



Sit-Down Dinner Event

Sedona Dinner #1

Entrees: Your choice of 3 Entrees from our Dinner Menu List.

Table Top Chips & Salsa Included

\$18.95 Per Person exclusive of tax and 18% service gratuity. Coffee, Brewed Tea and Soda Included.

Coyote Dinner #2

Entrees: Your Choice of 3 Entrees from our Dinner Menu List.

Course: Choose either an Appetizer Sampler for 1st course or dessert for the final course.

(Choose 3 appetizers for Appetizer Buffet List for sampler.)

Table Top Chips & Salsa Included

\$22.95 Per Person exclusive of tax and 18% service gratuity. Coffee, Brewed Tea and Soda Included.

Sunset Dinner #3

Starter: Southwest Caesar Salad

Entrees: Your Choice of 3 Entrees from our Dinner Menu List.

Dessert: Guests' choice of Chocolate Truffle Pie or Homemade Cheesecake

Table Top Chips & Salsa Included

\$23.95 Per Person exclusive of tax and 18% service gratuity. Coffee, Brewed Tea and Soda Included.

Southwest Dinner #3

Starter: Appetizer Sampler (Choose 3 from the Appetizer Buffet List)

Entrees: Your Choice of 3 Entrees from the Dinner Menu List.

Dessert: Guests' choice of Chocolate Truffle Pie or Homemade Cheesecake

Table Top Chips & Salsa Included

\$24.95 Per Person exclusive of tax and 18% service gratuity. Coffee, Brewed Tea and Soda Included.

Dinner Menu List:



BLACKENED CHICKEN & AVOCADO SALAD

Romaine lettuce tossed in a creamy cilantro dressing with chunks of blackened chicken breast, tomatoes, and fresh avocado.

FIRE-GRILLED VEGETABLE PASTA

Penne pasta tossed with seasonal fire-grilled vegetables in a roasted pepper cream sauce. Topped with Parmesan cheese and pico de gallo.

ADOVO CHICKEN PASTA

Penne pasta tossed in a roasted pepper cream sauce with strips of grilled chicken and broccoli. Topped with Parmesan cheese and pico de gallo.

PANCHO'S ENCHILADAS

Flour tortillas filled with grilled chicken, green onions and Monterrey jack cheese. Topped with a rich homemade 3-pepper cream sauce and served with southwest rice, pueblo salad, and tomato relish.

HANNAH'S ROASTED CHICKEN

Roasted half chicken, basted in a our spicy adovo marinade. Served over chile mashed potatoes and roasted vegetables.

CHICKEN FRIED STEAK

Hand-battered sirloin, golden browned and topped with jalapeno cream gravy. Served with chile mashed potatoes and seasonal vegetables.

DESERT FIRE PASTA

Shrimp and fresh mushrooms over angel-hair pasta in a jalapeno cream sauce. Topped with Parmesan cheese and pico de gallo. (Add \$1 per person)

CHICKEN PICCATA

Pounded chicken breast, lightly floured and sautéed. Served over roasted tomato sauce and topped with cilantro butter and tortilla strips. Accompanied with southwest rice and seasonal vegetables. (Add \$1 per person)

FIRE-GRILLED TUNA

Ahi tuna rubbed with New Mexico chile and grilled medium. Topped with a cool chipotle cream and avocado fan. Served over oven-roasted vegetables and Santa Fe rice. (Add \$1 per person)

CANYON CARNE ASADA

Tender marinated sirloin, fire-grilled medium and topped with grilled peppers, onions, and garlic butter. Accompanied with two warm flour tortillas, southwest rice, and black beans. (Add \$2 per person)

CHILE-RUBBED SIRLOIN

Rubbed with New Mexico chile spice and fire-grilled medium. Served with sautéed spinach and chile mashed potatoes. (Add \$2 per person)

PARILLA DE MARI SCOS MIXTA

Fresh salmon, Mahi-Mahi and Tuna skewers. Fire-grilled and basted with lemon butter. Served over southwest confetti rice and sautéed spinach. (Add \$2 per person)

APPLEWOOD SMOKED SALMON

Lightly smoked Atlantic salmon topped with spicy pecans and served over sautéed spinach and mashed sweet potatoes. Topped with a light red papaya and Serrano chile sauce. (Add \$2 per person)

GRILLED SHRIMP ADOBADOS

Gulf shrimp and poblano peppers, wrapped in bacon, basted with our adobo sauce and fire-grilled. Served over sautéed spinach and southwest confetti rice. (Add \$2 per person)