



# 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*

- Tortilla Soup**, Roast Tomato- Chipotle Puree
- Organic Greens**, Avocado Leaf Dusted Goat Cheese
- Guacamole**, Chile de Arbol Tortillas & Tostadas
- BBQ Mini Beef Tacos**, Queso Fresco & Pico de Gallo
- Chicken Chilaquiles**, Salsa Verde Cruda & Crispy Onions
- Chile Mecco Relleno**, Pork, Almond, Black Currant
- Tequila Flamed Rock Shrimp Stack**, Avocado Black Bean Salad

## **Main Entrees (Choose 4)**

*Available A la Carte*

- Organic Chicken Enchilada**, Choice of Salsa Verde, Salsa Ranchera or Mole Poblano
- Grilled Vegetable & Goat Cheese Enchilada**, Salsa Ranchera
- Tamarind Glazed Hanger Steak**, Sweet Potato- Chipotle Gratin, Shallots in Port Wine
- Organic Lentil**, Yellow Mole, Julienne Vegetables
- Grilled Salmon**, Pumpkin Seed Sauce, Fresh Corn Tamal
- Chile Mecco Stewed Pork Tacos**, Warm Apples, Pickled Cabbage
- Plantain Crusted Halibut**, Salsa Verde Cruda & Grilled Chayote
- Avocado Leaf Crusted Tuna**, Peanut Ancho Mole, Yucca Mashed

## **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**, Cinnamon Gelato & Cherry Compote

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 1/2 hours

Additional Options Price Per Person

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