HACIENDA SPECIALTIES 24.50
The host selects appetizers and guests choose their entrée. Beverages included are iced tea, soft drinks, lemonade and coffee. Alcoholic beverages available from our Happy Hour Menu at Happy Hour prices.

APETIZER SELECTIONS
Queso Hacienda*
Your choice of mild queso, spicy queso or spicy queso blanco, and your choice of chorizo, chicken or seasoned ground beef with fresh beans, guacamole and pico de gallo. Served with fresh flour tortillas.

Hacienda Guacamole
Freshly crafted guacamole with a side of habanero sauce.

ENTRÉE SELECTIONS
Poblano de Pollo*
Fresh, hand-rolled poblano pepper stuffed with grilled chicken, Monterey Jack, jalapeño aioli and tomatillo-corn relish, served with a chile relleno. Served with rice and frijoles a la charra.

Camarones Baja*
Six jumbo shrimp stuffed with peppered Gouda and jalapeño, wrapped in honey-cured bacon and grilled. Served with pico de gallo and lemon garlic butter. Served with rice and frijoles a la charra.

Chile Rellenos
Three crispy rellenos filled with Cheddar and Monterey Jack. Served with rice and frijoles a la charra.

Chipotle Baby Back Rib Combo*
A half rack of our fall-off-the-bone chipotle BBQ ribs accompanied by your choice of a chile relleno, Hacienda-Style Cheese Enchilada or a tamale. Served with rice and frijoles a la charra.

Fajitas (Beef, Chicken, Shrimp, Portobello or Combo)*
Served with rice, frijoles a la charra, red and green bell peppers, grilled onions, fresh jalapeños, sour cream, Cheddar and Monterey Jack, guacamole and pico de gallo. Your choice of fresh flour or fresh corn tortillas or lettuce cups.

Hacienda Mountain Mex Salad*
Your choice of Angus steak, grilled shrimp, barbacoa, portobello mushrooms, seasoned ground beef, all natural charbroiled chicken or smoked meats. Lettuce mix with red onions, sweet corn, jicama, roasted pumpkin seeds, black beans, chopped tomatoes, roasted poblano peppers, queso fresco, guacamole and 3 fresh corn tortilla chips.

Seared, Chilled Ahi Tuna Salad*
Seared, chilled, thinly sliced ahi tuna over field greens tossed in Lime-Cilantro-Jalapeno Vinaigrette with sweet corn, black beans, red onions, roasted pumpkin seeds, jicama, tomatoes, roasted pineapple and avocado.

DESSERT
Flourless Chocolate Brownie Square 1.25 per person

BEVERAGES
Unlimited free refills on tea, lemonade, coffee and fountain soft drinks.

Cash Bar
Alcoholic beverages available from our Happy Hour Menu at Happy Hour prices.

FAMOUS SAUCES
Smother your entrée with any of our famous sauces.

8-Chile Caliente
A blend of 8 peppers.

Spicy New Mexico
Great with all dishes.

Roasted Jalapeño
Great with all dishes.

Spicy Queso Blanco
Great with beef or cheese dishes.

New Mexico Hatch
Great with all dishes.

Colorado
Great with all dishes.

Red Chile
Great with all dishes.

Tex-Mex
Chile con Carne
Great with beef or cheese dishes.

Mild Queso
Great with beef or cheese dishes.

Ranchero
Great with chicken dishes.

= Regular Salsa
= Vegetarian Item

TACO BUFFET BAR
Combination of crispy corn tortillas, fresh handmade flour or corn tortillas. Lettuce cups are available upon request at no extra charge. Accompanied with shredded lettuce, Cheddar and Monterey Jack, pico de gallo, sour cream, mild salsa and spicy habanero salsa. Rice and beans of choice (refried, frijoles a la charra or black). Four ounces of cooked protein per person.

Standard Taco Bar* 16.50 per person
Combination of Seasoned Ground Beef and All Natural Shredded Chicken. Add Guacamole at $5 per person.

Premium Taco Bar* 17.50 per person
Choose two of the following: Texas Grilled Chicken or Chipotle-Lime Grilled Chicken, Angus Fajita Steak, Fire-Grilled Garlic Shrimp or Portobello Mushroom. Guacamole included. Add grilled veggies (onions, red and green bell peppers) at $.95 per person.

Ultimate Taco Bar* 19.50 per person
Choose three of the following: All Natural Grilled Chicken or Chipotle-Lime Grilled Chicken, Angus Fajita Steak, Fire-Grilled Garlic Shrimp or Portobello Mushroom. Add Guacamole at $5 per person.

BEVERAGES
Unlimited free refills on tea, lemonade, coffee and fountain soft drinks.

Cash Bar
Alcoholic beverages available from our Happy Hour Menu at Happy Hour prices.

DESSERT
Flourless Chocolate Brownie Square 1.25 per person

To book your party, call the location nearest you.

DENVER
4100 E. Mexico Ave.
Denver, CO 80222
New Colorado Blvd. and I-25
P (303) 756-5700
F (303) 820-4870
denvercatering@haciendacolorado.com

COLORADO SPRINGS
543 N. Nevada Ave.
Colorado Springs, CO 80918
North Nevada and I-25 east
P (719) 418-7999
F (719) 591-3001
coloradospringscatering@haciendacolorado.com

LAKewood
5056 S. Wadsworth Blvd.
Lakewood, CO 80232
Wadsworth and Belleview
P (303) 932-0272
F (303) 932-7975
lakewoodcatering@haciendacolorado.com

LONE TREE
10501 Bannock Way
Englewood, CO 80112
Just east of I-25, North of the Lincoln Ave. exit 193
P (303) 858-8588
F (303) 858-8314
lone treecatering@haciendacolorado.com

WESTMINSTER
10428 Tower Center Dr.
Westminster, CO 80232
US-36 at 104th and Church Ranch Blvd.
P (303) 460-0111
F (303) 460-0140
westminstercatering@haciendacolorado.com

Our refined beans and frijoles a la charra contain bacon. We use Zero Trans Fat Cottonseed Oil for all of our fried products.

*These items may be served raw or uncooked, or contain (or may contain) raw or uncooked ingredients. Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

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**STANDARD SELECTION 18.50**

The host selects appetizers and guests choose their entrée. Beverages included are iced tea, soft drinks, lemonade and coffee. Alcoholic beverages available from our Happy Hour Menu at Happy Hour prices.

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<tr>
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<tbody>
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<tr>
<td>Select any two of the following: shredded chicken or seasoned ground beef crispy taco, chicken, beef, or cheese enchilada or chili relleno. Served with rice and refried beans.</td>
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<tr>
<td>Mountain Mex Burrito Bowl</td>
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<td>Rice, black beans, Victor’s Sauce and chipotle aioli topped with avocado, crema limón, shredded lettuce and your choice of:</td>
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<tr>
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<td>with pico and cucumber-jicama slaw</td>
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**ENTRÉE SELECTIONS**

Hacienda Guacamole* Freshly crafted guacamole with a side of habanero sauce.

Mexican Chopped Salad* All natural grilled chicken breast, chopped greens, roasted pumpkin seeds, hominy, black beans, avocado, tomato, sweet corn and tortilla strips tossed with Lime-Cilantro Jalapeño Vinaigrette dressing.

**DESSERT**

Flourless Chocolate Brownie Square  1.25 per person

**BEVERAGES**

Unlimited free refills on tea, lemonade, coffee and fountain soft drinks.

Cash Bar Alcoholic beverages available from our Happy Hour Menu at Happy Hour prices.

**PREMIUM SELECTION 19.95**

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**Ultimate Burrito**

Make it your favorite Burrito by choosing your favorite sauce, protein and beans.

**FAMOUS SAUCES**

Smother your entrée with any of our famous sauces.

8-Chile Caliente A blend of 8 peppers.

Spicy New Mexico

Hatch Green Chile Great with all dishes. Contains pork.

Roasted Jalapeño Great with all dishes.

Spicy Queso Blanco Great with beef or cheese dishes.

Spicy Queso Great with beef or cheese dishes.

New Mexico Hatch Green Chile Great with all dishes. Contains pork.

Colorado Great with all dishes.

Red Chile Great with all dishes.

Tex-Mex Chile con Carne Great with beef or cheese dishes.

Mild Queso Great with beef or cheese dishes.

Ranchero Great with chicken dishes.

= Regular Salsa

= Vegetarian Item

**DESSERT**

Flourless Chocolate Brownie Square 1.25 per person

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