



Sit-Down Dinner Events

Event Coordinator - Oliver Castellanos (713) 629-5565

Sedona Dinner #1

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

Table Top Chips & Salsa Included

\$19.95 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

\$25.95 Per Person exclusive of tax and 18% service gratuity. Coffee, Brewed Tea and Soda Included.

Southwest Dinner #4

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

\$26.50 Per Person exclusive of tax and 18% service gratuity. Coffee, Brewed Tea and Soda Included.

Dinner Menu List:

BLACKENED SALMON CAESAR

Grilled salmon served over a Southwest Caesar with capers, Parmesan cheese, and Roma tomatoes. Also available with grilled chicken.

GRILLED VEGETABLE PASTA

Marinated vegetables, flame-grilled, and served over angel hair pasta tossed with spinach, black beans, and garlic soy sauce.

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.

RED ROCK MEATLOAF

Ground beef meatloaf with peppers, bacon, and onions topped with roasted tomato BBQ sauce and served with mashed potatoes and grilled corn-on-the-cob.

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)

GRILLED BLACKENED TILAPIA

Blackened Tilapia filet, topped with sautéed crawfish in lemon butter. Served on paella rice with steamed broccoli. (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 MARISCOS 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)