

BREAKFAST

BUFFET \$14.95 Per Person
(40 Person Minimum)

Scrambled Plain or Ranchero Style Eggs, French toast with powdered sugar and maple syrup, Apple Wood bacon or Breakfast or Chorizo Style Sausage, Grilled Red Skin Potatoes, fresh cut fruit, and Breakfast Pastries, Juice, Coffee or Herbal Tea.

BRUNCH \$21.95 Per Person
(40 Person Minimum)

Mini Danishes, Mini Muffins, Fresh Cut Fruits,
assorted Cookies, Juice and Coffee or Herbal Tea.

(Choice of Six)

Breakfast Sausage, Chorizo Style Sausage, Apple Wood Bacon, French toast, , Miniature Cheese Blintzes with wild berry sauce, Scrambled or Ranchero Style Eggs, Grilled Red Skin Potatoes, Chicken Piccata or Marsala Style , Tilapia Rojo Style , Pasta with Tomato or Meat sauce, Fresh Garden Vegetables.
Smoked salmon and lox (add \$4.95) per person).

OMELETTE STATION \$7.95 Per Person
(Served with the breakfast or brunch buffet only)

Three Egg Omelette with a choice of Bacon, Onion, Cheese, Sausage, Ham, Tomato, Mushrooms, Black Olives.

REFRESHMENT BREAKS

MORNING \$7.95

Mini Danishes, Bagels, Fresh cut Fruit, Juices and Coffee or Herbal Tea.

AFTERNOON \$6.95

Assorted Cookies, Coffee Cake, Coffee or Herbal Tea and Soft Drinks.

SNACKS \$4.95

Chips, Pretzels, and Assorted Nuts.

All food and beverages are subject to a 6% state tax and 20% service charge.

Prices are subject to change without notice.

LUNCHEON

(Parties of 20 or more, Choice of Three)

PASTA PRIMAVERA \$15.95

Pasta served with fresh garden vegetables in a agli e olio sauce.

ROJO CHOPPED SALAD \$14.95

Chopped Romaine lettuce, hearts of Palm, roasted peppers, apples, tomatoes, red onions, marinated black beans, green olives, with a Dijon Cumin dressing, topped with Cotija cheese.

CHICKEN CAESAR SALAD \$15.95

Romaine lettuce tossed with Caesar dressing, croutons and fresh grated Parmesan cheese.
Served with soup.

TRAVERSE CITY CHICKEN SALAD \$16.95

Mixed greens tossed with raspberry vinaigrette, walnuts, fresh mozzarella, dried cherries, golden apples and topped with grilled chicken. Served with soup.

MESQUITE GRILLED CHICKEN \$15.95

Tender grilled marinated Chicken breast seasoned, served with fresh vegetables and grilled potatoes.

CHICKEN BREAST ALLA MARSALA \$16.95

Chicken breast sautéed with Marsala wine, in a mushroom sauce, served with fresh vegetables and grilled potatoes.

CHICKEN PICCATA \$16.95

Sautéed chicken breast served with fresh herbs in a lemon and white wine sauce, served with fresh vegetables and grilled potatoes.

GRILLED MAHI MAHI \$18.95

Mahi Mahi served with sautéed onions, tomatoes, capers, green olives, jalapeno peppers and fresh herbs, served with fresh vegetables and grilled potato.

SALMON CON ESPINACAS \$19.95

Pan seared Salmon topped with spinach in a roasted Poblano crème sauce, served with fresh vegetables and grilled potatoes.

RANCHERO STEAK \$22.95

Rib Eye Steak Char Grilled served with Ranchero sauce, fresh vegetables, and grilled potatoes.

ROJO WET BURRITO \$14.95

Flour tortilla stuffed with ground beef or shredded chicken, refried beans, onions, peppers and three cheese blend, topped with sour crème and signature red sauce with rice and beans.

Luncheon entrees include salad, bread, coffee or tea, soft drinks, and sorbet.. Exception: Vegetables and Potatoes are not served with the salads or pasta entrees.

BUFFET LUNCHEON

\$21.95 per person
(25 Person Minimum.)

(Choice of Two Entrees)

Chicken Marsala with Mushrooms, Chicken Piccata, Chicken Milanese,
Broiled Tilapia, Tialpia Con Camorones Al Mojo De Ajo, Fresh Salmon
Sliced Roast Beef with Zip Sauce,

BUFFET INCLUDES

Fresh garden salad, fresh vegetables, pasta with tomato sauce or meat sauce or rice or potato, bread
basket, coffee or tea, soft drinks and sorbet.

Mexican Fiesta Lunch Buffet

20.95 per person
(25 Person Minimum)

(All included)

Caesar style salad, Queso Fundido, Fried Tortillas, Beef Tacos, Grilled Chicken Fajitas, Shredded
Cheese, Chopped Tomatoes, sour cream, fresh Guacamole, house salsa, Spanish red rice, fresh fried
tortilla chips, Tres Leche cake, Coffee, Herbal Tea, and soft drinks.

All food and beverages are subject to a 6% state tax and 20% service charge.
Prices are subject to change without notice.

DINNER ENTREES

(Choice of Three entrees)

PASTA PRIMAVERA \$17.95 (Vegetarian Option)

Pasta served with fresh garden vegetables in a Parmesan crème sauce.

CHICKEN BREAST ALLA MARSALA \$21.95

Chicken breast sautéed with Marsala wine in a mushroom sauce.

MESQUITE GRILLED CHICKEN \$18.95

Tender grilled marinated chicken breast seasoned with a Rojo spice.

CHICKEN PICCATA \$21.95

Sautéed chicken breast served with fresh herbs in a lemon and white wine sauce.

GRILLED MAHI MAHI \$22.95

Mahi Mahi served with sautéed onions, tomatoes, capers, green olives, jalapeno peppers and fresh herbs.

SALMON CON ESPINACAS \$21.95

Pan Seared Salmon topped with spinach in a roasted Poblano crème sauce.

TILAPIA CON CAMORONES AL MOJO DE AJO \$22.95

Tilapia encrusted in shrimp, finished with a garlic butter sauce.

CHULETA DE PUERCO EN SALSAS VERDE \$20.95

Sautéed Pork Chop with roasted Tomatillo and Serrano pepper sauce.

RANCHERO STEAK \$22.95

Marinated Rib Eye Steak topped with ranchero sauce, grilled tomatoes and Serrano peppers.

*FILET MIGNON \$34.95

Broiled and served with zip sauce.

*(all meats cooked medium)

Dinner entrees include salad, fresh vegetables, house potato, and bread,
Coffee or tea, soft drinks and sorbet.

All food and beverages are subject to a 6% state tax and 20% service charge.

Prices are subject to change without notice.

DINNER BUFFETS

(25 Person Minimum)

\$27.95 per person

ENTREE SELECTIONS

(Choice of Two entrees)

- Chicken Piccata • Chicken Marsala with Mushrooms
- Chicken Milanese • Broiled Tilapia • Salmon Con Espinacas • Sliced Roast Beef with zip sauce

CARVED AT BUFFET

(Choice of One)

- Roasted Turkey Breast (add 1.95)•
- Prime Rib of Beef (add \$5.95)
- Beef Tenderloin with Andiamo Zip Sauce (add \$8.95)

All buffets include an individual mixed greens salad, fresh vegetable, Pasta with Tomato or Meat, or Potato, or rice, bread, coffee or tea, soft drinks and sorbet.

Mexican Fiesta Dinner Buffet

(25 Person Minimum)

\$26.95 per person

ALL INCLUDED

Caesar style salad, Queso Fundido, Fried Tortillas, Beef Tacos, Grilled Chicken Fajitas, Enchiladas stuffed with Beef, shredded cheese, chopped tomatoes, sour cream, fresh Guacamole, house salsa, Spanish red rice, fresh fried Tortilla chips, Tres Leche Cake, Coffee, Herbal Tea, and soft drinks.

All food and beverage are subject to a 6% stage tax and a 20% service charge.
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(20 PERSON MINIMUM)
OFFERS WITH LUNCHEONS OR DINNER ONLY
SELECTION OF THREE HORS D' OEUVRES \$10.95 PER PERSON
SELECTION OF FIVE HORS D' OEUVRES \$14.95 PER PERSON

Cold

*SMOKED WHITEFISH SERVED
IN A ENDIVE BOAT
*SUN-DRIED TOMATO
AND MOZZARELLA SKEWER
*ASSORTED BRUSCHETTA
*ASSORTED CANAPES
*CUCUMBER WHEELS
WITH HERB CHEESE MOUSSE
*DEVILD EGGS WITH CAPERS
*CROSTINI WITH TAPENADE

Hot

*VEGITARIAN STUFFED MUSHROOMS CAPS
*ROJO STYLE CALAMARI *CHICKEN MEDALLIONS OF CHICKEN MILANESE
*ITALIAN SAUSAGE WITH PEPPERS
*BAKED PORTABELLA WITH
ZIP SAUCE
*SESAME SEED AND HONEY
DIJON GLAZED CHICKEN SATAY
*CHICKEN KABOB WITH TERIYAKI GLAZ

HORS D'OEUVRE PARTY

(20 PERSON MINIMUM)

Selection of six Hors d'Oeuvres (based on two hours) replenish
\$21.95 PER PERSON

Crudite Display

Assorted fresh crudite with dip. (\$3.95 per person)

Imported Gourmet Cheese Display

Assorted Imported cheeses, gourmet crackers and fruit garnish. (\$9.95 per person)

Combination of Cheese & Fresh Crudite Display

(\$6.95 per person)

Shrimp Cocktail Display

Chilled Jumbo Shrimp with Andiamo cocktail sauce and lemon wedges. (\$3.95 per shrimp)
With Decorative Ice Bowl, add 125.00

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BEVERAGES

House Bar

Vodka

Rum

Gin

Scotch

Whiskey

Bourbon

Tequila

House Wines

(Chardonnay, White Zinfandel,
Pinot Grigio, Merlot, Cabernet)

Miller Lite Draft

2 hour package \$14.00 per person

Additional hours at \$7.00 per hour

Premium Bar

Absolut Vodka

Bacardi Rum

Captain Morgan Rum

Beefeaters Gin

Dewars Scotch

Canadian Club Whiskey

Southern Comfort

Jack Daniels Bourbon

Jose Cuervo Tequila

House Wines

(Chardonnay, White Zinfandel,
Pinot Grigio, Merlot, Cabernet)

Miller Lite and Dos Equis
Draft

*2 hour package at \$18.00 per
person*

Additional hours at \$9.00 per hour

Super Premium

Grey Goose

Absolut

Flavored Vodkas

Dewars Scotch

Crown Royal

Jack Daniels

Bacardi Rum

Captain Morgan Rum

Southern Comfort

Jose Cuervo Tequila

Kahlua

Disaronno Amaretto

Bailey's Irish
Cream

House Wines

(Chardonnay, White Zinfandel,
Pinot Grigio, Merlot, Cabernet)

Budweiser

Bud Light

Miller Light

Labatt

Labatt Light

Corona, Corona Light

*2 hour package at \$20.00 per
person*

Additional hours at \$10.00 per hour

Wines, Champagnes, Sparkling Wines

Are available from our wine list..

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DESSERTS

(Price per Person)

CARROT CAKE \$6.95

Three layers of fresh shredded carrot cake spiced with cinnamon and walnuts, wrapped in crème cheese icing.

MIXED BERRY FLAN \$5.95

Short pastry filled with Chantilly cream, decorated with a rich assortment of freshest berries.

PETIT TIRAMISU \$4.95

Lady fingers dipped in espresso, layered with Mascarpone cheese, and shaved chocolate.

NEW YORK STYLE CHEESECAKE \$7.95

Served with a Chambord Sauce.

MINIATURE KIT KAT \$4.95

Wafer cookie bar topped with chocolate mousse and covered with dark chocolate.

FLUTE OF FRUIT \$4.95

Seasonal mixed berries topped with fresh whipped cream.

SANDERS HOT FUDGE CREAM PUFF \$6.95

Vanilla ice cream served in a cream puff topped with “Sanders” hot fudge.

CHOCOLATE MOUSSE \$5.95

Seasonal berries, and a crisp cookie.

TUXEDO CAKE \$6.95

Moist chocolate cake with layers of milk chocolate and white Chocolate mousse covered in a chocolate Ganache

TRES LECHE \$6.95

Yellow sponge cake layers soaked with three milk custards, strawberry puree and wrapped in butter crème. chocolate, cinnamon and almonds.

GOURMET MINIATURE PASTRIES \$9.95 per dozen

A platter of individual assorted miniature pastries served per table.

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