
Party Menu 3:

Minimum 20 people

\$30 per person

\$37 per person (Drinks included)

- House Margarita
- Pitcher Beer
- House Wine

First Course (your choice of one salad):

- **Ensalada De La Casa:** Lettuce, chopped tomatoes, grilled corn, sliced radish, queso fresco, jicama, avocado slices, bell peppers, salsa fresca, and tortilla strips. Dressed with our Chef's own avocado dressing.
- **La Casa Caesar Salad:** This incredible salad was first created by Caesar cardini of Tijuana Mexico in 1924. Made with romaine lettuce, homemade Caesar dressing, tortilla strips, salsa fresca, and queso fresco
- **Second course (your choice of one entrée):**
- **Mexican Flag Enchiladas:**

A trio of enchiladas!

- The first, Red: Cheese enchilada topped with mild red chili sauce.
- Second, White: Beef enchilada topped with sour cream.
- Third Green: A chicken enchilada topped with Verde sauce
- **Carnitas:** Jalisco style slowly simmered pork roast, shredded served with fresh homemade salsa, salsa fresca, jalapenos and your choice of beans and tortillas
- **Carne Asada Pancho Villa:** 8 oz. of tender juicy steak served with sliced tomatoes, onions, roasted peppers and avocado. Served with tomato sauce on the side.
- **Enchiladas De Camaron:** Sautéed shrimp rolled on corn tortillas and topped with a verde tomatillo sauce and salsa fresca. Served with a side of rice, lettuce, sautéed seasonal vegetables and queso fresco garnish with sour cream, guacamole and salsa fresca. Two enchiladas per order
- **Fajitas:** All fajitas are served sizzling hot with grilled onions and bell peppers. Fajitas are accompanied by a side plate consisting of sour cream, guacamole, salsa fresca, rice and your choice of beans and tortillas.
 - **GRILLED STEAK:** Tender, lean marinated steak.

- **GRILLED CHICKEN:** Juicy grilled chicken breast.
- **TIGER PRAWN:** Sauteed giant tiger prawns.

Third Course:

Sorbet, ice cream or cake of the day

**Price does not include taxes and tips*