# **APPETIZER STATION**

Uncle Julio's signature homemade chips and roasted salsa

# **DIPS FOR CHIPS**

**Fresh Guacamole** 

Chile con Queso

# FROM SCRATCH APPETIZERS

Select from one of the following

Chicken Fajita Nachos Refried beans, cheddar, Monterey Jack, fresh jalapeños and sour cream

**Pork or Chicken Tamales** 

Pulled Chicken Quesadillas Sautéed pulled chicken, tomatoes, onions and Monterey Jack on flour tortillas with sour cream

Veggie Quesadillas Sautéed peppers, onions and Monterey Jack on flour tortillas with sour cream

# GROUP DINING : Minimum of 15 Guests 🔰



# \$12 PER PERSON\*

# FRESH PARTIES FROM SCRATCH

# **APPETIZER PRIMO STATION**

Uncle Julio's signature homemade chips and roasted salsa

# **DIPS FOR CHIPS**

**Tableside Guacamole** 

Chile con Queso

# FROM SCRATCH APPETIZERS

Select from two of the following

# Steak or Chicken Fajita Nachos

Refried beans, cheddar, Monterey Jack, fresh jalapeños and sour cream

# **Pork or Chicken Tamales**

Steak or Chicken Fajita Quesadillas or Veggie Quesadillas Sautéed onions and freshly shredded cheese on flour tortillas with sour cream and fresh guacamole

# Fajita Skirt Steak Skewers

Mesquite grilled midwestern grain-fed skirt steak\* aged for 21 days and hand-trimmed by our butcher

# **Bacon Wrapped Camarones**

Jumbo shrimp stuffed with Monterey Jack and fresh jalapeño, bacon wrapped and mesquite grilled. Served with Mexican butter. (Add \$4 per person)

# GROUP DINING : Minimum of 15 Guests



# \$21.95 PER PERSON\*

# TABLESIDE FUN

# **FAJITA FIESTA STATION**

Uncle Julio's signature homemade chips and roasted salsa

# **DIPS FOR CHIPS**

Fresh Guacamole

Chile con Queso

# DINNER

# **Chicken & Steak Fajitas**

Mesquite grilled chicken breast and tender cuts of midwestern grain-fed steak\* hand-trimmed by our butcher with sautéed peppers and onions. Served with fresh guacamole, sour cream, cheese, pico de gallo, Mexican rice, and frijoles a la charra with our homemade flour tortillas. (Ask your coordinator about vegetarian options)



# DESSERT

Select from one of the following

# Sopapillas

Puffed Mexican pastries, cinnamon, powdered sugar and honey for dipping.

### Cajeta

An individual serving of vanilla ice cream, toasted coconut, pecans, house-made caramel sauce and whipped cream.

# GROUP DINING : Minimum of 15 Guests \$26.95 PER PERSON\*

# SIZZLIN' GREATTIMES A A A MADE FROM SCRATCH

# **GUADALAJARA FIESTA STATION**

Uncle Julio's signature homemade chips and roasted salsa

# **DIPS FOR CHIPS**

**Fresh Guacamole** 

Chile con Queso

# FROM SCRATCH APPETIZERS

Select from one of the following

# **Chicken Fajita Nachos**

Refried beans, cheddar, Monterey Jack, fresh jalapeños and sour cream

**Pork or Chicken Tamales** 

# Pulled Chicken Quesadillas

Sautéed pulled chicken, tomatoes, onions and Monterey Jack on flour tortillas with sour cream

# DINNER

Served with mixed field greens with tomato, jicama and cucumber Chipotle Ranch • Citrus Vinaigrette

### **Bacon Wrapped Camarones and Chicken & Steak Fajitas**

Jumbo shrimp stuffed with Monterey Jack and fresh jalapeño, bacon wrapped and mesquite grilled, with mesquite grilled chicken and steak\* fajitas. Served with Mexican butter, homemade guacamole, pico de gallo, sour cream, cheese, Mexican rice, and frijoles a la charra with our homemade flour tortillas.

# DESSERT

Select from one of the following

Caieta

# Sopapillas

Puffed Mexican pastries, cinnamon, powdered sugar and honey for dipping.

An individual serving of vanilla ice cream, toasted coconut, pecans, house-made caramel sauce and whipped cream.



# GROUP DINING : Minimum of 15 Guests



# \$37.95 PER PERSON\*

# DELICIOUS FUN

# TACO STATION

Uncle Julio's signature homemade chips and roasted salsa

# **DIPS FOR CHIPS**

Fresh Guacamole Chile con Queso



# DINNER

# Taco Buffet

Ground beef and sautéed pulled chicken served with shredded lettuce, cheese and tomatoes with homemade flour tortillas and crispy taco shells. Served with Mexican rice and frijoles a la charra.



# DESSERT

Select from one of the following

Sopapillas

Puffed Mexican pastries, cinnamon, powdered sugar and honey for dipping.

# Cajeta

An individual serving of vanilla ice cream, toasted coconut, pecans, house-made caramel sauce and whipped cream.



# GROUP DINING : Minimum of 15 Guests



# \$21.95 PER PERSON\*

# REFRESHING CELEBRATIONS FROM SCRATCH

# JUANITA'S PLATED

Uncle Julio's signature homemade chips and roasted salsa

# FROM SCRATCH APPETIZERS

Served family style

**Chicken Fajita Quesadillas and Pork Tamales** 



# DINNER

Guest selects from one of the following

# **Chicken and Steak Fajitas**

Mesquite grilled chicken breast and tender cuts of midwestern grain-fed steak\* hand-trimmed by our butcher with sautéed peppers and onions. Served with fresh guacamole, sour cream, cheese, pico de gallo, Mexican rice, and frijoles a la charra with our homemade flour tortillas.

### **Grilled Fish Tacos**

Three corn tortillas, grilled tilapia, shredded cabbage, pico de gallo, avocado crema with cilantro rice and black beans.



# DESSERT

Cajeta

An individual serving of vanilla ice cream, toasted coconut, pecans, house-make caramel sauce and whipped cream.



# \$31.95 PER PERSON\*

# FLAVORFUL CONVERSATIONS

Row Verquez Culinery Dirette

# **JULIO'S PLATED**

Uncle Julio's signature homemade chips, roasted salsa and tableside guacamole

# FROM SCRATCH APPETIZERS

Served family style

**Chicken Fajita Quesadillas and Pork Tamales** 



# DINNER

Guest selects from one of the following

# Honey Chipotle Salmon

Mesquite grilled fresh salmon fillet\*, honey chipotle glaze with cilantro rice and pineapple pico de gallo.

# **Chicken & Steak Fajitas**

Mesquite grilled chicken breast and tender cuts of midwestern grain-fed steak\* hand-trimmed by our butcher with sautèed peppers and onions. Served with fresh guacamole, sour cream, cheese, pico de gallo, Mexican rice, and frijoles a la charra with our homemade flour tortillas.

# Guadalajara

Jumbo shrimp stuffed with Monterey Jack and fresh jalapeño, bacon wrapped and mesquite grilled, with mesquite grilled chicken and steak\* fajitas. Served with Mexican butter, homemade guacamole, pico de gallo, sour cream, cheese, Mexican rice, and frijoles a la charra with our homemade flour tortillas

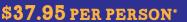
# DESSERT

Cajeta

An individual serving of vanilla ice cream, toasted coconut, pecans, house-make caramel sauce and whipped cream.







# UNIQUE MABE Flavors From Scratch