

Breakfast

Continental Breakfast

Fresh squeezed orange and apple juices

Assorted breakfast pastries, breads and muffins

Fresh seasonal sliced fruits and berries

Coffee, decaf and tea selection

\$17

Brunch

Fresh squeezed juices, assorted pastries, sliced fruit

Yogurts, granola and berries

Green chilaquiles

Scrambled eggs, mesquite sausage and bacon

Roasted breakfast potatoes

Chipotle barbeque carnitas sliders

Chocolate brownie

Coffee, decaf and tea selection

\$35

Lunch

Gringo barbeque

House coleslaw with chipotle mayo

Fresh green salad, tomato, cucumber, carrots

Ranch and poblano vinaigrette dressings

Mesquite smoked brisket

3 piece fried chicken

Selection of cookies

\$35

Gringo Deli

Fresh green salad, tomato, cucumber, carrots

Ranch and poblano vinaigrette

Potato salad or fruit salad

Fresh sliced roast beef, turkey and ham

Crisp lettuce, onion, tomato and pickles

Assorted breads

Mayonnaise and mustard

Chef's selection dessert

\$32

Dinner

Italiano

Panzanella salad with baby kale

Italian and Caesar dressings

Spaghuetti with roasted tomato marinara sauce

Sauteed Mediterranean vegetables

Roasted chicken with artichoke, tomato, and kalamata olive relish

Tiramisu

\$37

Middle East bistro

Quinoa salad, cucumber, tomato, lemon, cilantro

Hummus with fresh vegetables and pita bread

Harissa rubbed roasted vegetables

Saffron rice

Lemon chicken and Flank steak with roasted garlic, cilantro and mint relish

Agave Baklava

\$41

Continental Breakfast

Fresh squeezed orange, apple, and cranberry juices

Assorted breakfast pastries, fresh seasonal fruits and berries

Coffee, Decaf and Tea selection

\$14

Breakfast buffet

Fresh squeezed orange, apple, and cranberry juices

Assorted breakfast pastries, fresh seasonal fruits and berries

Scrambled eggs, breakfast potatoes, mesquite smoked bacon and sausage

Coffee, Decaf and Tea selection

\$19.50

Plated breakfast

Scrambled eggs, breakfast potatoes, bacon or sausage, served with fresh fruit and toast

\$16

Lunch Buffet

Chicken tortilla soup, tortilla strips, cotija cheese

Chips, salsa and guacamole

Baby kale salad, fresh corn, heirloom tomatoes, avocado, manchego cheese, and limon vinaigrette

Chicken enchiladas or steak fajitas

Served with creamy rice and beans, flour tortillas

Chefs choice dessert

\$30

Add calabacitas \$33

Plated lunch

Choice of chicken tortilla soup or house salad(tortilla strips, cotija cheese, tomatoes, poblano vinaigrette)

Grilled chicken breast, chipotle mashed potatoes, seasonal vegetables, green mole sauce

Chefs selection dessert

\$32

Dinner Buffet

Choice of albondiga soup, or GRINGO Caesar salad(romaine, cotija cheese, pico de gallo, tortilla strips, chipotle Caesar dressing)

Grilled chicken breast with poblano cream sauce

Or grilled flank steak with red chimichurri

Creamy rice and beans

Calabacitas or elotes

Chefs selection dessert

\$35

Plated dinner

House salad or ceasar salad

Seared salmon, chipotle mashed potatoes, seasonal vegetable, tequila-lime butter

Chefs selection dessert

\$37

House salad or ceasar salad

Seared beef tenderloin, tequila poached shrimp, mashed potatoes, seasonal vegetables guajillo demi-glaze

Chef selection dessert

\$60