



**Pamper Your Palate  
3 Course Menu**

*Choice of one from each of the categories:*

**APPETIZERS**

**Ceviche de Camaron**

Shrimp, cured in lime juice, tossed with cucumber, celery, red onions, and avocado with a hint of spice, served with warm tortilla chips

**Chile Relleno**

Large Poblano Pepper, stuffed with Oaxaca cheese and topped with tangy salsa verde and cheese, finished in the broiler

**Chicken Poblano Soup**

**Pozole**

Pork and Hominy Stew, topped with Cabbage, Tomatoes, Onions, and Lime Juice

**ENTREES**

**Crab Enchiladas Verdes**

Two Flour Tortillas filled with lump crab meat and veggies, topped with tangy salsa verde and cheese, and finished in the broiler. Served with sour cream, guacamole, refried beans, and salad.

**Chuletas de Puerco**

Topped with roasted tomato sauce served with corn and bean salad, and roasted zucchini and yellow squash

**Tilapia Jalisco**

Tilapia Filet, grilled and topped with sautéed tomato, onion, and cilantro, served with rice, salad, and tortillas

**DESSERTS**

**Flan**

Sweet, creamy chilled custard

**Tres Leches Cake**

Traditional white cake soaked with a sweetened milk mixture and whipped icing

**Churro Sundae**

Churros rolled in cinnamon-sugar, and served with vanilla ice cream, caramel sauce, and whipped cream