



DINNER BANQUET PACKAGE
FOR MORE INFORMATION CONTACT
831.761.2161

GENERAL BANQUET INFORMATION

BANQUET TIME ALLOWED

Two hours is the time allotted for each lunch banquet (dining room or lounge) and three hours for each dinner banquet (dining room or lounge).

MENU SELECTIONS

Menu selections must be submitted one week in advance with a reasonably accurate count of the guests attending.

FOOD & BEVERAGES

No outside food or beverages shall be brought into the facilities without notice and permission from Cilantros. Cakes and/or any other outside desserts can be brought in with an additional \$10.00 charge. Corkage Fee \$12 (standard bottle).

SALES TAX & SERVICE CHARGES

The prevailing sales tax and a 20% service charge will be applied to all food and beverage.

LINENS

Tablecloths can be provided at an additional charge for all functions in the lounge and dining room.

DECORATIONS

Guests are responsible for their own decorations. Cilantros can provide balloons (for an additional charge) with a minimum of one weeks notice. The restaurant does not permit the affixing of anything to the walls with nails, tacks or heavy adhesive tapes. Please no glitter or confetti.

PAYMENT

All meals will be charged at a per-person cost and beverages will be added and presented on one bill. Payment is required at the end of the banquet. Price per entrée ***does not*** include appetizer, drink, dessert, tax or gratuity. ***All prices subject to change.***

THERE IS A \$300.00 MINIMUM FOR (IN HOUSE) BANQUETS ONLY HAVING APPETIZERS (Suggested for 40 or more guests)

QUESADILLA

Pizza style – 16 pieces

Flour tortillas filled with jack and cheddar cheeses; served with tomatillo salsa, sour cream and guacamole.

- Regular \$20.00
- Charbroiled Chicken \$24.00
- Carne Asada \$30.00

NACHOS

Tortilla chips topped with beans, jack & cheddar cheeses, salsa fresca, sour cream and guacamole.

- Regular \$25.00
- Charbroiled Chicken \$30.00
- Carne Asada \$35.00

MINI TOSTADAS

20 Per Tray

A miniature crispy corn tortilla topped with beans, cabbage, sour cream and your choice of filling.

- Guacamole \$32.00
- Shredded Chicken \$32.00
- Ceviche \$38.00
- Combo of all 3 - \$42.00

TAQUITOS

50 Pieces per Tray

A crispy corn tortilla stuffed with shredded chicken or shredded beef; served with tomatillo salsa, sour cream and guacamole.

- Shredded Chicken \$36.00
- Shredded Beef \$36.00

ROLLOS

35 Pieces per Tray

A golden flour tortilla filled with your choice of garden vegetables, charbroiled chicken or carne asada, whole beans, bell peppers, onions and cheese; deep-fried and cut into finger size pieces.

- Charbroiled Chicken \$40.00
- Vegetarian \$38.00
- Carne Asada \$47.00

POPPERS

Jalapeno poppers stuffed with cheese lightly battered and deep-fried; served with ranch dressing and ranchera salsa for dipping.

- Jalapeno & Cheddar Cheese \$30.00 (30 pieces)

All banquet appetizers are served on 18" platters

SALADS

Add a small green salad to your meal for \$5.00 per person. Our house salad includes: mixed greens, carrots, cucumbers, cabbage and tomatoes, served with our house vinaigrette.

DESSERTS

If desserts are going to be ordered, Cilantros must have one weeks notice along with the menu selections.

HOMEMADE FLAN

\$5.00 per person

A traditional Mexican caramel custard dessert served with whipped cream on top, delicious!

ICE CREAM CAKE

\$8.00 per person

A baked cinnamon-walnut crust topped with three layers of ice cream; topped with whipped cream, chocolate syrup and sliced almonds.

ICE CREAM

\$4.00 per person

Marianne's Cinnamon Chocolate, Vanilla or 1020 are available.

***GUESTS ARE WELCOME TO BRING IN A CAKE OR DESSERT OF YOUR OWN. THERE WILL BE AN ADDITIONAL \$10.00 CHARGE FOR ALL DESSERTS BROUGHT IN.**

Dinner Menu #1

\$18 per Person

Tacos de Carne Asada

Two handmade corn tortillas stuffed with skirt steak, tomatillo salsa, chopped onions and cilantro

Burrito de Camarones

Flour tortilla filled with sautéed shrimp, salsa ranchera, whole beans, salsa fresca and melted cheese, topped with tomatillo salsa

Chile Verde*

Tender pork delicately simmered in a green sauce with green onions, bell peppers and tomatillos

Enchiladas Verdes

Two corn tortillas sautéed in a tomatillo salsa stuffed with grilled chicken then topped with melted cheese and garnished with Linda's Cabbage, guacamole and sour cream

All Entrees Served with Rice and Beans

***Entrée includes tortillas**

Dinner Menu #2

\$19 per Person

Tacos de Huachinango

Two handmade corn tortillas filled with charbroiled snapper, salsa ranchera and Linda's Cabbage

Enchiladas Especiales

Two corn tortillas sautéed in red enchilada sauce stuffed with grilled chicken then topped with melted cheese and garnished with Linda's Cabbage, guacamole and sour cream

Pollo a la Michoacana*

Grilled chicken and fresh garden vegetables sautéed in tomatillo salsa

Bistec Ranchero*

Marinated and charbroiled strips of skirt steak sautéed with onions, bell peppers and jalapeños in ranchera salsa

All Entrees Served With Rice and Beans

*** Entrée includes tortillas**

Dinner Menu #3

\$20 per Person

Seafood Chile Relleno

A chile relleno topped with an array of fresh fish and shrimp sautéed in a guajillo salsa and topped with melted cheese

Chicken Fajitas*

Grilled chicken sautéed with bell peppers, onions and salsa ranchera and served with sour cream and guacamole

Skirt Steak*

Marinated skirt steak served on a bed of tomatillo salsa and garnished with Linda's Cabbage and avocado

Huachinango Estilo El Palomar*

A fresh filet of snapper topped with tomatillo salsa and garnished with guacamole and sour cream

All Entrees Served With Rice and Beans

***Entrée includes tortillas**

Kids Menu (10 and under)

\$9 per child

Taquitos

Three rolled crispy tacos filled with chicken. Served with sour cream, rice and beans.

Chicken Taco

One homemade corn tortilla stuffed with shredded chicken, lettuce, cheese and sour cream. Served with rice and beans.

Quesadilla

A cheese filled flour tortilla. Served with sour cream, rice and beans.