



Banquet Menu

Option 1

APPETIZERS

TORTILLA SOUP

Or

JAVIER'S SALAD

Or

SAMPLE PLATTER

(A Sampling of three of our most popular dishes; tenderloin tips with black pepper sauce, grilled quail and garlic shrimp)

ENTREES

FILET CANTINFLAS

(Beef tenderloin stuffed with Chihuahua cheese and seasoned butter, topped with a mild chile mulato sauce and sliced avocado - served with black beans and rice)

RED SNAPPER AL MOJO DE AJO

(Red snapper filet sautéed in our special garlic & lemon sauce)

PECHUGA DE POLLO A LA PARILLA

(Breast of chicken charbroiled with a touch of butter, lemon juice and garlic - served with black beans, rice and guacamole)

DESSERT

KEY LIME PIE

(Very with fresh lime, heavy cream & fresh cookie crumbs, tart & refreshing)

TRES LECHES CAKE

(Delicious! Traditional Mexican cream cake and rum dessert)