



## A Southwest Holiday Dinner

Saturday, 2009

6:00pm

### Appetizers

Housemade Tortilla Chips w/ Guacamole & Salsa Fresca

### Cocktails

Sauza Silver Margaritas • XX, Corona & Negra Modelo Cervezas • Sangria

### Entrees

#### GREEN CHILE CHICKEN ENCHILADAS

w/ arroz verde, black beans & sour cream

#### GRILLED SHRIMP TACOS

Grilled salmon filet or marinated shrimp, soft corn tortillas, cabbage, cilantro, scallions, guacamole and cucumber-mango Salsa

#### BLUE CORN VEGETARIAN ENCHILADAS

mushrooms, corn, squash, zucchini, asadero & cheddar cheeses, served w/ arroz verde, black beans & sour cream

#### FRESH GRILLED ATLANTIC SALMON VERACRUZ

w/ Arroz Verde & Fresh Sautéed vegetables

#### MEXICAN STEAK RANCHERO

Charbroiled marinated skirt steak topped with Nopalito & Ranchero salsas.

Served with refried pinto beans, fried plantains & corn

#### PENNE PASTA with HOUSEMADE CHORIZO & ROASTED PEPPERS

Chorizo sausage, roasted peppers, garlic, spinach, cotija cheese, marinara & caramelized onions

Dessert

**MEXICAN FLAN or MANGO Sorbet**  
Aroma's Sumatra coffee or Numi teas

\$28.50 inclusive food, service & tax – cocktail service extra