



MEXICAN & SOUTHWEST BUFFETS

\$17.95 Per Person*

**Select One Entrée, Plus Any Three Salads & Sides
Served With Tortilla Chips And Assorted Sodas & Bottled Waters**

Add A Second Entrée \$4.50

(Premium Second Entrée, Add \$6.50)

***Includes Buffet Linens & Disposables (Glass Plates & Rolled Silverware, Add \$1.75)
Delivery & Set-Up Charges Not Included, Minimum 15 Guests**

Entrée (Choose One)

SW CHICKEN "LASAGNA"

Layers of Chicken Breast, Corn Tortillas, Green Chili Olives, Cheddar & Onion, Served with Sour Cream

NEW MEXICAN CHILI VERDE WITH PORK

Boneless Pork, Simmered With Anaheim Chilis Onions, Garlic & Tomato, Served with Sour Cream

TEXAS BEEF CHILI

Large Chunks of Lean Sirloin, Simmered with Tomatoes Garlic, Onions, Cumin, Chili Powder & Cumin

CHEESE & ONION ENCHILADAS

Corn Tortillas Rolled with Sautéed Onion Peppers, Cheddar & Cotija Cheese Baked with Green Chili Sauce & Cheddar

GRILLED CHIMICHURRI SIRLOIN TRI-TIP

Argentina's Classic Marinade of Olive Oil Red Wine Vinegar, Pepper, Parsley, Cilantro Lemon & Garlic, Medium Rare

GRILLED TEQUILA TRI-TIP

Marinated in Lime Juice, Cilantro, Tequila, Garlic & Oregano, Served with Cherry Tomato & Onion Relish

BEEF & CHEESE ENCHILADA CASSEROLE

Layers of Shredded Brisket, Corn Tortillas Onions, Cheddar & Red Chili Sauce Served with Sour Cream

CORNMEAL & CHILI POWDER SEARED COD

Served with a Roasted Tomatillo Salsa

BYO TURKEY TACOS (\$15.95)

Seasoned Ground Turkey, Onions & Green Chili Served with Tacos Shells, Lettuce, Salsa, Sour Cream Diced Onion & Tillamook Cheddar

ORANGE & PLUM CHICKEN QUARTERS

Marinated in Sherry & Orange, Grilled & Simmered With Dried Plums, Orange Marmalade Chipotle, Bacon & Cinnamon

Entrée (Choose One)

YUCATAN CHICKEN THIGHS WITH PAPAYA SALSA

Grilled Boneless Chicken Thighs, Citrus & Chili Marinated, Served with a Papaya Honey & Tomatillo Salsa

MOLE CHICKEN BREAST

Grilled Boneless Chicken Breast, Glazed With Our Cinnamon, Chocolate & Chipotle Mole Finished with Cotija Cheese & Cilantro

SOFT CHICKEN OR PORK TACOS

Choice of Mole or Tomatillo Style, Served with Warm Corn Tortillas, Pico De Gallo, Cotija Cheese Cilantro, Sour Cream & Lime Wedges

TEX MEX CHICKEN

Boneless Chicken, Simmered with Onions, Peppers Jalapeno, Tomato, Coriander, Cilantro & Pepper Jack

BEEF & BEAN CHILI

Ground Beef (available Turkey), Kidney & Black Beans Simmered with Onion, Tomato, Serrano Chilies, Cumin & Cilantro. Served with Sour Cream & Tillamook Cheddar

Premium Entrée (Add \$3.50)

BRAZILIAN SHRIMP IN COCONUT SAUCE

Sautéed with Onions, Garlic, Tomatoes Coriander, Coconut, & Walnuts

NEW MEXICAN BBQ SALMON (\$2.50)

Basted in an Ancho & Pasilla Pepper BBQ Sauce

GARLIC & CHILI PORK RIBS

Tex-Mex Style, Marinated & Roasted in Honey Garlic, Ginger, Orange, Chili & Tabasco

SEAFOOD STUFFED POBLANO CHILE

Roasted Poblano Chile, Stuffed with Oregon Bay Shrimp, Scallops, Garlic, Onions & Gouda Drizzled with Chile de Arbol Sauce



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Salads & Sides

TOSSED GREEN SALAD

Served with Ranch & Cider Vinaigrette

GREENS WITH PAPAYA & AVOCADO

*Red Leaf & Butter Lettuce, Jicama
Red Onion, Diced Papaya & Avocado
in a Honey, Cider & Garlic Vinaigrette*

FRESH FRUIT SALAD

*Seasonal Selection of Melons, Berries
Pineapple & Grapes*

BRAZILIAN ORANGE, AVOCADO & TOMATO SALAD

*Fresh Orange, Avocado, Tomato
Pineapple & Cilantro*

SWEET PEPPER, CORN & BLACK BEAN SALAD

*Black Beans, Corn, Red Peppers & Dates
in a Southwest Vinaigrette*

SANTA FE POTATO SALAD

*Baby Red Potatoes, Tomato & Onion in a
Cilantro & Lime Dressing*

CHIPOTLE POTATO SALAD

*Baby Red Potatoes, Corn, Peppers & Onions
in a Chipotle Chile Vinaigrette*

QUINOA SALAD

*Quinoa, Tomato, Red Onion & Cilantro in a
Roasted Poblano Chili & Lime Dressing*

SPANISH RICE

*Simmered with Tomato Peppers
Garlic, Chili & Spices*

SAFFRON RICE

Steamed Long Grain with Spanish Saffron

BROWN RICE

*Brown Rice Simmered in Vegetable Stock
with a Hint of Mexican Epazote*

Salads & Sides

SOUTHWEST MASHED POTATOES

*Mashed Yukon Golds with Green Chili
Roasted Garlic & Cheddar*

BLACK BEANS

Black Beans Simmered with Onions & Garlic

PINTO BEANS

Pinto Beans Simmered with Onions & Garlic

REFRIED BEANS

Vegetarian Beans, Cooked with Mild Chili & Spices

MEXICAN "SUCCOTASH"

*Sautéed Corn, Zucchini, Tomato
Green Chili's & Red Onion*

SEASONAL VEGETABLES

*Chef's Choice of Seasonal Vegetables,
Sautéed with Garlic & Oregano*

Add a Dessert Selection....

BANANA WALNUT EMPANADAS

With Marscapone & Cinnamon \$3.50

CARAMEL FLAN

Vanilla Bean Custard & Caramel \$3.00

MEXICAN TEA COOKIES

Dusted with Powdered Sugar \$2.00

HAZELNUT CHIPOTLE BROWNIES

*Uniquely Mexican with Dark Chocolate, Currants
Chipotle Chile, Hazelnuts & Cinnamon \$2.00*

CREAM CHEESE BROWNIES

Marbled with Sweet Cream Cheese \$1.50

ASSORTED COOKIES

*Selection of White Chocolate Cranberry,
Chocolate Chip, Oatmeal Raisin &
Lemon Poppy \$2.00*