



## DINNER BUFFET MENU | BUFFET OPTIONS

All buffet entrees are served with tortilla chips, our famous housemade salsas, achiote rice, house pinto beans, crema & cotija cheese. Enchiladas are served with sides of green & red chile.

### OPTION A

Three Entrees  
**\$27 PER PERSON**

### OPTION B

Two Entrees  
**\$23 PER PERSON**

### OPTION C

One Entrees  
**\$21 PER PERSON**

### TACO BAR

**\$18 PER PERSON**

### BASE SOUTHWEST DINNER OPTIONS

#### CHICKEN ENCHILADAS

smoked queso, achiote rice, pinto beans, crema, choice of red, green, or xmas chile

#### RED CHILE PORK & CHEESE ENCHILADAS

#### ROASTED VEGETABLES & CHEESE ENCHILADAS

#### RED CHILE SQUASH TAMALES

spaghetti squash, cotija, pomegranate, chile rojo

### SUMMIT SOUTHWEST DINNER OPTIONS

(add \$4.00 per person for each SUMMIT OPTION added to your buffet)

#### CEDAR PLANK VERLASSO SALMON \*

green chile corn grits, garlicky broccolini, hay smoked tomato butter

#### GRILLED ANCHO NEW YORK STEAK\*

block center cut, duck fat fried potatoes, rajas, salsa verde (served medium)

#### ROASTED LAMB\*

lamb round, heirloom bean ragout, parsnip puree, radicchio pesto, pepitas (served medium)

#### GRILLED PORK CHOP

green chile hominy, sauteed swiss chard, swiss chard relish

### TACO BAR

\$18.00 per person

all taco bars are served with fresh flour and/or corn tortillas, tortilla chips, our famous housemade salsas, achiote rice, house pinto beans, crema & cotija cheese

#### CHOICE OF 2 MEATS:

CARNITAS

BEEF CHEF CHOICE

SEASONAL VEGETABLES

BLACKED FISH

SHRIMP

### ENCHILADAS ADDITIONS

full pan (25 enchiladas) \$85

1/2 pan (12 enchiladas) \$35

#### CHICKEN

RED CHILE PORK & CHEESE

ROASTED VEGETABLES & CHEESE

Not all ingredients are listed. Please alert your server to any allergies. \*These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness.





## LUNCH BUFFET MENU | BUFFET OPTIONS

All entrees are served with tortilla chips, our famous housemade salsas, achiote rice, house pinto beans, crema & cotija cheese. Enchiladas are served with sides of green & red chile.

### OPTION A

\$18 PER PERSON

### OPTION B

\$21 / PER PERSON

### OPTION C

\$24/ PER PERSON

### TACO BAR

\$18 PER PERSON

## ENTREES

### CHICKEN ENCHILADAS

smoked queso, achiote rice, pinto beans, crema, choice of red, green, or xmas chile

### RED CHILE PORK & CHEESE ENCHILADAS

### ROASTED VEGETABLES & CHEESE ENCHILADAS

### SEASONAL TAMALES

### ZOLO SMOKED CHICKEN SALAD

mixed greens, dried cranberries, pepita, crispy polenta croutons, cowboy onions, goat cheese vinaigrette

### FALL CHOPPED SALAD

romaine, butternut squash, apple, cranberry, bacon, roasted chickpeas & sage brown butter vinaigrette

## TACO BAR

\$18.00 per person

all taco bars are served with fresh flour and/or corn tortillas, tortilla chips, our famous housemade salsas, achiote rice, house pinto beans, crema & cotija cheese

### CHOICE OF 2 MEATS:

CARNTIAS

BEEF CHEF CHOICE

SEASONAL VEGETABLES

BLACKED FISH

SHRIMP

## TACO BAR

\$18.00 per person

all taco bars are served with fresh flour and/or corn tortillas, tortilla chips, our famous housemade salsas, achiote rice, house pinto beans, crema & cotija cheese

### CHOICE OF 2 MEATS:

CARNTIAS

BEEF CHEF CHOICE

SEASONAL VEGETABLES

BLACKED FISH

SHRIMP

## ENCHILADAS ADDITIONS

full pan (25 enchiladas) \$80

1/2 pan (12 enchiladas) \$45

### CHICKEN

RED CHILE PORK & CHEESE

ROASTED VEGETABLES & CHEESE

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