

Private Party: Buffet Menu

~All entrees served with Mixed Green Salad~ Choice of two dressings:

Tarragon Parsley, Balsamic, or Cilantro Jalapeño

\$29.99

Redfish or Salmon Seco Style

Sautéed peppers, capers, olives, tomatoes, and white wine

\$21.99

Pollo Lily

Breaded with pecans & topped with a light cream sauce & Creole mustard

\$21.99

Pollo Moran

Topped with onions, mushrooms, and roasted poblanos in a light cream sauce

\$21.99

Pollo Margarita

Flamed & topped with green onions jalapeños, tomatoes & mushrooms in lime sauce

Ph: 713 .942.0001

\$29.99

Premium Steak

Grilled steak basted in chimichurri topped with sautéed red onions, white wine, mushrooms, and peppers

Served with choice of two sides:

White Rice, Roasted Potatoes, Green Beans, or Penne Pasta with choice of sauce: Marinara, Alfredo, or Pesto

Dessert for \$4.00 more per person: Tres Leches, Bread Pudding or Flan

~25% Gratuity and 8.25% tax will be added~