

## Menu

(Includes entrée, salad, starch, vegetable, roll and tea)

### **Chicken Marsala \$13.95**

Lightly breaded breast of chicken topped with Marsala wine sauce and mushrooms

### **Poblano Chicken \$13.95**

Grilled breast of chicken and topped with poblano cream sauce

### **Chicken Picatta \$13.95**

Lightly breaded chicken breast sautéed golden brown served with lemon butter sauce sprinkled with capers

### **Chicken Parmesan \$13.95**

Parmesan-breaded chicken breast topped with marinara sauce and mozzarella cheese

### **Chicken Fettuccine Alfredo \$13.95**

Grilled Breast of Chicken with Parmesan cream sauce with a hint of garlic

### **Pecan Crusted Chicken \$13.95**

Chicken breast covered with a mixture of pecans and panko and cooked to a crispy golden tone

### **Chicken Santa Fe \$13.95**

Grilled Chicken Breast topped with black beans, corn, pico de gallo and a creamy chipotle sauce

### **Pesto Chicken \$13.95**

Grilled Chicken Breast in a creamy pesto sauce with artichokes, Kalamata olives and sun-dried tomatoes

### **Marisol's Stuffed Chicken \$15.95**

Breast of chicken stuffed with bacon, spinach and cream cheese

### **Chicken Cordon Bleu \$15.95**

Chicken breast stuffed with smoked ham and swiss cheese then coated with savory seasoned bread crumbs

### **Barbecue Chicken \$13.95**

Grilled Chicken Breast topped with our signature barbecue sauce served with sliced sweet pickle and onion rounds

### **Barbecue Brisket \$16.95**

Savory Brisket topped with our signature barbecue sauce served with sliced sweet pickle and onion rounds

### **Barbecue with Chicken and Sausage \$15.95**

Chicken and sausage served with sliced sweet pickle and onion rounds

**Barbecue with 2 to 3 meats \$18.95**

Brisket, Chicken and/or sausage served with sliced sweet pickle and onion rounds

**Black Angus Chopped Steak \$15.95**

Juicy chopped steak served with our Signature Burgundy Mushroom sauce

**Beef Tenderloin Marsala \$17.95**

Tender Medallions served with our signature Marsala sauce

**Filet Mignon \$19.95**

A tender filet topped with Au Gus sauce

**Filet Mignon wrapped in Bacon \$21.95**

A Tender filet with a cabernet demi glaze and wrapped in with smoked bacon

**Beef Ribeye \$19.95**

Grilled to perfection and finished with Bleu Cheese Herb Butter Sauce

**Smoked Prime Rib \$19.95**

Our signature Prime Rib smoked to perfection and served with au jus and creamy horseradish sauce

**Pork Tenderloin \$14.95**

Herb seasoned pork tenderloin served with our signature raspberry chipotle sauce

**Stuffed Pork Loin \$15.95**

Stuffed with Italian sausage, roasted peppers, spinach and cream cheese

**Mixed Fajitas \$16.95**

Chicken and Beef fajitas served with our Fresh salsa, guacamole, sour cream and pico de gallo

**Lasagna Classico \$16.95**

Layers of pasta, meat sauce and mozzarella, ricotta, parmesan and romano cheese

**Tequila Lime Tilapia \$15.95**

Baked tilapia seasoned in tequila, cilantro and lime marinade topped with a cilantro sauce

**Grilled Salmon \$17.95**

Grilled Salmon steak topped with a lemon herb butter sauce

**Shrimp Kabob \$17.95**

Mesquite grilled jumbo shrimp, sweet bell peppers and red onions (2 skewers)

**Kid's Plates**

Chicken tenders, macaroni and cheese and a fruit cup \$9.95  
(minimum of 10 plates)

## Salads

### House Salad

Fresh mixed greens, cherry tomatoes, sliced cucumbers, crispy seasoned croutons with choice of homemade ranch dressing or Italian dressing

### Caesar salad

Romaine lettuce, shredded parmesan cheese, crispy seasoned croutons with a rich Caesar dressing

### Greek Salad

Fresh Greens, cucumbers, sweet bell peppers, black olives, feta cheese with our signature Greek vinaigrette

### Strawberry Salad

Fresh greens with sliced strawberries, roasted walnuts, feta cheese with our signature watermelon vinaigrette

### Southwestern Salad

Romaine lettuce, corn, black beans, pico de gallo, queso fresco, crispy tortilla chips topped with our Italian vinaigrette

## Starches

### Beans

Black beans with corn and pico de gallo  
Borracho style beans with bacon, wieners  
and pico de gallo,  
Pinto beans whole or refried

### Rice

Spanish rice  
Wild rice pilaf  
White rice with cilantro

### Potatoes

Home-style mashed potatoes  
Rosemary roasted potatoes  
Classic baked potato with cheese, bacon bits and  
sour cream

### Pasta

Bowtie with Lemon sauce  
Fettuccini alfredo  
Penne or spaguetti with Marinara

## Vegetables

Grilled asparagus  
Green Beans steamed or roasted  
Green beans almondine  
Broccoli almondine  
Broccoli steamed or roasted  
Grilled mixed vegetables (Asparagus, squash, bell peppers)  
Medley of mixed vegetables (broccoli, cauliflower, carrots)

- *Price per person is subject to sales tax and an 20% service charge. There is a minimum of 150 person requirement for this price structure. Price does not include cost of servers (\$110 per server for 6 hours and \$15 for each additional hour / 1 server for every 30 guests for buffet style and 1 server for every 20 guests for sit-down meal with a minimum 6 servers).*