



DINNER BUFFET MENU | BUFFET OPTIONS

All buffet entrees are served with fresh flour and/or corn tortillas, 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

ROASTED CHILI & CHEESE TAMALES

marinated tomatoes, black bean sauce, cotija

SEASONAL VEGETABLE TAMALES

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

ROASTED ROCKY MOUNTAIN LAMB*

lamb round, heirloom bean ragout, parsnip puree, radicchio pesto, pepitas

TEXAS STYLE PORK RIBS

St. Louis style ribs, orange cranberry bbq, sweet potato hash, collard greens, cowboy onions

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

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 fresh flour and/or corn tortillas, 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 VEGETABLE 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

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CHOICE OF 2 MEATS:

CARNITAS

BEEF CHEF CHOICE

SEASONAL VEGETABLES

BLACKED FISH

SHRIMP

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