

Lunch #1

Includes the following: Two 1/2 hour seating. Includes Guacamole or house salad, choice of four entrees, churros served family style, unlimited soda, juice, coffee, tea)

Appetizer

(Please select one)

Guacamole

(Prepared tableside with warm soft tortillas and chips, served family style)

Ensalada De Caracara

Baby field greens with jicama, mango, tomato, jicama and pomegranate vinaigrette

Entrees

Enchiladas de Suizas

Two soft corn tortillas filled with shredded chicken baked in a tomatillo cream salsa with melted cheese, onions and cilantro

Iron Skillet Tacos – Pollo

Adobo marinated grilled chicken breast in a cast iron skillet with melted Chihuahua cheese, pico de gallo, tomato jalapeno & salsa verde

Plaza Tacos Steak

Three soft corn tortillas filled with grilled hanger steak, roasted tomato morita salsa, onion & cilantro

Plaza Tacos Fish

Three soft corn tortillas filled with flash fried fish of day, topped with salsa verde cruda and onion

All entrees are served with House rice and Black beans

Dessert

(Family Style)

Churros

Traditional Mexican sweet dough spirals coated with cinnamon and sugar

Fresh Brewed Coffee or Tea

Price per Guest for Food - \$25

Liquor can be charged per consumption for lunch

Pitchers of Sangria for \$25 – Bottles of Wine for \$40

Champagne Punch \$8/person

Beverage Packages Available for Two and One Half (2 1/2) Hours

(Package 1-\$15/person)

Domestic Draft Beer & House Wine & Glasses Champagne

(Package 2 - \$19/ person)

All Draft and Bottled beers, House Wine, House Champagne, House Liquor, Frozen Margarita, Margarita Rocks, No List Tequilas (Includes Bloody Mary’s and Bloody Marias-Bloody Mary with tequila)

(Deluxe Package 3 - \$25/person)

All beers, Choice Wines, Top Shelf Liquor, Frozen Margarita, Margarita Rocks, No List Tequilas

Liquor also available per consumption Sales Tax 8.625%, Gratuity 20%
Children under 10 - \$15 (Entrée is kids meal)

Lunch #2

Includes the following: Two 1/2 hour seating. Includes Guacamole, one appetizer, choice of four entrees, one dessert, unlimited soda, juice, coffee, tea)

Starter

Guacamole

(Prepared tableside with warm soft tortillas and chips, served family style)

Appetizer

(Please select one appetizer)

Ensalada De Caracara

Baby field greens with jicama, mango, tomato, jicama and pomegranate vinaigrette

Rollitos de Pollo

Rolled Crispy chicken flutes topped with crema, salsa rojo & cotija cheese.

Queso Fundido

Melted Chihuahua cheese with poblano chile rajas, cilantro chorizo and white onion (Or substitute salsa verde for chorizo)

Ceviche

Mahi or Camarones Citrus Marinated served with plantain and corn tortilla chips

Quesadillas con Hongos

Grilled flour tortilla filled with Chihuahua cheese, roasted green chiles, mushrooms and salsa verde cruda

Entrees

(Choice of 3)

Enchiladas de Suizas

Two soft corn tortillas filled with shredded chicken baked in a tomatillo cream salsa with melted cheese, onions and cilantro

Iron Skillet Tacos - Pollo

Adobo marinated grilled chicken breast in a cast iron skillet with melted Chihuahua cheese, pico de gallo, tomato jalapeno & salsa verde

Salmon Manchamanteles

Roasted salmon with sautéed spinach and mole manchamanteles

Enchiladas Vegetariana

Two soft corn tortillas filled with corn, onion, mushroom & spinach, baked in a yellow pepper habanero cream

Plaza Tacos

Three soft corn tortillas filled with grilled hanger steak

All entrees are served with House rice and refried black beans

Desserts

(Please select one)

Tres Leches

Vanilla sponge cake marinated in three milks (milk, evaporated milk, sweetened condensed milk), garnished with fresh whipped cream

Flan de Caracara

A seasonal Mexican vanilla flan

Chocolate Brownie

Chocolate hazelnut brownie topped with fresh whipped cream

Caracara Churros

Spiral dough topped with brown sugar and cinnamon served with cajeta (caramel) and chocolate dipping sauces

Fresh Brewed Coffee or Tea

Will be served with your dessert selection

Price per Guest for Food - \$31

Liquor can be charged per consumption for lunch
Pitchers of Sangria for \$25– Bottles of Wine for \$40

Beverage Packages Available for Two and One Half (2 ½) Hours

(Package 1-\$15/person)

Domestic Draft Beer & House Wine & Glasses Champagne

(Package 2 - \$19/ person)

All Draft and Bottled beers, House Wine, House Champagne, House Liquor, Frozen Margarita, Margarita Rocks, No List Tequilas (Includes Bloody Mary's and Bloody Marias-Bloody Mary with tequila)

(Deluxe Package 3 - \$25/person)

All beers, Choice Wines, Top Shelf Liquor, Frozen Margarita, Margarita Rocks, No List Tequilas

Sales Tax 8.625%, Gratuity 20% Children under 10 - \$15 (Entrée is kid meal)

Lunch #3

Includes the following: Two 1/2 hour seating. Includes Guacamole, one appetizer, choice of four entrees, one dessert, unlimited soda, juice, coffee, tea)

Starter

Guacamole

(Prepared tableside with warm soft tortillas and chips, served family style)

Appetizer

(Please select three served family style)

Ensalada De Caracara

Baby field greens with jicama, mango, tomato, jicama and pomegranate vinaigrette

Rollitos de Pollo

Rolled Crispy chicken flutes topped with crema, salsa rojo & cotija cheese.

Queso Fundido

Melted Chihuahua cheese with poblano chile rajas, cilantro chorizo and white onion (Or substitute salsa verde for chorizo)

Ceviche

Mahi or camarones Citrus Marinated served with plantain and corn tortilla chips

Quesadillas con Hongos

Grilled flour tortilla filled with Chihuahua cheese, roasted green chiles, mushrooms and salsa verde cruda

Entrees

(Choice of 3)

Enchiladas de Suizas

Two soft corn tortillas filled with shredded chicken baked in a tomatillo cream salsa with melted cheese, onions and cilantro

Iron Skillet Tacos - Pollo

Adobo marinated grilled chicken breast in a cast iron skillet with melted Chihuahua cheese, pico de gallo, tomato jalapeno & salsa verde

Salmon Manchamanteles

Roasted salmon with sautéed spinach and mole manchamanteles

Enchiladas Vegetariana

Two soft corn tortillas filled with corn, onion, mushroom & spinach, baked in a carrot ancho chile cream salsa

Plaza Tacos de Res

Three soft corn tortillas filled with grilled hanger steak

All entrees are served with House rice and refried black beans

Desserts

(Please select one)

Tres Leches

Vanilla sponge cake marinated in three milks (milk, evaporated milk, sweetened condensed milk),
garnished with fresh whipped cream

Flan de Caracara

A seasonal Mexican vanilla flan

Chocolate Brownie

Chocolate hazelnut brownie topped with fresh whipped cream

Caracara Churros

Spiral dough topped with brown sugar and cinnamon served with cajeta (caramel) and chocolate dipping
sauces

Fresh Brewed Coffee or Tea

Will be served with your dessert selection

Price per Guest for Food - \$32

Liquor can be charged per consumption for lunch
Pitchers of Sangria for \$25– Bottles of Wine for \$40

Beverage Packages Available for Two and One Half (2 ½) Hours

(Package 1-\$15/person)

Domestic Draft Beer & House Wine & Glasses Champagne

(Package 2 - \$19/ person)

All Draft and Bottled beers, House Wine, House Champagne, House Liquor, Frozen Margarita, Margarita
Rocks, No List Tequilas (Includes Bloody Mary's and Bloody Marias-Bloody Mary with tequila)

(Deluxe Package 3 - \$25/person)

All beers, Choice Wines, Top Shelf Liquor, Frozen Margarita, Margarita Rocks, No List Tequilas

Sales Tax 8.625%, Gratuity 20% Children under 10 - \$15 (Entrée is kid meal)

Revised 2.7.14