



**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 \$12.00 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 \$12.00 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.**

### **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.**