



SOUTH OF THE BORDER BUFFET

\$16.95 per person - (minimum of 20 people)

The South of the Border Buffet includes Spanish Rice & Refried Beans

Appetizers – choose 1 item

Fresh Homemade Guacamole Bowl

Ripe Hass Avocados and a secret blend of garden fresh herbs. Served with our homemade tortilla chips.

Fresh Homemade Salsa

*Chose from our traditional style (regular), fire roasted tomato & Serrano Chile (hot), or salsa verde (mild).
Served with our homemade tortilla chips*

Hand Rolled Tacos

*Shredded Beef or Chicken rolled tight in a corn tortilla and fried crisp.
Served with our house guacamole or homemade salsa*

Salads – choose 1 salad

Southwest Salad

*Tossed mixed greens, tomato, olives, red onions, red bell peppers,
croutons and feta cheese served with Southwest dressing*

Concourse Taco Salad

*Crisp Romaine Lettuce topped with fresh tomato, green bell pepper and olives, sprinkled with cheddar
cheese and thin corn tortilla strips. Dressed with our house made Pepita Cilantro Sauce.*

Entrees – choose 2 items

Street Tacos

*Choose from carne asada, chicken, or carnitas. Served with warm corn tortillas, freshly chopped white
onion, cilantro, lime and our homemade fire roasted tomato salsa.*

Enchiladas

Green Chives & chicken with spicy jack & cheddar cheese, corn tortillas & our homemade guacamole.

Chile Rellenos

*Fresh Fire Roasted Serrano Chiles, stuffed with shredded beef or chicken & spicy Monterrey Jack cheese.
Lightly breaded & baked crisp on the outside*

Hand Rolled Flautas

*Chicken or beef, fire roasted & chopped jalapenos, Monterey Jack cheese, rolled in a flour tortilla and fried
crispy. Topped with shredded lettuce, fresh chopped tomato and sour cream.*

Battered Shrimp or Fish Tacos

*Warm flour tortillas stuffed with fresh red & green cabbage, cilantro, crispy shrimp or fish and our
homemade Pepita Cilantro Sauce.*