOTE Y CEBOLLAS
Strips of chicken breast sautéed with achiote & onions

CARNITAS URUAPAN
Slowly roasted pork sirloin served with tomato, chopped onions, cilantro and Serrano chiles

CAMARONES DE "TOLTECOS"
Mesquite-grilled "peel & eat" shrimp marinated in lime juice and cilantro

LEGUMBRES
Sautéed seasonal fresh vegetables

****CHILE POBLANO RELLENO DE POLLO**
Two green poblano chiles stuffed with chicken and raisins with walnut sauce and pomegranate seeds

Above served with fresh corn tortillas, epazote rice & black beans

\$30.50 per person
plus 20% service charge and 5.0% sales tax.
There are no beverages included in the menu price.
All beverages are billed on consumption.
For groups over 20 guests, entrees will be served family-style.

**Unfortunately not available as a family-style selection

BANQUET MENU 2

Entremeses (to share)

GUACAMOLE, TORTILLA CHIPS & SALSA FRESCA
Avocado, tomato, onions, jalapeno chiles, cilantro & lime

CHALUPAS CON POLLO Y CREMA
Corn tortilla boats filled with chicken breast, jalapeno chiles, red onions, cheese & sour cream

GARNACHAS CON FRIJOLE Y QUESO
Crisp corn tortillas topped with black beans, fresh cheese & tomatoes

Ensalada

ENSALADA TOLTECOS
Romaine lettuce, jicama, tomato, avocado & goat cheese with lime-oregano vinaigrette

Platillos Mexicano
(served family-style or as a limited choice menu selection)

POLLO CON ACHIOTE Y CEBOLLAS
Strips of chicken breast sautéed with achiote & onions

TAMALES DE ELOTE CON NOPALES Y PLATANO
Corn masa tamales stuffed with cactus, plantain & salsa cruda
Steamed in green corn husks & topped with fresh Mexican cream

CAMARONES DE "TOLTECOS"
Mesquite-grilled "peel & eat" shrimp marinated in lime juice and cilantro

CARNE A LA PLANCHA CON CEBOLLITAS
Strips of marinated skirt steak with onions

CARNITAS URUAPAN
Slowly roasted pork sirloin served with tomato, chopped onions, cilantro & Serrano chiles

Above served with fresh corn tortillas, epazote rice & black beans

\$37.50 per person
plus 20% service charge and 5.0% sales tax.
There are no beverages included in the menu price.
All beverages are billed on consumption.
For groups over 20 guests, entrees will be served family-style.

BANQUET MENU 3

Entremeses (to share)

GUACAMOLE, TORTILLA CHIPS & SALSA FRESCA
Avocado, tomato, onions, jalapeno chiles, cilantro & lime

QUESADILLAS SURTIDAS
Corn tortilla turnovers; cheese and potato; mushrooms & zucchini

Ensalada

ENSALADA TOLTECOS
Romaine lettuce, jicama, tomato, avocado & goat cheese with lime-oregano vinaigrette

Platillos Mexicano
(served family-style or as a limited choice menu selection)

POLLO CON ACHIOTE Y CEBOLLAS
Strips of chicken breast sautéed with achiote & onions

CARNITAS URUAPAN
Slowly roasted pork sirloin served with tomato, chopped onions, cilantro & Serrano chiles

HUACHINANGO ENTOMATADO
Pacific snapper sautéed with mushrooms, jalapeno chiles, onions, tomato & garlic

CAMARONES DE "TOLTECOS"
Mesquite-grilled "peel & eat" shrimp marinated in lime juice and cilantro

****CHILE POBLANO RELLENO DE POLLO**
Two green poblano chiles stuffed with chicken and raisins
with walnut sauce and pomegranate seeds

Above served with fresh corn tortillas, epazote rice & black beans

Postre

BANDIDO BLANCO
White chocolate mousse with fresh strawberry sauce

\$42.50 per person
plus 20% service charge and 5.0% sales tax.
There are no beverages included in the menu price.
All beverages are billed on consumption.
For groups over 20 guests, entrees will be served family-style.
**Unfortunately not available as a family-style selection

BANQUET MENU 4

Entremeses (to share)

GUACAMOLE, TORTILLA CHIPS & SALSA FRESCA
Avocado, tomato, onions, jalapeno chiles, cilantro & lime

CHALUPAS CON POLLO Y CREMA
Corn tortilla boats filled with chicken breast, jalapeno chiles, red onions, cheese & sour cream

QUESADILLAS SURTIDAS
Corn tortilla turnovers; cheese and potato; mushrooms & zucchini

Ensalada

ENSALADA TOLTECOS
Romaine lettuce, jicama, tomato, avocado & goat cheese with lime-oregano vinaigrette

Platillos Mexicano
(served family-style or as a limited choice menu selection)

POLLO CON ACHIOTE Y CEBOLLAS
Strips of chicken breast sautéed with achiote & onions

CARNITAS URUAPAN
Slowly roasted pork sirloin served with tomato, chopped onions, cilantro & Serrano chiles

CAMARONES DE "TOLTECOS"
Mesquite-grilled "peel & eat" shrimp marinated in lime juice and cilantro

BANDERILLAS DE TORERO
Skewers of marinated chicken & beef

****CHILE POBLANO RELLENO DE POLLO**
Two green poblano chiles stuffed with chicken and raisins
with walnut sauce and pomegranate seeds

Above served with fresh corn tortillas, epazote rice & black beans

Postre

PECADO DE CHOCOLATE
Chocolate "sin"

\$45.50 per person
plus 20% service charge and 5.0% sales tax.
There are no beverages included in the menu price.
All beverages are billed on consumption.
For groups over 20 guests entrees will be served family-style.
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BANQUET MENU 5

Entremeses (to share)

GUACAMOLE, TORTILLA CHIPS & SALSA FRESCA
Avocado, tomato, onions, jalapeno chiles, cilantro & lime

CHALUPAS CON POLLO Y CREMA
Corn tortilla boats filled with chicken breast, jalapeno chiles, red onions, cheese & sour cream

SOPES CON PATO
Crisp corn tortilla cups filled with braised duck, pasilla peppers, onions & garlic

Ensalada

ENSALADA DE COLORES
Mixed baby lettuce, mushrooms, shaved corn, pomegranate seeds & lime vinaigrette

Platillos Mexicano
(served family-style or as a limited choice menu selection)

CARNE A LA PLANCHA CON CEBOLLITAS
Strips of marinated skirt steak with onions

HUACHINANGO ENTOMATADO
Pacific snapper sautéed with mushrooms, jalapeño chilies, onions, tomato & garlic

CAMARONES AL CHIPOTLE
Shrimp sautéed with chipotle sauce, garlic, onions & sour cream

PLATILLO DE TAMALES SURTIDOS
An assortment of three tamales - chicken, pork & cactus

POLLO CON ACHIOTE Y CEBOLLAS
Strips of chicken breast sautéed with achiote & onions

Above served with fresh corn tortillas, epazote rice & black beans

Postre

BANDIDO BLANCO
White chocolate mousse with fresh strawberry sauce

\$48.50 per person
plus 20% service charge and 5.0% sales tax.
For groups over 20 guests entrees will be served family-style.

BANQUET MENU 6

Entremeses (to share)

SOPES CON PATO

Crisp corn tortilla cups filled with braised duck, pasilla peppers, onions & garlic

TOSTADITAS CON CANGREJO

Crisp corn tortillas topped with fresh king crab and guacamole

QUESADILLAS SURTIDAS

Corn tortilla turnovers; cheese and potato; mushroom & zucchini

Ensalada

ENSALADA DE COLORES

Mixed baby lettuce, mushrooms, shaved corn, pomegranate seeds & lime vinaigrette

Platillos Mexicano

(served family-style or as a limited choice menu selection)

PLATILLO DE MARISCOS FRESCOS SURTIDOS

Large platter of assorted fresh seafood (i.e. Coho salmon, squid, octopus, shrimp)

BANDERILLAS DE TORERO

Skewers of marinated chicken & beef

HUACHINANGO ENTOMATADO

Pacific snapper sautéed with mushrooms, jalapeño chilies, onions, tomato & garlic

PLATILLO DE TAMALES SURTIDOS

An assortment of three tamales - chicken, pork & cactus

Above served with fresh corn tortillas, epazote rice & black beans

Postre

FLAN DE COCO

Coconut custard

\$48.50 per person

plus 20% service charge and 5.0% sales tax.

For groups over 20 guests entrees will be served family-style.

BANQUET MENU 7

Entremeses (to share)

GUACAMOLE, TORTILLAS CHIPS & SALSA FRESCA
Avocado, tomato, onions, jalapeño chilies, cilantro & lime

CHALUPAS CON POLLO Y CREMA
Corn tortillas boats filled with chicken breast, jalapeño chilies, red onions, cheese & sour cream

TOSTADITAS CON CANGREJO
Crisp corn tortillas topped with fresh king crab and guacamole

QUESADILLAS SURTIDAS
An assortment of corn tortilla turnovers; cheese and potato, mushroom & zucchini

Ensalada

ENSALADA DE COLORES
Mixed baby lettuce, mushrooms, shaved corn, pomegranate seeds & lime vinaigrette

Platillos Mexicano
(served family-style or as a limited choice menu selection)

MARISCADA
Marinated fresh fish, shrimp, squid, mussels, and clams sautéed with mushrooms & onions

POLLO CON ACHIOTE Y CEBOLLAS
Strips of chicken breast sautéed with achiote & onions

CAMARONES AL CHIPOTLE
Shrimp sautéed with chipotle sauce, garlic, onions & sour cream

CARNE A LA PLANCHA CON CEBOLLITAS
Strips of marinated skirt steak with onions; served on sizzling platter

PLATILLO DE TAMALES SURTIDOS
An assortment of three tamales; chicken, pork & cactus

LEGUMBRES
Sautéed seasonal vegetables

Above served with fresh corn tortillas, epazote rice & black beans

Postre

BANDIDO BLANCO
White chocolate mousse pie, served with fresh strawberry sauce

\$52.50 per person
plus 20% service charge and 5.0% sales tax.
For groups over 20 guests entrees will be served family-style.