

The Hacienda

Thursday Southwest Dining

5:00pm-9:00pm

Our package includes a two item combination plate. All of your guests will get the same combination plate served with an appetizer Platter, Black Beans, Southwest Rice, Tortilla Chips and Salsa, Bunuelos for Dessert, Coffee and Soft Drinks.

Choice of One:

Sesame Chicken

Roasted chicken basted with our sesame sauce

Carne Adobada Burrito

Flour tortilla stuffed with our tender pork and New Mexico chile sauce, topped with melted cheese

Blue Corn Chicken Enchilada

Prepared southwest style by layering our special chicken between blue corn tortillas, topped with melted cheese and our kitchen southwest chile sauce

Sesame Pork

Tender chunks of pork marinated in sesame sauce then baked to perfection

Beef or Chicken Crispy Taco (available for sit down only)

Made with sautéed chicken or ground beef topped with lettuce, tomato, and cheese

Choice of One:

Cheese Enchilada

Made with our kitchen southwest chile sauce

Chile Relleno

A mild Chimayo chile stuffed with Monterrey cheese, lightly battered and sautéed, topped with melted cheese and chile sauce

Hacienda Tamale

Our special beef tamale topped with chile sauce and melted cheese

****This package also includes a private room, linens, cloth napkins and floral centerpieces****
\$25.00 per person plus a 20% service charge and sales tax (\$32.33 inclusive price)
A \$200.00 Non-refundable booking fee is required to reserve the date.

Free flowing draft beer, house wine and champagne available at an additional cost of \$15.00 per person plus 20% service charge and sales tax.

\$100.00 Bartender fee (if needed)

Buffet style with 50 guests or more

1725 N. College Ave. Santa Ana, CA. 92706 (714) 558 -1304

www.the-hacienda.com