

Mexican DINNER | BUFFET

Minimum of 40 persons, based on two hours of service. Offered between the hours of 4:00 pm to 9:00 pm.
Applicable for select Bells & Whistles events.

INCLUDES:

Premium Bar

SALADS & APPETIZERS:

Freshly baked rolls and bread

Black bean soup

Fiesta Salad - Romaine lettuce, sweet red onion, jalapeño, diced tomato, cilantro,
Jack cheese, sun-dried tomato vinaigrette

Char grilled Mexican spiced vegetables

Fish & Shrimp Ceviche - Sliced onion, pepper, lime juice, cilantro

Assorted Dips - Black bean, guacamole, hummus, garlic sour cream, shredded cheese, salsa,
guacamole, crisp corn tortillas, marinated crispy baked flour tortillas, and root vegetable chips

Chili Con Queso - Guacamole, fresh tomato salsa, blue corn tortilla chips

ENTRÉE:

Chicken Quesadilla - Grilled flour tortillas, roasted and sautéed peppers, chilies, onions, diced tomatoes, jack cheese

Roasted Vegetable & Cheese Quesadilla

Mojo Marinated Chicken Breast

Chipotle Glazed Shrimp

Grilled Mahi Veracruz - Sautéed tomatoes, peppers, onions, chilies, cilantro, lime chargrilled vegetables

Mexican rice

FAJITA STATION:

Grilled, sliced marinated flank steak and grilled chicken, sautéed onions and peppers,
fresh salsa, guacamole, sour cream, Jack and Cheddar cheese, flour tortillas

DESSERT:

Pastry Chef's Selection of Mexican Desserts, including:

Tequila Flan

Tres Leches

Churros

Blue Mountain coffee, teas

GROUP SET-UP FEE: US \$14.00 PER PERSON

All rates are in US dollars and are subject to change. Please be advised that the Chef may make suitable substitutions to the above menus. All food and beverage taxes and gratuities are included in prices indicated. Set-up fee applies to group bookings of 5 rooms or more booked with Unique Travel Corp. Group Department under Group Code or Group Contract. All menu selections need to be made in advance at a minimum of 60 days prior to arrival.