



CATERING MENU

PRICED PER PERSON

A minimum of 45 people is required for full service catering.

Fajitas

Served with mexican rice, refried bean, guacamole, pico de gallo, homemade flour tortillas, salsa and tortilla chips

BEEF \$30 | CHICKEN \$24 | COMBO \$27

Enchilada & Quesadilla Bar

Served with Mexican rice, refried beans, pickled jalapenos, sour cream, guacamole, red salsa and tortilla chips

Choose 2 Enchilada Fillings:

CHEESE | RANCHERO CHICKEN | TACO MEAT | VEGGIE

Choose Quesadilla:

BEEF \$26 | COMBO FAJITA \$24 | CHICKEN \$22

Taco / Nacho Bar \$22

Choice of crispy or soft-shell tacos, served with lettuce, shredded cheddar, sour cream, jalapeños, pico de gallo, chile con queso, guacamole, diced tomatoes, mexican rice, refried beans, red salsa and homemade tortilla chips

RANCHERO CHICKEN | TACO MEAT | COMBINATION

PRIVATE DINING ROOM MENU

We offer a private dining room for our guests to enjoy.

In order to contract the private dining room a minimum spend must be met.

The room agreement form and credit card information must be completed to reserve your date.

Private room events are contracted for 2 hours. Booking the room requires a 50% deposit of the room minimum spend.

Additional hours may be purchased.

MINIMUM SPEND FOR UP TO 15 GUESTS INCLUDING CHILDREN IS \$500

MINIMUM SPEND FOR UP TO 16 - 30 GUESTS INCLUDING CHILDREN IS \$950