



Fresh Authentic Mexican Food

**WHAT IS SPECIAL?**

**CATERING**  
**The Perfect Party**

**Hacienda's Mexican Grill**  
**Welcomes your Party**

32527 N. Scottsdale Rd.,  
Scottsdale, AZ 85266  
Phone (480) 488-7439 Fax (480) 488-7754

FRESH \* AUTHENTIC \* GOURMET MEXICAN FOOD \* SERVICE \* ATMOSPHERE \* PRIVATE DINING \* PATIO

# We Welcome Your Party



First Name: \_\_\_\_\_ Last Name: \_\_\_\_\_ Company Name: \_\_\_\_\_

Phone #: \_\_\_\_\_ Email Address: \_\_\_\_\_

Fax #: \_\_\_\_\_

**EVENT DATE:** \_\_\_\_\_

**TIME:** \_\_\_\_\_

**Location (Indoor / Patio):** \_\_\_\_\_

**# Expected Guests:** \_\_\_\_

## MENU OPTIONS

### OPTION # 1 - \$21.99 per person

#### **Appetizer**

Choice of:

- Queso Fundido
- Mini Chicken Tacos

#### **Soup or Salad**

Soup of the Day

Mexican Caesar Salad

#### **Main Entrée**

Choice of:

- Chile Relleno / Fresh pasilla chile stuffed with cotija and mozzarella cheese cooked in light tomato sauce. Choice of corn or flour tortillas.
- Pollo con Mole / A spicy authentic Mexican dish, prepared with sesame/pumpkin seeds, almonds, peanuts, guajillo, pasilla, chile negro and roasted rice.
- Fish Tacos / Served with coleslaw chipotle aioli.

(Entrées served with refried beans and rice)

**Dessert** Choice of:  
Ancho Chile Chocolate Fondue, Flan, Deep Fried Ice Cream, Bread Pudding,  
Chocolate Banana Chimichanga, Sopapilla with Honey

**Beverage** Beverage (non-alcohol)

**OPTION # 2 - \$23.99 per person**

**Appetizer** Choice of:  
- Homemade Guacamole  
- Nachos

**Soup  
or  
Salad** Soup of the Day  
Mixed Field Greens Salad

**Main Entrée** Choice of:  
- Chicken Milanese / Breaded Chicken breast served with potato chips. Served with refried beans. Choice of corn or flour tortillas.  
- Carne a la Tampiquena / Marinated flank steak (8oz) served with red cheese enchilada, refried beans and rice. Choice of corn or flour tortillas.  
- Ole Mole Enchiladas / Enchiladas topped with sour cream and queso fresco served with rice.

**Dessert** Choice of:  
Ancho Chile Chocolate Fondue, Flan, Deep Fried Ice Cream, Bread Pudding,  
Chocolate Banana Chimichanga, Sopapilla with Honey

**Beverage** Beverage (non-alcohol)

**OPTION # 3 - \$25.99 per person**

**Appetizer** Choice of:  
- Homemade Mini Sopes  
- Homemade Mini Tostadas

**Soup  
or  
Salad** Soup of the Day  
Iceberg Wedge Salad

**Main Entrée** Choice of:  
- Irene's Green Chile Chicken Enchiladas / smothered with a delicious chicken/mushroom cream sauce, with mozzarella cheese, sour cream and fresh avocado.  
- Seafood Enchiladas / Mixture of lobster, shrimp and fish topped with a lobster brandy cream sauce.  
- Carnitas Fajitas / served with pico de gallo, lemon & fresh guacamole, refried beans and rice. Choice of corn or flour tortillas.

**Dessert** Choice of:  
Ancho Chile Chocolate Fondue, Flan, Deep Fried Ice Cream, Bread Pudding,  
Chocolate Banana Chimichanga, Sopapilla with Honey

**Beverage** Beverage (non-alcohol)

**OPTION # 4 - \$29.99 per person**

**Appetizer** Choice of:  
- Homemade Empanadas  
- Calamari

**Soup  
or  
Salad** Soup of the Day  
Strawberry Salad

**Main Entrée** Choice of:  
- Steak Fajitas / served with pico de gallo, lemon & fresh guacamole, refried beans and rice.  
Choice of corn or flour tortillas.  
  
- Salmon Fillet / Pan seared served with seasonal vegetables and roasted garlic mashed  
potatoes. Choice of Veracruz sauce or roasted poblano cream sauce.  
  
- Cochinita Pibil / Marinated Pork with achiote and orange juice, slowly cooked with banana  
leaves. Served with rice, black beans and fresh corn tortillas. A true traditional Mayan dish.  
Sides: cilantro, guacamole and habanero sauce.

**Dessert** Choice of:  
Ancho Chile Chocolate Fondue, Flan, Deep Fried Ice Cream, Bread Pudding,  
Chocolate Banana Chimichanga, Sopapilla with Honey

**Beverage** Beverage (non-alcohol)

**OPTION # 5 - \$39.99 per person**

**Appetizer** Choice of:  
- Crab Cakes  
- Ahi Tuna

**Soup  
or  
Salad** Soup of the Day  
Mixed Field Greens  
Strawberry Salad

**Main Entrée** Choice of:  
- Pan Seared Pork Chop / Stuffed with ham, queso fresco, chorizo, served with tomatillo sauce.  
Served with seasonal vegetables and roasted garlic mashed potatoes.  
  
- 14oz Rib Eye Steak / premium dry aged rib eye steak with habanero, cilantro, horseradish  
cream sauce.

- Seafood Chile Relleno / filled with lobster, shrimp, fish and lobster brandy cream sauce. Served with refried beans and rice.
- Lobster Ravioli / served with a mouth watering Lobster brandy habanero cream sauce topped with jumbo prawns.

**Dessert**

Choice of:  
Ancho Chile Chocolate Fondue, Flan, Deep Fried Ice Cream, Bread Pudding,  
Chocolate Banana Chimichanga, Sopapilla with Honey

**Beverage**

Beverage (non-alcohol)

**Deposit:** 25% of base per person pricing or \$ \_\_\_\_\_ non-refundable deposit required at the time of agreement signing. Payable by credit card or company check.

**Notes:** 48 hour guaranteed # of guests required. Party will be billed for # of expected guests listed on event order form unless otherwise noted.

**Cancellation Policy:** Cancellation must be made 5 business days in advance of the event date. Hacienda's Mexican Grill Restaurant reserves the right to make substitution as necessary to ensure the best possible dining experience for you and your guests. If you have any questions or would like an additional list of menu options, please call.

**Special Considerations:** All parties subject to 9.3% tax and 20% gratuity.

Menu Option # \_\_\_\_\_

Accepted: \_\_\_\_\_ Date: \_\_\_\_\_

Credit Card #: \_\_\_\_\_ Exp. Date: \_\_\_\_\_

(Please note your credit card will not be charged, it will only be used to hold the reservation)