



*Banquet Menu
Option 1*

APPETIZERS

TORTILLA SOUP \$5.95

OR

JAVIER'S SALAD \$7.95

OR

SAMPLE PLATTER

(A sampling of three of our most popular dishes: tenderloin tips with black pepper sauce, grilled quail and garlic shrimp)

Small \$34.50

Large \$62.95

ENTREES

CARNE ASADA A LA TAMPIQUENA \$29.95

(Filet of beef with sautéed bell peppers, guacamole, rice and black beans)

RED SNAPPER JAVIER \$29.95

(Fresh gulf red snapper filet with Veracruz sauce)

PECHUGA CON MOLE POBLANO \$20.95

(Breast of chicken charbroiled with mole sauce – served with rice and beans)

DESSERT

KEY LIME PIE \$6.95

(Very with fresh lime, heavy cream & fresh cookie crumbs, tart & refreshing)

TRES LECHES CAKE \$6.95

(Delicious! Traditional Mexican cream cake and rum dessert)



*Banquet Menu
Option 2*

APPETIZERS

TORTILLA SOUP \$5.95

OR

JAVIER'S SALAD \$7.95

OR

SAMPLE PLATTER

(A sampling of three of our most popular dishes: tenderloin tips with black pepper sauce, grilled quail and garlic shrimp)

Small \$34.50

Large \$62.95

ENTREES

FILETE CON CHAMPINONES \$32.95

(Tenderloin filet sautéed with mushroom and brandy sauce — served with two vegetables)

RED SNAPPER MARINERO \$29.95

(Lightly dusted with flour and sautéed in butter, mushrooms and lemon)

PECHUGA DE POLLO A LA PARRILLA \$21.95

(Breast of chicken charbroiled with a touch of butter, lemon juice and garlic — served with black beans, rice and guacamole)

DESSERT

CAJETA CRÊPES \$6.95

(Javier's favorite! crêpes topped with a delicious mixture of caramel sauce, sliced almonds, and vanilla ice cream)

TRES LECHEs CAKE \$6.95

(Delicious! Traditional Mexican cream cake and rum dessert)



*Banquet Menu
Option 3*

APPETIZERS

TORTILLA SOUP \$5.95

or

JAVIER'S SALAD \$7.95

or

SAMPLE PLATTER

(A sampling of three of our most popular dishes: tenderloin tips with black pepper sauce, grilled quail and garlic shrimp)

Small \$34.50

Large \$62.95

ENTREES

FILET PIMIENTA \$32.95

(Tenderloin filet sautéed in our special black pepper sauce)

RED SNAPPER MOJO DE AJO \$29.95

(Red snapper filete sautéed in our special garlic & lemon sauce)

PECHUGA DE POLLO A LA MEXICANA \$29.95

(Boneless breast of chicken charboiled to perfection and topped with a Mexican sauce and Monterey jack cheese — served with guacamole, rice and beans)

DESSERT

FLAN AL KAHLÚA \$6.95

(Vanilla custard and ice cream topped with kahlúa and sliced almonds)

KEY LIME PIE \$6.95

(Very with fresh lime, heavy cream & fresh cookie crumbs, tart & refreshing)



*Banquet Menu
Option 4*

APPETIZERS

TORTILLA SOUP \$5.95

or

JAVIER'S SALAD \$7.95

or

SAMPLE PLATTER

(A sampling of three of our most popular dishes: tenderloin tips with black pepper sauce, grilled quail and garlic shrimp)

Small \$34.50

Large \$62.95

ENTREES

FILET CANTINFLAS \$29.95

(Beef tenderloin stuffed with Chihuahua cheese and seasoned butter, topped with a mild chile mulato sauce and sliced avocado — served with black beans and rice)

RED SNAPPER A LA MEXICANA \$29.95

(Red snapper filet sautéed in spicy Mexican sauce)

PECHUGA DE POLLO A LA PARRILLA \$21.95

(Breast of chicken charbroiled with a touch of butter, lemon juice and garlic— served with black beans, rice and guacamole)

DESSERT

KEY LIME PIE \$6.95

(Very with fresh lime, heavy cream & fresh cookie crumbs, tart & refreshing)

TRES LECHES CAKE \$6.95

(Delicious! Traditional Mexican cream cake and rum dessert)



*Banquet Menu
Option 5*

APPETIZERS

TORTILLA SOUP \$5.95

or

JAVIER'S SALAD \$7.95

or

SAMPLE PLATTER

(A sampling of three of our most popular dishes: tenderloin tips with black pepper sauce, grilled quail and garlic shrimp)

Small \$34.50

Large \$62.95

ENTREES

FILET DURANGO \$29.95

(Charbroiled tenderloin stuffed with Monterey cheese and mild chilaca peppers)

RED SNAPPER MOJO DE AJO \$29.95

(Red snapper filete sautéed in our special garlic & lemon sauce)

PECHUGA DE POLLO A LA MEXICANA \$21.95

(Boneless breast of chicken charbroiled to perfection and topped with a a Mexican sauce and Monterey jack cheese — served with guacamole, rice and beans)

DESSERT

CARROT CAKE \$6.95

(freshly grated carrots, toasted pecans with a filling of Grand Mariner and crushed tropical pineapple, and of course, cream cheese icing!)

TRES LECHES CAKE \$6.95

(Delicious! Traditional Mexican cream cake and rum dessert)



*Banquet Menu
Option 6*

APPETIZERS

TORTILLA SOUP \$5.95

or

JAVIER'S SALAD \$7.95

or

SAMPLE PLATTER

(A sampling of three of our most popular dishes: tenderloin tips with black pepper sauce, grilled quail and garlic shrimp)

Small \$34.50

Large \$62.95

ENTREES

FILET CANINFLAS \$29.95

(Beef tenderloin stuffed with Chihuahua cheese and seasoned butter, topped with a mild chile mulato sauce and sliced avocado — served with black beans and rice)

BARRA DE NAVIDAD \$29.95

(Jumbo shrimp sautéed in our special Diablo sauce, with two veggies of the day)

PECHUGA DE POLLO A LA PARRILLA \$21.95

(Breast of chicken charbroiled with a touch of butter, lemon juice and garlic — served with black beans, rice and guacamole)

DESSERT

KEY LIME PIE \$6.95

(Very with fresh lime, heavy cream & fresh cookie crumbs, tart & refreshing)

TRES LECHES CAKE \$6.95

(Delicious! Traditional Mexican cream cake and rum dessert)