

Anytime Buffets
Minimum Order 10 persons

God's Beautiful Southwest

- San Jose Beef Burritos & 3-Cheese Enchiladas** **\$11.50**
Marinated steak, bean & cheese burritos smothered with house-made pork green chili and corn tortillas rolled with 3 cheeses, green chiles, cilantro and green onions, smothered and baked with our house-made Chimayo enchilada sauce. Served with shredded lettuce, sour cream, diced tomatoes, tortilla chips and salsa rojo.
- Beef or Chicken Tacos & Chile Rellenos** **\$11.95**
Shredded beef or chicken, with crisp or soft tortilla shells and fresh roasted chiles stuffed with jack cheese, battered and grilled. Served with pork green chili, pinto beans, tortilla chips, salsa rojo and salsa verde, shredded cheese, shredded lettuce, diced tomatoes, sour cream.
- Build Your Own Taco or Burrito Bar** **\$10.95**
*Seasoned ground beef or shredded chicken, with crisp & soft tortilla shells. Served with refried beans, tortilla chips, salsa rojo and salsa verde, shredded cheese, shredded lettuce, diced tomatoes, sour cream and corn & black bean salad. **Add house-made pork green chili \$6.95/quart***
- Build Your Own Taco or Burrito Bar Deluxe** **\$12.50**
*Marinated sliced steak & shredded chicken, with crisp & soft tortilla shells. Served with refried beans, tortilla chips, salsa rojo and salsa verde, shredded cheese, shredded lettuce, diced tomatoes & sour cream and corn & black bean salad. **Add house-made pork green chili \$6.95/quart***
- Pueblo Style Pork Tamales and Chipotle Chicken Burritos** **\$11.95**
House-made and hand-made pork tamales, served with pork green chili on the side, and fresh grilled chipotle marinated chicken breast rolled with black beans, jack cheese, Baja rice and spices. Served with salsa rojo and salsa verde, tortilla chips, shredded cheese, lettuce, tomatoes and sour cream.
- Baja Fish & Shrimp Tacos** **\$15.25**
Mahi-mahi marinated in garlic, chiles and spices. Shrimp grilled with onions, peppers and tomatoes. Served with soft or crisp taco shells, accompanied by shredded cabbage, shredded lettuce, tortilla chips, salsa rojo and salsa verde, shredded cheese Baja rice and pinto beans.
- Grilled Pork Chops Adobo** **\$13.95**
Country-style pork chops marinated with assorted chiles, honey, garlic and spices, topped with sweet mango glaze and fresh green apple salsa. Served with rice and vegetables, fresh bread & butter and a chef's salad selection.

Yucatan Style Chicken**\$13.95**

Whole chicken pieces are marinated Yucatan style with orange, lemon and lime juices, fresh chiles and spices, then grilled to perfection and served with mango and papaya salsa accompanied by corn and black bean salad and fresh bread & butter.

Red Chili-Crusted Salmon**\$16.95**

Salmon fillets are lightly crusted in ground fresh assorted red chiles and spices, pan seared, served in a pool of cool refreshing yellow pepper sauce for contrast. Served with veggie rice, fresh bread & butter and a chef's salad selection.

Grilled Chipotle Tilapia Fillets**\$15.95**

Grilled tilapia, basted with chipotle honey glaze and served with mango salsa, veggie rice, a chef's salad selection and fresh bread & butter.

New Mexico-Style Barbecued Salmon**\$16.95**

Salmon fillets grilled and basted with New Mexico barbecue sauce served with Southwest potato salad, bread & butter and a chef's salad selection.

Honey Grilled Tuna Steaks**\$19.95**

Served in pool of saffron lemon cream sauce, accompanied by veggie rice, bread & butter and a chef's salad selection.

Paella Valencia**\$19.95**

This traditional seafood dish is prepared with shrimp, clams, mussels, scallops, white fish, and crab all simmered together with saffron rice, tomatoes, garlic and spices. If you've never tried this one, you're really missing out! Served with fresh bread & butter and a chef's salad selection.

Adobe Beef and Chicken Fajitas**\$13.95**

Grilled marinated steak and grilled chicken breast, served with peppers, onions, lettuce, shredded cheese, sour cream and warm tortillas. Served with salsa rojo, salsa verde, tortilla chips, pinto beans and Baja rice.

House-Made Tamales with Pork Green Chili and Flour Tortillas**\$8.95**

Served with shredded cheese, lettuce, salsa rojo and salsa verde, sour cream, tortilla chips with salsa rojo and a chef's salad selection.

Chicken Enchiladas**\$9.95**

Shredded chicken, cheese and green chiles rolled in corn tortillas, baked with our house-made Chimayo enchilada sauce. Served with lettuce, sour cream, diced tomatoes, tortilla chips and salsa rojo and a chef's salad selection.