

Quinceañera Menu

CUSTOMIZE YOUR BUFFET

CHOOSE YOUR ENTRÉES

Chicken Tinga

Shredded chicken simmered with tomatoes, onions, garlic and oregano.

Pork Carnitas

Tender braised pork with garlic, citrus and traditional spices. Finished crispy and caramelized.

Beef Barbacoa

Tender braised beef seasoned with dried chiles, garlic and Aromatic spices.

Carne Asada

Char-grilled beef marinated in citrus, garlic and traditional seasoning.

Pollo Asado

Citrus marinated chicken with garlic, herbs and traditional spices. Char-broiled with a savory finish.

Chicken Mole

Tender chicken simmered in a traditional mole sauce of dried chiles, warm spices, roasted seeds and a hint of chocolate.

Pork Chili Verde

Tender braised pork simmered in roasted tomatillo, green chile, garlic, onion and cilantro sauce.

Shrimp al Ajillo

Tender shrimp sautéed with garlic, butter, olive oil, lime and a touch of chile. Finished with cilantro.

Shrimp Diabla

Succulent shrimp simmered in a bold smoky red chile sauce with garlic.

Cheese and Bean Enchiladas

Soft corn tortillas stuffed with seasoned beans and melted cheese. Finished with a traditional red sauce.

Green Chili Chicken Enchiladas

Corn tortillas filled with roasted chicken. Topped with a tomatillo green chile sauce and melted cheese.

BUFFET INCLUDES

Charro Beans

Gallo Pinto

Fresh Melon & Papaya

Corn & Flour Tortillas

Corn Tortilla Chips

Salsa Roja & Verde

San Juan Market Salad

Fresh Garnishes — Shredded Lettuce, Tomato, White Onion, Cilantro, Sour Cream & Queso Fresco

CHOOSE 2 ENTRÉES

\$22

PER GUEST

CHOOSE 3 ENTRÉES

\$26

PER GUEST

ROCKGARDEN

BANQUET AND CONFERENCE CENTER

Pricing does not include 22% Service Charge and 5.5% Sales Tax.