

El Tesoro

\$25 per person

-Choice of Entrée-

Spinach and Mushroom Burrito

Flour tortilla filled with spinach and mushrooms that have been sautéed in white wine and parmesan cheese, and topped with green or red chile.

Achiote Chicken

Boneless chicken breast marinated and baked in an Achiote paste made from seeds of the Annatto tree.

Tomatillo Shrimp

Beer marinated Mexican gulf shrimp grilled and served with fresh tomatillo sauce.

Chiles Rellano El Tesoro

Fresh whole Poblano green chiles that have been filled and baked with a combination of Mascarpone, goat and Monterey Jack cheeses.

Tamale Plate

Pork marinated in chile caribe, wrapped in specially ground corn, treated in lime Water and simmered in corn husks, smothered with red pork chile and cheese. Served with black or pinto beans and posole.

-Choice of Beverage-

Iced Tea

Coffee

Soda

El Tesoro

\$30 per person

-Choice of Entrée-

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Achiote Chicken

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Chiles Rellano El Tesoro

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Tamale Plate

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-Choice of Dessert-

Flan

Double Layer Chocolate Cake

-Choice of Beverage-

Iced Tea

Coffee

Soda

El Tesoro

\$35 per person

-Salad-

Jicama Enslada

Fresh greens tossed with marinated jicama, tomatoes, scallions, and pepitas.

-Choice of Entrée-

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Tamale Plate

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-Choice of Dessert-

Flan

Double Layer Chocolate Cake

Select Fruit Sorbets

Raspberry or Kahlua Sundae

-Choice of Beverage-

Iced Tea, Coffee or Soda