



## ***Sancho's Sit Down Menus***

*15% service fee and 10% tax will be added to prices below.*

### **\$35 Options (BASE MENU)**

*Menu includes: Either a Soup or Salad and a Main Dish. Below is the base list to which we will add higher priced items to the bottom for each category.*

#### *1. Select a Soup **or** a Salad*

##### *Base List of Soups*

*Cream of Broccoli  
Cream of Mushroom  
Chicken Consume*

##### *Base List of Salads*

*Garden Salad  
Citrus Salad  
Capris (Tomato, cheese and Basil)*

*2. Select 3 items from the list of Main dishes and then have your guests choose amongst them. We will ask for a seating chart and the numbers for each dish three weeks prior to your wedding date.*

<i>Base List of Main Dishes:</i>
<i>Chicken Breast Stuffed with Spinach and Parella Cheese</i>
<i>Sirloin in a Mushroom Sauce</i>
<i>Fish Filet cooked in garlic and olive oil</i>
<i>Pork Loin in Tropical Mango Chutney</i>
<i>Vegetarian Pasta Dish</i>
<i>Chicken in Mole Sauce</i>
<i>Shredded Beef Tamales</i>
<i>Carne Azteca: Marinated Skirt Steak with roasted Napal Cactus and Manchengo Cheese</i>
<i>Tik n Chik : Fish cooked with Mayan Spices</i>
<i>Fish Veracruz</i>

## **\$40 Options**

Menu includes: Soup AND Salad and a Main Dish **The items in Bold are the new items added to the base list.**

1. Select a Soup AND a Salad from the list:

### *List of Soups*

*Cream of Broccoli*  
*Cream of Mushroom*  
*Chicken Consume*  
***Shrimp Bisque***

2. Select a Salad from the List below:

### *List of Salads*

*Garden Salad*  
*Citrus Salad*  
*Capris (Tomato, cheese and Basil)*  
***Ceviche Mixto***  
***Guacamole and Salsas***

3. Select 3 items from the list of Main dishes and then have your guests choose amongst them. We will ask for a seating chart and the numbers for each dish three weeks prior to your wedding date.

<i>List of Main Dishes</i>
<i>Chicken Breast Stuffed with Spinach and Parella Cheese</i>
<i>Sirloin in a Mushroom Sauce</i>
<i>Fish Filet cooked in garlic and olive oil</i>
<i>Pork Loin in Tropical Mango Chutney</i>
<i>Vegetarian Pasta Dish</i>
<i>Chicken in Mole Sauce</i>
<i>Shredded Beef Tamales</i>
<i>Carne Azteca: Marinated Skirt Steak with roasted Napal Cactus and Manchengo Cheese</i>
<i>Tik n Chik : Fish cooked with Mayan Spices</i>

<i>Fish Veracruz</i>
<i>Chicken Fettuccini Pesto</i>
<i>Filet Mignon with Red Wine Glaze</i>
<i>Chicken Cordon Blue</i>
<i>Surf &amp; Turf Kabobs</i>

## **\$45 Options**

*Menu includes: Small individual Appetizer, Soup, Salad and Main Dish*

1. *Select an appetizer from the list below:*

<i>List of Appetizers</i>
<i>Mini Kababs</i>
<i>Shrimp Quesadillas</i>
<i>Veggie Quesadillas</i>
<i>Mini Sopes (small mexican taco discs)</i>
<i>Seafood Pastry Puffs</i>
<i>Sautéed Mushroom Caps</i>

2. *Select a Soup AND a Salad from the list:*

### *List of Soups*

*Cream of Broccoli*  
*Cream of Mushroom*  
*Chicken Consume*  
*Shrimp Bisque*

3. *Select a Salad from the List below:*

### *List of Salads*

*Garden Salad*  
*Citrus Salad*  
*Capris (Tomato, cheese and Basil)*  
*Ceviche Mixto*  
*Guacamole and Salsas*

4. *Select 3 items from the list of Main dishes and then have your guests choose amongst them. We will ask for a seating chart and the numbers for each dish three weeks prior to your wedding date.*

<i>List of Main Dishes</i>
<i>Chicken Breast Stuffed with Spinach and Parella Cheese</i>
<i>Sirloin in a Mushroom Sauce</i>
<i>Fish Filet cooked in garlic and olive oil</i>
<i>Pork Loin in Tropical Mango Chutney</i>
<i>Vegetarian Pasta Dish</i>
<i>Chicken in Mole Sauce</i>
<i>Shredded Beef Tamales</i>
<i>Carne Azteca: Marinated Skirt Steak with roasted Napal Cactus and Manchengo Cheese</i>
<i>Tik n Chik : Fish cooked with Mayan Spices</i>
<i>Fish Veracruz</i>
<i>Chicken Fettuccini Pesto</i>
<i>Filet Mignon with Red Wine Glaze</i>
<i>Chicken Cordon Blue</i>
<i>Surf &amp; Turf Kabobs</i>
<b><i>Shrimp with Prochutto</i></b>
<b><i>6oz Angus Sirloin</i></b>
<b><i>Stuffed Snapper with Lobster</i></b>
<b><i>Chicken with Demi-Glazed mustard and Capers</i></b>

## **\$50 Options**

*Menu includes: Small individual Appetizer, Soup, Salad and Main Dish*

*1. Select an appetizer from the list below:*

<i>List of Appetizers</i>
<i>Mini Kababs</i>
<i>Shrimp Quesadillas</i>
<i>Veggie Quesadillas</i>
<i>Mini Sopes (small mexican taco discs)</i>
<i>Seafood Pastry Puffs</i>
<i>Sautéed Mushroom Caps</i>

*2. Select a Soup AND a Salad from the list:*

### *List of Soups*

*Cream of Broccoli*  
*Cream of Mushroom*  
*Chicken Consume*

*Shrimp Bisque*  
***Lobster Bisque AU Cheri***

3. *Select a Salad from the List below:*

*List of Salads*

*Garden Salad*  
*Citrus Salad*  
*Capris (Tomato, cheese and Basil)*  
*Ceviche Mixto*  
*Guacamole and Salsas*

4. *Select 3 items from the list of Main dishes and then have your guests choose amongst them. We will ask for a seating chart and the numbers for each dish three weeks prior to your wedding date.*

<i>List of Main Dishes</i>
<i>Chicken Breast Stuffed with Spinach and Parella Cheese</i>
<i>Sirloin in a Mushroom Sauce</i>
<i>Fish Filet cooked in garlic and olive oil</i>
<i>Pork Loin in Tropical Mango Chutney</i>
<i>Vegetarian Pasta Dish</i>
<i>Chicken in Mole Sauce</i>
<i>Shredded Beef Tamales</i>
<i>Carne Azteca: Marinated Skirt Steak with roasted Napal Cactus and Manchengo Cheese</i>
<i>Tik n Chik : Fish cooked with Mayan Spices</i>
<i>Fish Veracruz</i>
<i>Chicken Fettuccini Pesto</i>
<i>Filet Mignon with Red Wine Glaze</i>
<i>Chicken Cordon Blue</i>
<i>Surf &amp; Turf Kabobs</i>
<i>Shrimp with Prochutto</i>
<i>6oz Angus Sirloin</i>
<i>Stuffed Snapper with Lobster</i>
<i>Chicken with Demi-Glazed mustard and Capers</i>
<b><i>Surf and Turf Lobster Medallions and Beef Tornados</i></b>
<b><i>Oriental Ginger Duck</i></b>
<b><i>8 oz New York with Pepper Brandi Sauce</i></b>