



## Appetizers

### **La Botana**

Includes: Assorted Quesadillas, Flautas and Fried Cream Cheese Jalapenos

### **Queso y Tostadas**

### **Guacamole y Tostadas**

### **Queso Flameado with Chorizo**

### **Bean & Cheese, Nachos Ranchero and Nachos Pollo**

## Lunch

(Minimum of 25 guests)

All Luncheons served with Iced Tea and Water

### **Plato de Enchilada Especialda**

Cheese Enchilada and a Beef Enchilada

Topped with meat sauce, melted white and cheddar cheese

Borracho Beans

Rice

Corn and Flour Tortillas

Tostada Chips & our Award Winning Roasted Salsa

### **Plato de Pollo al a Parilla**

Char grilled Chicken Breast topped with your choice of our signature cilantro cream sauce or chipotle cream sauce

Borracho Beans

Rice

Corn and Flour Tortillas

Tostada Chips & our Award Winning Roasted Salsa

### **Plato de Parilla Mixta**

Our Marinated and Grilled Fajita Chicken and Fajita Steak topped with Roasted Green Pepper and Onions

Borracho Beans

Rice

Corn and Flour Tortillas

Tostada Chips & our Award Winning Roasted Salsa

### **Sopa y Quesadilla**

Your choice of

One of our House Soups paired with either a Cheese or Beef Quesadilla

Borracho Beans

Rice

Corn and Flour Tortillas

Tostada Chips & our Award Winning Roasted Salsa





*Dinner*

(Minimum of 25 guests)

### **Parilla Mixta y Enchilada Buffet**

Ensalada Tres Marias

Crisp Romaine and Spinach Lettuces, Rajas Poblanas Strips, Sunflower Seeds, Fresh Tomato and Queso Fresca Tossed in our Classic Lime-Cilantro Dressing

Or

Mexican Caesar Salad

Romaine Greens tossed with Parmesan Cheese and Toasted Tortilla Strips served with Caesar Dressing

Our Marinated and Grilled Steak and Chicken Fajitas Accompanied with Roasted Green Peppers and Onions, Cheese, Pico de Gallo and Sour Cream

Enchiladas Verde

Chicken Enchilada Topped with our Tangy Tomatillo Sauce, Melted Cheese and Sour Cream

Or

Enchiladas Queso

Cheese Enchilada topped with our Meat Sauce and Melted Cheese

Borracho Beans

Rice

Corn and Flour Tortillas

Tostada Chips & our Award Winning Roasted Salsa

### **Carne Asada Tampiquena Buffet**

Ensalada Tres Marias

Crisp Romaine and Spinach Lettuces, Rajas Poblanas Strips, Sunflower Seeds, Fresh Tomato and Queso Fresca Tossed in our Classic Lime-Cilantro Dressing

Or

Mexican Caesar Salad

Romaine Greens tossed with Parmesan Cheese and Toasted Tortilla Strips served with Caesar Dressing

Juicy Ribeye Steak and a TexMex Cheese Enchilada

Borracho Beans, Rice, Corn and Flour Tortillas  
Tostada Chips & our Award Winning Roasted Salsa





### **Pollo y Enchilada Buffet**

Ensalada Tres Marias

Crisp Romaine and Spinach Lettuces, Rajas Poblanas Strips, Sunflower Seeds, Fresh Tomato and Queso Fresca Tossed in our Classic Lime-Cilantro Dressing

Pollo

Char grilled Chicken Breast topped with your choice of our signature cilantro cream sauce or chipotle cream sauce

Enchiladas Queso

Cheese Enchilada topped with our Meat Sauce and Melted Cheese

Borracho Beans

Rice

Corn and Flour Tortillas

Tostada Chips & our Award Winning Roasted Salsa

### **Enchilada Buffet**

Ensalada Tres Marias

Crisp Romaine and Spinach Lettuces, Rajas Poblanas Strips, Sunflower Seeds, Fresh Tomato and Queso Fresca Tossed in our Classic Lime-Cilantro Dressing

Or

Mexican Caesar Salad

Romaine Greens tossed with Parmesan Cheese and Toasted Tortilla Strips served with Caesar Dressing

Enchiladas Verde

Chicken Enchilada Topped with our Tangy Tomatillo Sauce, Melted Cheese and Sour Cream

And

Enchiladas Queso

Cheese Enchilada topped with our Meat Sauce and Melted Cheese

And

Enchiladas Carbon

Beef Enchiladas topped with Meat Sauce and Melted Cheese

Borracho Beans

Rice

Corn and Flour Tortillas

Tostada Chips & our Award Winning Roasted Salsa





## Plated Dinners

(Plated Dinners are based on 50 guests or less)

### **Especialidades**

#### **Salad**

(Predetermined choice of one)

Tres Marias

Mexican Caesar Salad

Guacamole Salad

#### **Entrée**

(Predetermined choice of one)

Pollo ½ and ½

Char Grilled Breast of Chicken with Crema Chipotle and Crema Cilantro

or

Cheese Enchiladas

or

Beef and Chicken Fajita Platter

Or

El Exclusivo

One Quesadilla al Carbon, one TexMex Cheese Enchilada and one Chicken Flauta  
With Guacamole and Sour Cream

(All served with)

Borracho Beans

Rice

Corn and Flour Tortillas

Tostada Chips & our Award Winning Roasted Salsa

#### **Dessert:**

Tres Leches





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## Los Platos del Cocinero

### Salad

(Predetermined choice of one)

Tres Marias

Mexican Caesar Salad

Guacamole Salad

### Entrée

(Predetermined choice of two)

Chargrilled Ribeye Steak, Grilled Cod, Fajita Platter,

(All served with)

Borracho Beans

Rice

Corn and Flour Tortillas

Tostada Chips & our Award Winning Roasted Salsa

### Dessert

Assorted Desserts to include:

Tres Leches, Traditional Flan and Chocolate Flan

## Discos Estill Familiar/Family Style Platters

### Salads

Tres Marias

Guacamole Salad

### Entrée Platter:

Sizzling Platters of Seasoned Chicken, Peppers and Onions

Corn and Flour Tortillas, Sour Cream, Shredded Cheddar and Guacamole

Bowls of Traditional Rice and Borracho Beans

### Dessert:

Tres Leches





## Tortilla 101

Guests are treated to a traditional cooking class of how to make a perfect Chicken Enchilada, while enjoying their own Margaritas made by them, with a little help from our charming and entertaining staff.

How to make the perfect Enchilada.

How to make the perfect Margarita

Dinner Served:

Chicken Enchiladas Verdes with Rice, Borracho Beans, Salsa and Tostadas and Tres Leches for dessert.

## Tortilla 102

Guests will enjoy a variety of stations learning traditional foods of San Antonio, while sipping on Margaritas and Cervezas, before enjoying a wonderful dinner Buffet featuring specialties of Aldaco's.

How to Make the Perfect Margarita

How to Make Salsa

How to Make Guacamole

How to Make Shrimp Ceviche

Buffet Menu to include:

Tres Marias Salad

Chicken Quesadills, Spinach and Mushroom Quesadillas

Beef Enchiladas

Rice

Salsa and Tostadas

Tres Leches





## Tortilla 103

Guests will learn the fine art of making a variety of Margaritas and the perfect Mojito, while rolling masa into the perfect tamale, expertly seasoning a Beef Enchilada and finishing with Aldaco's Secret Sauce

How to make the Perfect Margarita and Mojitos

How to make the Perfect Tamale

How to Make the Perfect Enchilada

Dinner Served:

Spicy Mexican Shrimp Cocktail

Chicken Tamale and Pork Enchiladas

Rice, Borracho Beans

Salsa and Tostadas

Tres Leches

All classes include Souvenir Margarita and Enchilada Recipe Card; Specialty Menus

