



Lunch Buffet Events

Event Coordinator - Oliver Castellanos (713) 629-5565

Basic Lunch Buffet (2 Entrees)

Entrees: Your Choice of 2 Items from the Lunch Buffet List

Sides: Southwest Rice & Black Beans Included

Table Top Chips & Salsa Included

\$16.00 Per Person exclusive of tax and 18% service gratuity. Coffee, Brewed Tea and Soda Included.

Standard Lunch Buffet (3 Entrees)

Entrees: Your Choice of 3 Items from the Lunch Buffet List

Sides: Southwest Rice & Black Beans Included

Table Top Chips & Salsa Included

\$18.00 Per Person exclusive of tax and 18% service gratuity. Coffee, Brewed Tea and Soda Included.

Standard Lunch Buffet with Dessert

Entrees: Your Choice of 3 Items from the Lunch Buffet List

Dessert: Chocolate Truffle Pie & Homemade Cheesecake

Sides: Southwest Rice & Black Beans Included

Table Top Chips & Salsa Included

\$21.00 Per Person exclusive of tax and 18% service gratuity. Coffee, Brewed Tea and Soda Included.

Full Lunch Buffet

Starter: Chihuahua Queso Dip

Entrees: Your Choice of 3 Items from the Lunch Buffet List

Dessert: Chocolate Truffle Pie & Homemade Cheesecake

Sides: Southwest Rice & Black Beans Included

Table Top Chips & Salsa Included

\$23.00 Per Person exclusive of tax and 18% service gratuity. Coffee, Brewed Tea and Soda Included.

Lunch Buffet List:



SOUTHWEST CAESAR SALAD

A traditional Caesar salad with tossed with cream capers, Roma tomatoes, Parmesan cheese, and tortilla strips.

BLACKENED CHICKEN & AVOCADO SALAD

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

CHICKEN QUESADILLAS

Flour tortillas stuffed with chicken mixed cheeses and red onion marmalade.

SPINACH & MUSHROOM QUESADILLAS

Flour tortilla stuffed with fresh spinach and portabella mushrooms with mixed cheeses.

PANCHO'S ENCHILADAS

Roasted chicken, Monterrey Jack cheese, and green onions rolled in flour tortillas. Topped with a 3-pepper cream sauce and tomato salsa.

ENCHILADA SUIZA'S

Corn tortillas stuffed with grilled chicken, poblano peppers, onions, and Jack cheese and topped with a spicy tomatillo 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.

GRILLED VEGETABLE PASTA

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

SIZZLIN' FAJITAS

Lightly marinated chicken or steak over our unique southwest blend of grilled onions and peppers. Served with warm flour tortillas and all the fixins'.

CHICKEN PICCATA

Lightly floured chicken breast, pan seared and served over a roasted tomato sauce. Topped with cilantro butter and tortilla strips. (Add \$1 per person)

PECAN CRUSTED CRAB CAKES

Roasted corn and poblano peppers, blended with fresh crab meat, and seared with a pecan crust. Topped with shoe-string sweet potatoes. (Add \$1 per person)

SHRIMP DEL RIO

Shrimp, Monterrey Jack cheese, and chopped jalapeno peppers wrapped in a flour tortilla and fried. Served with a lemon butter sauce. (Add \$1 per person)

