

# Cinco de Mayo Menu 2025



## TACOS



Served with tortilla chips, guacamole, sour cream, pico de gallo, mango-pineapple Sauce, mild green sauce, limes, pickled red onions, lemon wedges and chopped cilantro.

SIDES: Mexican Rice, whole black beans, Latin SALAD, taco shells and flour tortillas.

DESSERT: CINNAMON CHURROS.  
(2 tacos pp)



**SHRIMP TACOS \$22.95**  
**ASADA TACOS \$19.95**  
**CHICKEN TACOS \$19.95**

**AL PASTOR TACOS \$19.95**  
**VEGGIE TACOS \$19.95**



## ENCHILADAS

Shredded Chicken, shredded beef, pork or sauteed veggies (2 pcs per order) filled corn tortillas -includes cheese, smothered in red sauce. Served with guacamole, sour cream, tortilla chips

SIDES: Mexican Rice, whole black beans, Latin SALAD.

DESSERT: CINNAMON CHURROS. \$18.95



## TOSTADA SALAD BAR

Our home-made crispy tortilla basket with condiment bar including shredded lettuce, tortilla chips, Cheddar cheese, pico de gallo, salsa, sour cream & guacamole.

SIDES: Mexican Rice, whole black beans, and fruit salad.

DESSERT: CINNAMON CHURROS.

PROTEIN CHOICES: Veggie, Chicken or Steak.

19.95



## FAJITAS

Grilled strips of meat with bell peppers, onions and chile poblano in our signature fajita seasoning. Served with shredded lettuce, sour cream, tortilla chips, guacamole, pico de gallo, red hot sauce and mild green sauce.

SIDES: Mexican Rice, whole black beans, corn and flour tortillas.

DESSERT: CINNAMON CHURROS.



**SHRIMP FAJITAS \$22.95**

**GRILLED STEAK \$20.95**

**SAUTEED VEGGIES \$20.95**

**GRILLED CHICKEN \$20.95**

**AL PASTOR (PORK IN ZESTY SAUCE) \$20.95**







# APPETIZERS



## NACHOS:

Melted nacho cheese, taco seasoned meat (beef, chicken or veggies), corn tortilla chips, sliced jalapenos, sour cream, and pico de gallo salsa. \$350

Yields 25 servings (Appetizer size)



## MINI TAQUITOS:

Served with guacamole and pico de gallo salsa (2pcs pp) \$6.95

CHOICES: chicken, beef, veggie.



## LATIN TRUMPETS:

tasty baked tortilla cones filled with black beans, roasted sweet corn, queso fresco & vegetables. (2pcs) \$6.95

## MIMOSA PRAWNS:

butterflied prawns (broiled then baked until golden) with spicy garlic parsley butter mix (with lemon juice, garlic, a dash of Tabasco, Italian parsley, pepper & bread crumbs).

Served with Louie sauce. \$7.75





# BEVERAGES

## AGUAS FRESCAS:



**FRESH WATERMELON:** Sweet Watermelon with a splash of fresh lime juice. 10 servings \$40

**FRESH PINEAPPLE JUICE:** homemade pineapple juice or jugo de piña made with fresh pineapple, water, sugar/honey, and lime or lemon juice. 60 oz pitcher, 10 servings. \$40



## MEXICAN BEERS

Modelo  
Pacifico  
Corona  
Dos equis  
\$7 each



## MARGARITA DISPENSER:

2.5 Gallon alcoholic Margarita dispenser (Yields 40 9oz cups) \$280



RENTALS AND  
STAFFING  
SERVICES  
AVAILABLE.

Ask your sales representative for more information.

## MOCKTAIL DRINK:

Blueberries limeade, and club soda blended and poured over ice in a 2.5-gallon container garnished with mint and fresh blueberries. (Yields 40 9oz cups) \$200