



SANTA RITA I - PLATED ENTREES

6 OZ. CHICKEN ARIZONA

CHARBROILED CHICKEN BREAST TOPPED WITH GRILLED ANAHEIM CHILE
AVOCADO, TOMATO AND MELTED MILD CHEESE
RICE PILAF
CHEF'S VEGETABLES
FRESH SPRING GREENS /DRESSING
ROLL & BUTTER
CHEF'S DESSERT
COFFEE, TEA, SOFT DRINK
\$26.00 INCLUSIVE

SALMON ADOBADO WITH MANGO CANTALOUPE SALSA

RICE PILAF
FRESH SPRING GREENS /DRESSING
CHEF'S VEGETABLES
ROLLS & BUTTER
CHEF'S DESSERT
COFFEE, TEA, SOFT DRINKS
\$27.00 INCLUSIVE

SPINACH ENCHILADAS

TWO SPINACH ENCHILADAS IN A CILANTRO CHARDONNAY CREAM SAUCE
SPANISH RICE, BLACK BEANS,
SPRING GREENS/DRESSING
CHEF'S DESSERT
COFFEE, TEA, SOFT DRINK
\$20.00 INCLUSIVE

VEGETABLE DE LA VINA

A HEARTY VEGETARIAN CASSEROLE OF
MARINATED EGGPLANT, ZUCCHINI, AND SQUASH
BAKED IN NATURAL JUICES AND COTIJA CHEESE
SERVED WITH A TOASTED BOLIO ROLLS
SPRING GREENS/DRESSING
CHEF'S DESSERT
COFFEE, TEA, SOFT DRINK
\$20.00 INCLUSIVE

TRADITIONAL TAMPIQUENA

6 OZ CHARBROILED BEEF/CHICKEN TAMPIQUENA
SAUTEE OF GREEN CHILIES AND RED ONIONS
FLOUR TORTILLAS
REFRIED BEANS
GUACAMOLE
CHEESE ENCHILADA CASSEROLE
FRESH SPRING GREENS/DRESSINGS
TOSTADA CHIPS & OUR FAMOUS SALSA
COFFEE, TEA, SOFT DRINK
\$28.00 INCLUSIVE