



# DOS CAMINOS

## MODERN MEXICAN CUISINE



### GROUP MENUS

#### THE FIESTA LIVES HERE!

Dos Caminos offers an eclectic take on traditional Mexican fare. The colorful, vibrant and upbeat atmosphere is great for treating business clients to a well-deserved fiesta, and with over 150 tequilas and specialty margaritas, a Dos Caminos event makes for the perfect party. Ole!

#### FOR MORE INFORMATION OR TO BOOK YOUR NEXT EVENT PLEASE CONTACT OUR SALES TEAM

SALES & EVENTS MANAGER  
 Events Line: 980-443-2073  
 Email: [dcchbanquet@ldry.com](mailto:dcchbanquet@ldry.com)  
 Or visit us at [doscaminos.com](http://doscaminos.com) to fill out an online inquiry form

**CHARLOTTE**  
 601 S TRYON ST #135, CHARLOTTE, NC 28202

[DOSCAMINOS.COM](http://DOSCAMINOS.COM)   

# DOS CAMINOS

## BOTTOMLESS BRUNCH – FAMILY STYLE MENU

\$65 PER PERSON

### ~ APPETIZERS ~

**SIGNATURE GUACAMOLE & RANCHERO SALSA**  
freshly made & served with warm tortilla chips

### ~ ENTRÉES ~

CHOOSE 3 TO BE SERVED FAMILY STYLE

**BREAKFAST QUESADILLA**  
Mexican cheeses, grilled seasonal vegetables, charred serrano

**MEXICAN FRENCH TOAST**  
crispy pan torrijas,  
rum and cajeta caramel roasted bananas

**BREAKFAST TACOS**  
scrambled eggs, Mexican cheeses, pico de gallo, Spanish rice, refried beans, salsa, handmade corn tortillas  
choose (1) bacon, chorizo, pork carnitas or carne asada

**BREAKFAST QUESADILLA**  
toasted flour tortillas, Mexican cheeses, scrambled eggs, bacon

**DOS CAMINOS RANCHEROS**  
soft & crispy tortillas, refried black beans, fried eggs, ranchero salsa, salsa verde, smoked ham, queso fresco

### ~ SIDES ~

CHOOSE 2 TO BE SERVED FAMILY STYLE

BACON OR TURKEY BACON

MEXICO CITY STREET CORN

FRESH FRUIT

### ~ BEVERAGES ~

UNLIMITED FOR TWO HOURS

MEXICAN BLOODY MARY, SCREWDRIVER, MIMOSA, FROZEN MARGARITA, SPARKLING WINE OR JUICE

DRIP COFFEE & TEA

~ MENU ITEMS SUBJECT TO CHANGE ~

PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAX, OR A DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF.

# DOS CAMINOS

## LUNCH – FAMILY STYLE MENU

All courses served Family Style to the table for sharing

**\$45 PER PERSON**

### ~STARTER~

**SIGNATURE GUACAMOLE & RANCHERO SALSA**  
freshly made & served with warm tortilla chips

### ~APPETIZERS~

**TAQUITOS DE POLLO**  
pulled free-range chicken, sweet potatoes, crispy corn tortillas, crema, queso fresco, tomatillo salsa

**AVOCADO CAESAR SALAD (VEGETARIAN)**  
baby romaine, croutons, pepitas, avocado caesar dressing

**CAMARONES ALAMBRES**  
pepper jack stuffed, bacon-wrapped shrimp, chipotle BBQ glaze, cabbage slaw, pickled jalapeño, chipotle lime mayo

### ~ENTRÉES~

**DOS QUESADILLA**  
Mexican cheeses, pico de gallo, guacamole, charred serrano, crema

**DOS ENCHILADAS**  
pastor-marinated chicken, corn tortillas, Mexican cheeses, crema, mole poblano, salsa verde, sesame

**CARNITAS TACOS**  
12-hour roasted heritage pork, green chile salsa, pickled red onion

### ~SIDES~

rice & beans

### ~DESSERT~

**CHURROS**  
cajeta & chocolate sauce

### ~BEVERAGES~

DRIP COFFEE & TEA

## ..... ADD A BEVERAGE PACKAGE .....

TWO HOURS

#### LIMITED OPEN BAR

\$40 per person

Featured Red and White Wines, Sparkling Wines,  
Sangria, Traditional Margaritas (Frozen & Rocks),  
Imported and Domestic Beer

#### PREMIUM OPEN BAR

\$55 per person

Featured Top-Shelf Liquors, Red and White Wines,  
Sparkling Wines, Sangria, Traditional & Specialty  
Margaritas (Frozen & Rocks), Imported and Domestic Beer

~MENU ITEMS SUBJECT TO CHANGE~

PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAX, OR A DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF.

# DOS CAMINOS

## PLATED LUNCH MENU

**\$49 PER PERSON**

### ~STARTER~

**SIGNATURE GUACAMOLE & RANCHERO SALSA**  
freshly made & served with warm tortilla chips

### ~APPETIZERS~

**TAQUITOS DE POLLO**  
pulled free-range chicken, sweet potatoes, crispy corn tortillas, crema, queso fresco, tomatillo salsa

**AVOCADO CAESAR SALAD (VEGETARIAN)**  
baby romaine, croutons, pepitas, avocado caesar dressing

**CAMARONES ALAMBRES**  
pepper jack stuffed, bacon-wrapped shrimp, chipotle BBQ glaze, cabbage slaw, pickled jalapeño, chipotle lime mayo

### ~ENTRÉES~

CHOOSE 3 FOR GUESTS' CHOICE

**DOS CAMINOS CHICKEN COBB SALAD**  
pastor-marinated chicken\* breast, tomato, avocado, chorizo, grilled corn, onion, queso fresco, cilantro-basil vinaigrette

**SKIRT STEAK QUESADILLA**  
tampiqueña marinated skirt steak & Mexican cheeses layered between warm flour tortillas

**DOS ENCHILADAS**  
pastor-marinated chicken, corn tortillas, Mexican cheeses, crema, mole poblano, salsa verde, sesame

**DOS QUESADILLA**  
Mexican cheeses, pico de gallo, guacamole, charred serrano, crema

**CARNITAS TACOS**  
12-hour roasted heritage pork, green chile salsa, pickled red onion

### ~SIDES~

rice & beans

### ~DESSERTS~

CHOOSE 2 FOR GUESTS' CHOICE

**CHURROS**  
cajeta & chocolate sauce

**TRES LECHE CAKE**  
seasonal selection

**BREAD PUDDING**  
cajeta & fresh whipped cream

### ~BEVERAGES~

DRIP COFFEE & TEA

## ..... ADD A BEVERAGE PACKAGE .....

**LIMITED OPEN BAR**  
\$40 per person  
Featured Red and White Wines, Sparkling Wines,  
Sangria, Traditional Margaritas (Frozen & Rocks),  
Imported and Domestic Beer

TWO HOURS

**PREMIUM OPEN BAR**  
\$55 per person  
Featured Top-Shelf Liquors, Red and White Wines,  
Sparkling Wines, Sangria, Traditional & Specialty Margaritas  
(Frozen & Rocks), Imported and Domestic Beer

~MENU ITEMS SUBJECT TO CHANGE~  
PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAX, OR A DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF.

# DOS CAMINOS

## DINNER MENU

Choose Family Style or Plated Service. Can be served plated for up to 30 guests

**\$59 PER PERSON**

### ~STARTER~

#### SIGNATURE GUACAMOLE & RANCHERO SALSA

freshly made & served with warm tortilla chips

### ~APPETIZERS~

#### TAQUITOS DE POLLO

pulled free-range chicken, sweet potatoes, crispy corn tortillas, crema, queso fresco, tomatillo-avocado salsa

#### AVOCADO CAESAR SALAD (VEGETARIAN)

baby romaine, croutons, pepitas, avocado caesar dressing

#### CAMARONES ALAMBRES

pepper jack stuffed, bacon-wrapped shrimp, chipotle BBQ glaze, cabbage slaw, pickled jalapeño, chipotle lime mayo

### ~ENTRÉES~

CHOOSE 3

#### DOS ENCHILADAS

pastor-marinated chicken, corn tortillas, Mexican cheeses, crema, mole poblano, salsa verde, sesame, crema

#### POLLO RANCHERO

achiote roasted chicken breast, pepperjack cheese, roasted peppers & onions, avocado, pico de gallo, Spanish rice, crema

#### CARNITAS TACOS

12-hour roasted heritage pork, green chile salsa, pickled red onion

#### SKIRT STEAK ASADA

marinated Skirt steak, tomato chipotle salsa, charro beans, queso blanco, chimichurri

#### DOS QUESADILLA

Mexican cheeses, pico de gallo, guacamole, charred serrano, crema

CHEF SELECTED VEGETARIAN OPTION AVAILABLE UPON REQUEST

### ~SIDES~

rice & beans

### ~DESSERTS~

CHOOSE 2 TO BE SERVED FAMILY STYLE

#### CHURROS

cajeta & chocolate sauce

#### TRES LECHES CAKE

seasonal selection

### ~BEVERAGES~

DRIP COFFEE & TEA

## ADD A BEVERAGE PACKAGE

THREE HOURS

#### LIMITED OPEN BAR

\$50 per person

Featured Red and White Wines, Sparkling Wines, Sangria, Traditional Margaritas (Frozen & Rocks), Imported and Domestic Beer

#### PREMIUM OPEN BAR

\$65 per person

Featured Top-Shelf Liquors, Red and White Wines, Sparkling Wines, Sangria, Traditional & Specialty Margaritas (Frozen & Rocks), Imported and Domestic Beer

~MENU ITEMS SUBJECT TO CHANGE~

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# DOS CAMINOS

## PRIX FIXE DINNER MENU

CHOOSE FAMILY STYLE OR PLATED SERVICE. CAN BE SERVED PLATED FOR UP TO 30 GUESTS

\$70 PER PERSON

### ~STARTER~

**SIGNATURE GUACAMOLE & RANCHERO SALSA**  
freshly made & served with warm tortilla chips

### ~APPETIZERS~

**TAQUITOS DE POLLO**  
pulled free-range chicken, sweet potatoes,  
crispy corn tortillas, crema, queso fresco,  
tomatillo-avocado salsa

**AVOCADO CAESAR SALAD (VEGETARIAN)**  
baby romaine, croutons, pepitas,  
avocado caesar dressing

**CAMARONES ALAMBRES**  
pepper jack stuffed, bacon-wrapped shrimp,  
chipotle BBQ glaze, cabbage slaw, pickled jalapeño,  
chipotle lime mayo

### ~ENTRÉES~

CHOOSE 3

**SIZZLING FAJITAS**  
choice of protein with marinated grilled onions & pepper, borracho beans, guacamole,  
Spanish rice, crema, pico de gallo, shredded romaine, warm corn or flour tortillas  
select - steak, shrimp, or vegetarian

**DOS ENCHILADAS**  
pastor-marinated chicken, corn tortillas,  
Mexican cheeses, crema, mole poblano,  
salsa verde, sesame

**SKIRT STEAK ASADA**  
marinated skirt steak,  
tomato chipotle salsita,  
charro beans, queso blanco,  
chimichurri

**POLLO RANCHERO**  
grilled chicken breast, salsa ranchera,  
pepper jack cheese, avocado,  
pico de gallo, crema

**CARNITAS TACOS**  
12-hour roasted heritage pork,  
green chile salsa, pickled red onion

**DOS QUESADILLA**  
Mexican cheeses, pico de gallo,  
guacamole, charred serrano, crema

CHEF SELECTED VEGETARIAN OPTION AVAILABLE UPON REQUEST

### ~SIDES~

rice & beans

### ~DESSERT~

CHOOSE 2 FOR GUESTS' CHOICE

**CHURROS**  
cajeta & chocolate sauce

**TRES LECHE CAKE**  
seasonal selection

**BREAD PUDDING**  
cajeta & fresh whipped cream

### ~BEVERAGES~

DRIP COFFEE & TEA

## ADD A BEVERAGE PACKAGE

AVAILABLE FOR UP TO THREE HOURS

### LIMITED OPEN BAR

\$50 per person

Featured Red and White Wines, Sparkling Wines,  
Sangria, Traditional Margaritas (Frozen & Rocks),  
Imported and Domestic Beer

### PREMIUM OPEN BAR

\$65 per person

Featured Top-Shelf Liquors, Red and White Wines,  
Sparkling Wines, Sangria, Traditional & Specialty Margaritas  
(Frozen & Rocks), Imported and Domestic Beer

~MENU ITEMS SUBJECT TO CHANGE~

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# DOS CAMINOS

## DELUXE BUFFET DINNER

DELUXE BUFFET DINNER: \$79 PER PERSON

### ~PASSED HORS D'OEUVRES~ CHOOSE THREE | AVAILABLE FOR 30 MIN

**CAMPECHANA**  
citrus marinated shrimp,  
avocado, tomato, lime

**MINI SKIRT STEAK ALAMBRES**  
roasted onions, poblano chiles

**MINI BEEF PICADILLO TACOS**  
crispy tortilla shells,  
shredded lettuce, mexican cheese

**MINI SHRIMP TACOS**  
poached shrimp, smoked chile remoulade,  
mango pico de gallo, crispy tortilla shells

**ALBONDIGAS**  
mini meatballs en salsa chipotle

**CHICKEN TAQUITOS**  
tomatillo avocado salsa

### ~STATIONS~

**SIGNATURE GUACAMOLE & RANCHERO SALSA**  
freshly made & served with warm tortilla chips

**AVOCADO CAESAR SALAD (VEGETARIAN)**  
baby romaine, croutons, pepitas, avocado caesar dressing

### ~ENTRÉES~ CHOOSE THREE

**DOS ENCHILADAS**  
pastor-marinated chicken, corn tortillas, Mexican cheeses, crema, mole poblano, salsa verde, sesame

**POLLO RANCHERO**  
Achiote roasted chicken breast,  
pepper jack cheese, roasted peppers & onions,  
avocado, pico de gallo, Spanish rice, crema

**CARNITAS TACOS**  
12-hour roasted heritage pork,  
green chile salsa, pickled red onion

**CARNE ASADA TACOS**  
beef, cilantro, onions, pico de gallo,  
tomatillo-avocado salsa

### ~SIDES~

refried black beans, Spanish rice, Mexico city street corn, handmade corn tortillas

### ~DESSERTS~

**CHURROS**  
cajeta & chocolate sauce

**TRES LECHEs CAKE**  
seasonal selection

### ~BEVERAGES~ DRIP COFFEE & TEA

..... **ADD A BEVERAGE PACKAGE** .....

AVAILABLE FOR UP TO THREE HOURS

**LIMITED OPEN BAR**  
\$50 per person  
Featured Red and White Wines, Sparkling Wines,  
Sangria, Traditional Margaritas (Frozen & Rocks),  
Imported and Domestic Beer

**PREMIUM OPEN BAR**  
\$65 per person  
Featured Top-Shelf Liquors, Red and White Wines,  
Sparkling Wines, Sangria, Traditional & Specialty Margaritas  
(Frozen & Rocks), Imported and Domestic Beer

~MENU ITEMS SUBJECT TO CHANGE~  
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# DOS CAMINOS

## COCKTAIL RECEPTION

### ~PACKAGES~

#### ~LIMITED OPEN BAR~

LIMITED TWO HOURS - \$125 PER PERSON

LIMITED THREE HOURS - \$150 PER PERSON

Featured Red and White Wines, Sparkling Wines, Sangria,  
Traditional Margaritas (Frozen & Rocks),  
Imported and Domestic Beer, Soft Drinks, Drip Coffee, Tea

#### ~PREMIUM OPEN BAR~

PREMIUM TWO HOURS - \$140 PER PERSON

PREMIUM THREE HOURS - \$160 PER PERSON

Featured Top-Shelf Liquors, Red and White Wines,  
Sparkling Wines, Sangria, Traditional & Specialty Margaritas  
(Frozen & Rocks), Imported and Domestic Beer

**SIGNATURE GUACAMOLE & RANCHERO SALSA**  
freshly made & served with warm tortilla chips  
STATIONARY FOR DURATION OF EVENT

### ~PASSED HORS D'OEUVRES~ CHOOSE SIX

#### CAMPECHANA

citrus marinated shrimp, avocado, tomato, lime

#### MINI BEEF PICADILLO TACOS

mango habanero salsa

#### MINI SHRIMP TACOS

poached shrimp, smoked chile remoulade,  
mango pico de gallo, crispy tortilla shells

#### MINI SKIRT STEAK ALAMBRES

onions, poblano chiles

#### BEEF EMPANADAS

picadillo beef, fundido cheese, chipotle lime mayo

#### CHICKEN TAQUITOS

tomatillo avocado salsa

#### ALBONDIGAS

mini meatballs en salsa chipotle

#### PORK ADOBADA SLIDERS

guajillo roasted pork,  
tomatillo-avocado salsa,  
cabbage slaw, grilled pineapple

#### MINI POLLO TACOS

pastor-marinated chicken,  
guacamole, cabbage slaw,  
pico de gallo, cotija cheese

#### BIRRIA FLAUTAS

fundido cheese, birria consomme

#### SWEET POTATO EMPANADAS

coconut milk & rosemary

#### VEGGIE TAQUITOS

sweet potatoes, peppers, onions,  
crema, queso fresco, tomatillo salsa

### ~DESSERT~

CHURROS WITH CAJETA & CHOCOLATE SAUCES

~MENU ITEMS SUBJECT TO CHANGE~

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# DOS CAMINOS

## DELUXE RECEPTION MENU

\$145 ~ TWO-HOUR EVENT WITH LIMITED OPEN BAR

\$170 ~ TWO-HOUR EVENT WITH PREMIUM OPEN BAR

\$165 ~ THREE-HOUR EVENT WITH LIMITED OPEN BAR

\$190 ~ THREE-HOUR EVENT WITH PREMIUM OPEN BAR

### ..... ~PASSED HORS D'OEUVRES~ .....

PLEASE SELECT SIX

#### MINI POLLO TACOS

pastor-marinated chicken, guacamole, cabbage slaw, pico de gallo, cotija cheese

#### PORK ADOBADA SLIDERS

guajillo roasted pork, tomatillo-avocado salsa, cabbage slaw, grilled pineapple

#### CAMPECHANA

citrus marinated shrimp, avocado, tomato, lime

#### MINI SHRIMP TACOS

Poached shrimp, smoked chile remoulade, mango pico de gallo, crispy tortilla shells

#### MINI SKIRT STEAK ALAMBRES

Cipollini poblano chiles

#### ALBONDIGAS

mini meatballs en salsa chipotle

#### CHICKEN TAQUITOS

tomatillo avocado salsa

#### MINI BEEF PICADILLO TACOS

shredded lettuce, mexican cheeses, crispy tortilla shells

### ..... ~STATIONS~ .....

PLEASE SELECT TWO

#### TACOS

assortment of carne asada, carnitas, pastor-marinated chicken with all accompaniments for guests to dress their own tacos

#### QUESADILLAS

prepared to order on our stationed grill pan choice of one: grilled chicken, steak, shrimp or vegetables and served with traditional accompaniments

#### STREET CORN

corn-on-the-cob dipped in our special sauce and topped with cojita cheese and a blend of smokey spices

#### GUACAMOLE

Dos Caminos signature Guacamole made to order with seasonal options to customize served with warm tortilla chips

### ..... ~DESSERT STATION~ .....

PLEASE SELECT TWO

#### CHURROS

#### CARAMEL MOON COOKIES

Mexican shortbread, dulce de leche

#### SEASONAL CAKES

### ..... ~BEVERAGE PACKAGE~ .....

PLEASE SELECT ONE

#### LIMITED OPEN BAR

Featured Red and White Wines, Sparkling Wines, Sangria, Traditional Margaritas (Frozen & Rocks), Imported and Domestic Beer, Soft Drinks, Drip Coffee, Tea

#### PREMIUM OPEN BAR

Featured Top-Shelf Liquors, Red and White Wines, Sparkling Wines, Sangria, Traditional & Specialty Margaritas (Frozen & Rocks), Imported and Domestic Beer, Soft Drinks, Drip Coffee, Tea

~MENU ITEMS SUBJECT TO CHANGE~

PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAX, OR A DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF.

# DOS CAMINOS

## PASSED HORS D'OEUVRES ENHANCEMENT MENU

SELECTION OF THREE: \$20 PER PERSON

SELECTION OF FOUR: \$25 PER PERSON

SELECTION OF SIX: \$30 PER PERSON

..... ADD ADDITIONAL SELECTIONS: \$5 PER PERSON / PER ITEM .....

### CAMPECHANA

citrus marinated shrimp, avocado, tomato, lime

### MINI SHRIMP TACOS

poached shrimp, smoked chile remoulade, mango pico de gallo, crispy tortilla shells

### MINI POLLO TACOS

pastor-marinated chicken, guacamole, cabbage slaw, pico de gallo, cotija cheese

### MINI SKIRT STEAK ALAMBRES

roasted onions, poblano chiles

### MINI BEEF PICADILLO TACOS

shredded lettuce, mexican cheeses, crispy tortilla shells

### ALBONDIGAS

mini meatballs en salsa chipotle

### CHICKEN TAQUITOS

tomatillo avocado salsa

### PORK ADOBADA SLIDERS

guajillo roasted pork, tomatillo-avocado salsa, cabbage slaw, grilled pineapple

### BEEF EMPANADAS

picadillo beef, fundido cheese, chipotle lime mayo

### BIRRIA FLAUTAS

fundido cheese, birria consomme

### SWEET POTATO EMPANADAS

coconut milk & rosemary

### VEGGIE TAQUITOS

sweet potatoes, peppers, onions, crema, queso fresco, tomatillo salsa

~MENU ITEMS SUBJECT TO CHANGE~

PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAX, OR A DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF.

# DOS CAMINOS

## PLATTER ENHANCEMENTS

### \$25 CHURRO PLATTER

20 half-sized churros, cajeta & chocolate sauces

### CHICKEN TAQUITOS

\$45 per platter | 14 pieces per platter  
pulled chicken & sweet potatoes rolled in crispy corn tortillas,  
tomatillo avocado salsa

### BIRRIA FLAUTAS

\$55 per platter | 12 pieces per platter  
fundido cheese, birria consomme

### SIGNATURE GUACAMOLE & RANCHERO SALSA

\$25 per platter | Serves 4-6 guests  
freshly made and served with warm tortilla chips

### ADD CRUNCHY VEGGIES FOR DIPPING

\$16 per platter | Serves 4-6 guests

## TACO ASSORTMENT

on handmade corn tortillas

### \$50 PER PLATTER

FOUR OF EACH:

#### CARNITAS

slow-roasted pork, green chile salsa, cotija cheese

#### POLLO

pastor-marinated chicken, guacamole, cabbage slaw,  
pico de gallo, cotija cheese

#### CARNE ASADA

beef, cilantro, onions, pico de gallo, tomatillo-avocado salsa

## QUESADILLA ASSORTMENT

### \$50 PER PLATTER

ONE OF EACH:

#### DOS

Mexican cheeses, pico de gallo, guacamole, charred serrano, crema

#### POLLO

marinated grilled chicken, Mexican cheeses, pico de gallo,  
guacamole, charred serrano, crema

#### VEGETABLE

grilled seasonal vegetables layered with crisp  
tortillas, Chihuahua cheese, roasted-tomato-arbol salsa

VEGETARIAN OPTION AVAILABLE UPON REQUEST

~MENU ITEMS SUBJECT TO CHANGE~

PRICES DO NOT INCLUDE BANQUET FEE, APPLICABLE SALES TAX, OR A DISCRETIONARY GRATUITY FOR YOUR SERVICE STAFF.

# DOS CAMINOS

## PLATTER ENHANCEMENTS *(continued)*

### ~ STATIONS ~

(CHOOSE AS MANY AS YOU WISH)  
PRICED FOR TWO HOURS

#### TACOS

\$20 per person

assortment of carne asada, carnitas, chicken  
with all accompaniments for guests to dress their own tacos

#### STREET CORN

\$14 per person

corn-on-the-cob dipped in our special sauce  
and topped with cojita cheese and a blend of smokey spices

#### GUACAMOLE

\$18 per person

Dos Caminos signature Guacamole made to order with seasonal options to customize  
served with warm tortilla chips

#### QUESADILLAS

\$18 per person

prepared to order on our stationed grill pan  
choice of one: grilled chicken, steak, shrimp or vegetables  
and served with traditional accompaniments

#### CAMPECHANA

\$25 per person

citrus marinated shrimp, avocado, tomato, lime

### ~ CARVING STATION ~

\$35 per person

TEQUILA LIME PAVO (turkey)

ROASTED PORK AL PASTOR

COSTILLITAS (Mexican baby back ribs)

~ MENU ITEMS SUBJECT TO CHANGE ~

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# DOS CAMINOS

## ~DESSERT STATION~

### CHURROS & ICE CREAM

\$10 per person

warm churros and a selection of ice creams, sorbets, sauces and toppings to "make your own sundaes"

### MEXICAN CAKE

\$10 per person

seasonal selections, vanilla flan and tres leche

### CHURROS TO GO OR BUTLER PASSED

\$10 per person

send your guests home with a sweet treat!

### PETIT FOURS

\$10 per person

Chef's selection

## ~BEVERAGE PACKAGES~

AVAILABLE FOR UP TO 3 HOURS

### LIMITED OPEN BAR

\$50 per person

Featured Red and White Wines, Sparkling Wines, Sangria, Traditional Margaritas (Frozen & Rocks), Imported and Domestic Beer, Soft Drinks, Drip Coffee, Tea

### PREMIUM OPEN BAR

\$65 per person

Featured Top-Shelf Liquors, Red and White Wines, Sparkling Wines, Sangria, Traditional & Specialty Margaritas (Frozen & Rocks), Imported and Domestic Beer, Soft Drinks, Drip Coffee, Tea

## ~BEVERAGE STATIONS~

PRICED FOR TWO HOURS

### MICHELADA

\$20 per person

Make your own! Buckets of ice cold beer and the condiments: Chamoy (pickled mango & chile sauce), Michelada mix, garnish bar with limes, chicharones, cucumber, pickled jalapeños & grilled pineapple

### SANGRIA

\$20 per person

White and Red Sangria with our blends of seasonal fruits macerated in wine and Spanish brandy

~MENU ITEMS SUBJECT TO CHANGE~

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