

Included Desserts
Chocolate Brownies
Fruit Chimichangas
Full Coffee Service

**Assortment of Fresh Fruit or
Homemade Mini Desserts**
(2.00 add. Per Guest)

Included Beverages
Ice Cold Soft Drinks
Fresh Iced Tea and Lemonade

Mexican Open Bar Available
Including Unlimited Margaritas
Imported & Domestic Beers
Wine and Sangria
Thru Service of the Main Course
Dinner: \$15 per person

*All Other Beverages & Additional Bar Service
After The Main Course To Be Billed A La Carte*



**Main Dining Room
Preset Catering Menu**

Maximum of 25 Guests
**Served In A Semi Private
Area Of The Restaurant**

\$35 Per Person
Tax & Gratuity Additional
Minimum Guest Counts May Apply

**Call Gary, Dan or Rudi
for more information**
516-897-8300 or
panchoscantina@aol.com

Salsa and Chips

Spicy Queso Dip

Choose 3 Appetizers

Served Family Style

Assorted Quesadillas

Chicken Wings

(Buffalo, Crispy Jorge, BBQ, or Honey BBQ)

Steak or Chicken Nachos

Baby Back Rib Bits

Jalapeno Poppers

Homemade Guacamole

Mini Burritos

Fried Calamari

Portabella Mini Wraps

Chorizo Cocktail Meatballs

Choice Of Salad

Served Family Style

Pancho's Salad w/ Mexican Vinaigrette

Mixed Field Greens w/ Spicy Ranch

Caesar w/ Homemade Croutons

Choice Of Entrée

Select 5-7 To Be Offered On A Personalized Menu

All Served With A Choice of 2 Sides

Steak, Chicken or Veggie Fajitas

Chicken & Shrimp Jambalaya

*Western Baby Back Ribs

Cheyenne Chicken Lettuce Wraps

Spicy Chicken Poblano

Tortilla Crusted Tilapia

*Fillet of Salmon *w/ crumb topping*

Grilled Vegetable Enchiladas

*Cattleman's Sliced Skirt Steak

Fish Tacos (Catfish or Tilapia)

Mac & Cheese Carnitas

Mesclun Salad w/ Roasted Shrimp

Colorado Chicken Enchiladas

*Santa Fe Grilled Shrimp

****\$3 additional per person***

Side Dishes

Southwest Rice

Spanish Rice

Mashed Potatoes

Colorado Chili

Veggie Chili

Black Beans

Refried Beans

Sweet Plantains

BBQ Beans

Grilled Vegetables