

SANTA RITA I - PLATED ENTREES

6 OZ. CHICKEN ARIZONA

*CHARBROILED CHICKEN BREAST TOPPED WITH GRILLED ANAHEIM CHILE
AVOCADO, TOMATO AND MELTED MILD CHEESE
RICE PILAF
CHEF'S VEGETABLES
FRESH SPRING GREENS /DRESSING
ROLL & BUTTER
CHEF'S DESSERT
COFFEE, TEA, SOFT DRINK
\$18.13/\$22.86 INCLUSIVE*

SALMON ADOBADO WITH MANGO CANTALOUPE SALSA

*RICE PILAF
FRESH SPRING GREENS /DRESSING
CHEF'S VEGETABLES
ROLLS & BUTTER
CHEF'S DESSERT
COFFEE, TEA, SOFT DRINK
\$20.27/\$25.56 INCLUSIVE*

SPINACH ENCHILADAS

*TWO SPINACH ENCHILADAS IN A CILANTRO CHARDONNAY CREAM SAUCE
SPANISH RICE, BLACK BEANS,
SPRING GREENS/DRESSING
CHEF'S DESSERT
COFFEE, TEA, SOFT DRINK
\$14.92/\$18.81 INCLUSIVE*

VEGETABLE DE LA VINA

*A HEARTY VEGETARIAN CASSEROLE OF
MARINATED EGGPLANT, ZUCCHINI, AND SQUASH
BAKED IN NATURAL JUICES AND COTIJA CHEESE,
SERVED WITH A TOASTED BOLIO ROLL
SPRING GREENS/DRESSING
CHEF'S DESSERT
COFFEE, TEA, SOFT DRINK
\$14.91/\$18.80 INCLUSIVE*

TRADITIONAL TAMPIQUENA

*6 OZ CHARBROILED BEEF/CHICKEN TAMPIQUENA
SAUTEE OF GREEN CHILIES AND RED ONIONS
FLOUR TORTILLAS
REFRIED BEANS
GUACAMOLE
CHEESE ENCHILADA CASSEROLE
FRESH SPRING GREENS/DRESSINGS
TOSTADA CHIPS & OUR FAMOUS SALSA
COFFEE, TEA, SOFT DRINK
\$21.75/\$27.42 INCLUSIVE*