

CATERING MENU

PRICED PER PERSON

Fajitas

SERVED WITH MEXICAN RICE, REFRIED BEAN, GUACAMOLE, PICO DE GALLO, HOMEMADE FLOUR TORTILLAS, SALSA, AND TORTILLA CHIPS

BEEF \$26 | CHICKEN \$21 | COMBO \$24 | SHRIMP \$29 | CARNITAS \$21 | VEGGIE \$18

Enchilada Bar \$18

SERVED WITH MEXICAN RICE, REFRIED BEANS, RED SALSA, HOMEMADE TORTILLA CHIPS

CHEESE | RANCHERO CHICKEN | TACO MEAT | VEGGIE
CHOICE OF TOPPING SAUCE

GRAVY | SOUR CREAM | RANCHERO SALSA | GREEN TOMATILLO SAUCE | SUIZA SAUCE

Taco / Nacho Bar \$20

CRISPY TACO SHELLS, SOFT TACO SHELLS, AND NACHO TORTILLA CHIPS
TOPPINGS: GROUND BEEF, SHREDDED RANCHERO CHICKEN, LETTUCE, PICO DE GALLO,
SHREDDED CHEDDAR, SOUR CREAM, GUACAMOLE, CHILE CON QUESO AND PICKLED JALAPENOS, RED SALSA
SIDES: REFRIED BEANS AND MEXICAN RICE

RANCHERO CHICKEN | TACO MEAT | COMBINATION

PRIVATE DINING ROOM MENU

STARTERS

CHILE CON QUESO BLANCO | AMARILLO \$12

LA MIXTA PLATTER \$19

Chicken diablos, quesadillas, chicken flautas, nachos combo.
Served with guacamole, sour cream, jalapenos

GUACAMOLE \$12

Handmade with fresh lime juice, pico de gallo
& queso fresco.

CEVICHE \$17

Shrimp, fish, cucumber, coconut, celery, jalapeno, green bell
pepper, red onion, mango & avocado.
Served with fresh tortilla chips.

CUP OF SOUP OR SIDE SALAD

CHICKEN TORTILLA SOUP \$10

Ranchero style chicken soup, with carrots, zucchini,
yellow squash, monterey & cheddar cheese
topped with tortilla strips.

CJ'S SALAD \$11

Spring mix, strawberries, mandarin orange, mango,
blueberries, caramelized nuts & queso fresco.
Tossed with mango balsamic vinaigrette.

HOUSE SALAD \$7

Green leaf, iceberg mix, red onion, roma tomato,
cucumber & tortilla strips.

MAIN COURSE

CHILE RELLENO

Poblano pepper stuffed with monterey cheese, smothered in
ranchero sauce rice & charro beans.

TACO MEAT OR RANCHERO CHICKEN \$18 | FAJITA MEAT \$23

COMBO FAJITA \$23

Served with Mexican rice, refried or charro beans, guacamole,
pico de gallo & homemade tortillas.

MAHI ACAPULCO \$29

Grilled mahi filet on a bed of asparagus, topped with scallops,
shrimp, & acapulco sauce. Sliced avocado & pico de gallo on
the side. Served with grilled vegetables.

MARISCO TACOS

Two grilled or fried seafood tacos topped with cabbage slaw &
creamy jalapeno sauce.
Served with cilantro rice & black charro beans.

TILAPIA OR SHRIMP \$16 | GRILLED MAHI \$20 | GRILLED TUNA \$21

TEJANO PLATE \$22

Pork tamale, brisket enchilada & 2 chicken diablos.
Served with Mexican rice & refried beans.

ON THE LIGHTER SIDE OPTIONS

Topped with chimichurri sauce. Served on a bed of asparagus
with grilled vegetables and sliced avocado.

CHICKEN BREAST ASADA \$23 | BEEF ASADA \$27

DESSERT \$7

CUATRO LECHES | SOPAPILLAS | CHURROS | FLAN

THE PRIVATE DINING ROOM IS AVAILABLE FOR PARTIES OF 10-30 PEOPLE.

THERE IS A \$250.00 ROOM FEE FOR A MAXIMUM OF 2.5 HOURS. A SET MENU WILL BE CURATED FOR YOU AND YOUR GUESTS TO ENJOY.