



Luncheon “Grande”!

October 13, 2016

Hors d’ œuvre

Platter per table:

Shiitake & Cactus Spring Rolls
w/ Southwestern Ponzu

Crispy Calamari w/ Lime Dipping Sauce

Entrée

Guests select one:

Blue Corn Chicken Confit Enchiladas w/ Red & Green Chile,
Asadero Cheese & Calabacitas

Grilled Fresh Fish of the Day
w/ Seasonal Accompaniments

Santacafé Sherried Chicken Salad w/ Golden Raisins,
Toasted Almonds, Avocado & Tomato

Veggie Housemade Pasta of the Day

House Coffees, Hot & Iced Teas

Executive Chef: Fernando Ruiz

