

Rehearsal Dinner

LA FIESTA

(Minimum 30 guests or \$50 surcharge applies)

SALAD

Mixed Green Salad with Cucumbers, Tomatoes, Shredded Cheddar Cheese and two Dressings

CHOICE OF TWO ENTRÉES

Beef Tacos served with Crispy and Flour Tortillas, Shredded Cheese, Tomatoes, Lettuce, Sour cream, Salsa
Chicken Fajita, Grilled Onions & Peppers, Flour Tortillas, Shredded Cheese, Tomatoes, Lettuce, Sour Cream, Salsa
Cheese and Black Bean Enchiladas with Red Sauce

Add third entrée \$5.00

Refried Beans, Cornbread | Tortilla Chips and Salsa, Chili Con Queso Dip

DESSERT

Key Lime Pie | Fresh Brewed Gourmet Coffee, Iced Tea, and Water

*\$35** PER GUEST

Suggested Enhancements:

Jose Cuervo Margaritas \$125.00 per gallon (serves 25) | Golden 1800 Margaritas \$175.00 per gallon (serves 25)
Spanish Sangria Punch \$95.00 per gallon (serves 25)

BACKYARD BARBEQUE

(Minimum 30 guests or \$50 surcharge applies)

SALAD

Crisp Garden Greens
Crumbled Bacon, Shredded Cheddar, Tomatoes, Carrots, Cucumbers, Chopped Egg
Buttermilk Ranch and Zinfandel Vinaigrette Dressings

CHOICE OF TWO ENTRÉES

Barbeque Chicken | Barbeque Pulled Pork | Barbeque Brisket

Add third entrée \$5.00

Barbeque Baked Beans with Molasses and Smoked Bacon
Corn-on-the-Cob in Milk and Honey

DESSERT

Chef's Selection of Dessert | Fresh Brewed Gourmet Coffee, Iced Tea, and Water
Upgrade Dessert to Signature Bread Pudding & Warm Bourbon Sauce, Add \$2.00

*\$35** PER GUEST

Suggested Enhancements:

Ice Cream Sundae Station \$6.00 per person | Brownie & Ice Cream Sundae Station \$10.00 per person
S'mores' Station \$4.00 per person (only available at Marina) | Spiked Lemonade Punch \$95.00 per gallon (serves 25)
Cucumber Mint Cooler \$95.00 per gallon (serves 25)

Price subject to an Additional 21% service charge and 7% sales tax.

