

# SUENOS LARGE PARTY MENU

All Parties of 8 or More/Price per Person for Food \$45

## APPETIZERS

(Choose 3) Available Family Style or A la Carte

Grilled Corn on the Cob, Chile Aioli, Queso Cotija  
Organic Mixed Greens, Local Strawberry Vinaigrette  
Guacamole, Chile de Arbol Tortillas & Tostadas  
BBQ Mini Beef Tacos, Queso Fresco & Pico de Gallo  
Chicken Chilaquiles, Salsa Verde Crude & Crispy Onions  
Chile Mecco Relleno, Pork, Almond, Black Currant



## MAIN ENTREES

(Choose 4) Available A la Carte

Organic Chicken Enchilada, Choice of Salsa Verde, Salsa Ranchera or Mole Poblano  
Grilled Vegetable & Chihuahua Cheese Enchiladas, Yellow Mole  
Tamarind Glazed Hanger Steak, Sweet Potato-Chipotle Gratin, Shallots in Port Wine  
Poblano Chile Relleno, Spinach, Mushroom, Pine Nut, Three Cheese  
Pork Carnitas, Rice & Beans, Avocado, Pico de Gallo  
Plantain-Crusted Local Cod, Salsa Verde Cruda & Grilled Chayote  
Coconut-Habanero Shrimp Panuchos, Corn on the Cob, Chile Aioli, Queso Cotija

## DESSERT

(Choose 3) Available Family Style or A la Carte

Churros, Dipped in Cinnamon Sugar  
Guava & Cream Cheese Empanadas, Mango Coulis  
Tres Leches, Cherry-Anise Compote & Dulce de Leche  
Bittersweet Chocolate Cake, Whipped Cream & Cherry Compote

## ADDITIONAL OPTIONS Price Per Person

Guacamole, Chips & Salsa \$5  
Sangria, Bottle Beer, Wine by the Glass \$25  
Margaritas, Sangria, Bottle Beer, Wine \$40  
All non-alcoholic beverages \$5

All parties of 6 or more subject to a  
20% Gratuity Charge.

At Suenos, Chef/Owner Sue Torres understands the  
seriousness of food allergies and special dietary  
restrictions.

Ask in advance of your menu selections if special  
requirements can be made.

All Parties 2 hours