

# MEXICAN BUFFETS

## THE BASIC MEXICAN BUFFET

TRI-COLORED TORTILLA CHIPS WITH FIRE-ROASTED SALSA AND GUACAMOLE  
*PRESENTED ON EACH TABLE*

CRISP HEARTS OF ROMAINE  
BLACK BEANS, ROASTED CORN, SCALLION, TOASTED CUMIN VINAIGRETTE

SAFFRON-CILANTRO RICE  
SPICY BLACK BEANS  
GRILLED MARINATED CHICKEN OR BEEF FAJITAS

WARM FLOUR TORTILLAS  
FRESH LIME, SOUR CREAM, CHEDDAR CHEESE, CILANTRO, PICO DE GALLO

TRES LECHES CAKE

*SERVED WITH FRESH BREWED GREAT NORTHERN COFFEE AND TAZO TEAS, LEMONADE,  
SOFT DRINKS, ICED TAZO TEA*

**31.00**

## THE INTERMEDIATE MEXICAN BUFFET

TRI-COLORED TORTILLA CHIPS WITH FIRE-ROASTED SALSA AND GUACAMOLE  
*PRESENTED ON EACH TABLE*

CRISP HEARTS OF ROMAINE  
BLACK BEANS, ROASTED CORN, SCALLION, TOASTED CUMIN VINAIGRETTE

HOUSE-MADE POSOLE SOUP  
SERVED WITH SHREDDED CABBAGE, DICED TOMATO, DICED ONION

SAFFRON-CILANTRO RICE  
SPICY BLACK BEANS  
GRILLED MARINATED CHICKEN FAJITAS  
BRAISED DOUBLE R RANCH BEEF ROPA VIEJO

WARM FLOUR TORTILLAS  
FRESH LIME, SOUR CREAM, QUESO FRESCO, CILANTRO, PICO DE GALLO

TRES LECHES CAKE

*SERVED WITH FRESH BREWED GREAT NORTHERN COFFEE AND TAZO TEAS, LEMONADE,  
SOFT DRINKS, ICED TAZO TEA*

**39.00**

## THE ADVANCED MEXICAN BUFFET

TRI-COLORED TORTILLA CHIPS WITH FIRE-ROASTED SALSA AND GUACAMOLE

*PRESENTED ON EACH TABLE*

CRISP HEARTS OF ROMAINE

BLACK BEANS, ROASTED CORN, SCALLION, TOASTED CUMIN VINAIGRETTE

HOUSE-MADE POSOLE SOUP

SERVED WITH SHREDDED CABBAGE, DICED TOMATO, DICED ONION

SAFFRON-CILANTRO RICE

SPICY BLACK BEANS

BRAISED DOUBLE R RANCH BEEF ROPA VIEJO

BRAISED RED SNAPPER WITH TOMATILLO, CILANTRO, LIME

WARM FLOUR TORTILLAS

FRESH LIME, SOUR CREAM, QUESO FRESCO, CILANTRO, PICO DE GALLO

TRES LECHES CAKE

MEXICAN CHOCOLATE BREAD PUDDING

*SERVED WITH FRESH BREWED GREAT NORTHERN COFFEE AND TAZO TEAS, LEMONADE,  
SOFT DRINKS, ICED TAZO TEA*

***48.00***

PRICES ARE PER PERSON UNLESS OTHERWISE NOTED. APPROPRIATE TAX AND 20% SERVICE CHARGE ARE ADDITIONAL.