

Café Red Onion

Banquet Menu

APPETIZERS

*Start your event the right way, with our
Cafe Red Onion's Assorted Appetizer Platter (Not Included)*

Our assorted platter is complete with Quesadillas, sweet fried Plantains, Delicious Empanadas, fried Yuca, and Mayan Chicken Fingers for \$35.00 each.

**You may choose any (3) three of the following items for an
additional \$ 6.50 per person**

Mayan Crusted Asparagus
Chicken Wings
Cuban BBQ Ribs
Stuffed Mushrooms
Shish Kabobs
Jalapeño Poppers
Mini-Pupusas
Mayan Chicken Strips
Blackened Chicken
Central American Taquitos
Bacon Wrapped Scallops

**Or you may choose any (2) two of the following items for an
additional \$ 9.50 per person**

Cantina Shrimp
Rafa's Stuffed Shrimp
Fried Coconut Shrimp
Crab Cakes
Baby Lamb Chops
Colombian Bites

An array of exotic Fruit and Imported Cheese

Small \$175.00 - serves 24 people
Large \$225.00 - serves 50 people

THREE COURSE MEAL- \$30 PER PERSON

SOUP OR SALAD (Included)

Cream of Roasted Poblano pepper Soup with Chicken
Cream of roasted Red pepper Soup with Chicken
Café Red Onion's House Salad

ENTRÉE SELECTION

(Choice of 4 from the List)

Medallion of Beef Colombia

4 oz Medallion of Filet Mignon, coated with fresh roasted ground Coffee, served on a hot skillet, served with Mango BBQ Sauce, fresh grilled Vegetables, Plantains and Sour Cream.

Chimichurri Strip Steak

7 oz. Strip Steak, grilled on an open flame, served with a homemade Garlic-Chimichurri sauce. Served with Black Beans and fried Plantains.

Rancho Steak

Marinated lean skirt Steak over authentic Mexican Salsa with melted Monterrey Jack Cheese, fried Plantains and Sour Cream.

Jalapeno Steak

Marinated lean inside skirt Steak. Grilled and topped with Jalapeño, Monterrey mix & Tumbleweed Tortilla with a fresh fruit relish. Comes with Rice & Beans.

Chicken Belize

Fresh boneless Breast of Chicken grilled to perfection, served with Pineapple Salsa and topped with sautéed Texas sweet Onions, fried Plantains & Sour Cream.

Cisco Chicken

Fresh boneless Breast of Chicken served over lightly sautéed fresh Spinach and Texas grilled Onions. Topped lightly with Queso & melted Colby Jack Cheese.

Chicken Brazil

Chicken marinated in Beer, Jalapeño and Honey, Grilled to Perfection, served over our Homemade Queso, Fried Eggplant, Fresh Tomato, Jalapeno and Monterrey Mix, Finished with Melted Provolone and Tomato Basil Sauce. Garnished with a Bundle of Baby Mixed Greens.

Mayan Chicken Salad

Refreshing Baby Mixed Greens garnished with Avocado, Orange wheels, Tomatoes, fresh Mango and Onions. Topped with a Tortilla-crust Chicken Breast. Finished with a delightful homemade Mango Vinaigrette Dressing.

Chicken Triple Quesadilla

Three Flour Tortillas with Monterrey and Colby Jack Cheese, fresh Portabella Mushrooms and a dash of Pesto Sauce, which creates the Triple Quesadilla. Served over and garnished with fried Onions, Chicken Strips, Corn Relish and a spicy Papaya Chipotle Salsa.

Seafood Enchiladas

Two Red Enchilada Tortillas filled with Mexican Gulf Shrimp, flaky Crabmeat, Colby Jack mix and Rafa's secret Seasonings. Topped with Roasted Poblano Sauce, more Cheese and baked to perfection. Served with Black Beans and Rice.

End of The Summer Chilean Bass

Fillet of marinated Chilean Bass served with an array of refreshing Orange, Avocado, Tomatoes and Baby Mixed Greens. Garnished with Jicama sticks, sweet and sour caramelized Onions, grilled Queso and Herb Chimichurri sauce.

Grilled Island Tuna Salad

Fresh Fillet of Yellow Fin Tuna marinated with Honey-Soy and Serrano Pepper, grilled to your request (suggested rare), served over a bed of baby mixed greens. Garnished with Cucumber, Avocados, Asparagus and grilled Pineapple. Finished in a light Soy-Avocado-Sesame vinaigrette

Spinach Enchiladas

Two Flour Tortillas, filled with fresh Spinach, sautéed Onions and Mozzarella Cheese. Topped with a zesty Poblano sauce. Served with Black Beans and Rice.

The Vegetarian Plate

This plate is formed by a delicious variety of vegetables: Mushrooms, Spinach, Yellow Squash, Zucchini, Red & Green Bell Peppers, and Asparagus. Seasoned with Rafael's Special Seasonings!

DESSERT SELECTION*

(Choice of 3 from the List)

Central American Tres Leches Cake-Vanilla
Central American Tres Leches Cake- Chocolate
Coconut Flan
Banana-Oreo Cheesecake
Mango-Papaya Cheesecake
Goat Cheese and Apple Cheesecake
Goat Cheese and Caramel Cheesecake
Peanut Butter Cheesecake

Substitute *Crème Brule, Fruit Plate, Piña Colada Cheesecake, Honduran, or Apple Burrito* for \$2.50 per person

 All our desserts are home-made.

BEVERAGES(Included)

Iced Tea
Sodas
Coffee

RESERVATIONS

Ask for Daphna
All orders subject to 8.25% Sales Tax
Service Gratuity is 20%