



Plated DINNER Menu Selections

Three Courses


For groups fewer than 50 please select up to three (3) entrees

For groups over 50 please select one (1) entree

(entrée prices include soup or salad, and dessert course)

SOPAS Y ENSALADAS / SOUPS AND SALADS

(one choice)

 **Sopa Azteca / Tortilla Soup**

Grilled chicken in chile pasilla and tomato spiced broth

 **Ensalada Citrus / Citrus Salad**

Spinach, orange, grapefruit, queso Manchego, candied pecans with a piloncillo citrus vinaigrette

 **Ensalada de la Casa / House Salad**

Spicy mixed greens, tomato & avocado, goat cheese with a sweet onion sherry vinaigrette

Mexican Caesar Salad

Hearts of romaine, cotija cheese, chili croutons, chipotle Caesar dressing

ENTRÉES
(Three choices)

MEATS

Ⓞ **Bistec Ácenar / Steak Ácenar**

Chile-rubbed 8-oz. sirloin served with Mexican risotto and sautéed veggie slaw

Enchiladas de Queso / Cheese Enchiladas

Three cheese enchiladas topped with chile con carne and more cheese, served with Mexican rice and refried beans

Ⓞ **Arracheras / Beef or Chicken Fajitas**

Grilled marinated beef or chicken served with grilled onions, charro beans, guacamole & pico de gallo

Ⓞ **Cochinita Pibil / Roasted Pork**

Achiote marinated pork slowly roasted in banana leaves served over dirty rice

Ⓞ ***Lomo de Puerco / Pork Tenderloin**

Grilled adobo pork loin with mole Guerrero and mole verde served with sweet potato and spinach tamale

Ⓞ **Carnitas / Crispy Pork Tips**

Crisp marinated pork served with grilled onions & peppers, charro beans, guacamole & pico de gallo

SEAFOOD

Camarones a la Diabla / Spicy Shrimp

Garlic and chipotle-buttered shrimp served over cilantro rice and roasted cream corn pico

***Pescado Veracruzano / Fish Veracruz**

Fresh gulf fish, pan seared in tomato, olive caper sauce served on cilantro rice topped with watercress

Ⓞ *Enchiladas de Camaron

Sautéed shrimp filled corn tortillas, topped with roasted tomato sauce and Monterey Jack cheese, white rice & black beans

COMBINATIONS

Ⓞ *Bistec Ácena con Camaron / Steak Ácena & Shrimp

Chile-rubbed 8-oz. sirloin and two large diablo shrimp served with Mexican risotto, sautéed veggie slaw and chipotle beurre blanc sauce

Ⓞ *Pollo & Camarones / Grilled Chicken & Shrimp

Achiote grilled chicken breast with roasted corn huitlacoche relish, oven-roasted buttered potatoes. Topped with chipotle spiked grilled gulf shrimp

POULTRY

Mole Poblano de Pollo / Chicken Mole

Tender boneless chicken breast simmered in mole poblano sauce served with Mexican rice & refried beans

***Enchiladas Verdes / Green Enchiladas**

Chicken filled tortillas, tomatillo sauce, jack cheese, corn, crema fresca, Mexican rice & refried beans

Enchiladas de Mole Poblano / Chicken Mole Enchiladas

Two chicken filled tortillas, poblano mole, chihuahua & queso fresco, Mexican rice & refried beans

Pechuga de Pollo con Chipotle / Chipotle Chicken

Grilled chicken breast topped with chipotle cream sauce, served with spinach con queso and roasted corn rice

VEGETARIAN

Hongos y Calabacitas / Mushrooms & Squash Tacos



Roasted mushrooms and squash served with black beans & home made corn or flour tortillas

Vegetarian Enchiladas

Corn tortillas stuffed with yellow squash, zucchini, & carrots, topped with roasted tomato sauce, served with white rice, black beans and cabbage slaw

POSTRES / DESSERTS

(one choice)

  **Mus de Chocolate Mexicano / Mexican Chocolate Mousse**
Silky cinnamon spiked mousse with bananas and whipped cream

***Pastel de Tres Leches / Three Milk Cake**
Moist vanilla cake soaked in 3 kinds of sweet milk & served with
cajeta and melon pico

Churritos / Mexican Donuts
Mini churros coated with sugar and cinnamon with chocolate,
cajeta, and berry sauce




***Caramel Flan**
Creamy caramel flan topped with whipped cream & berry compote

***Acenar Bread Pudding**
Warm buttery croissant soufflé with golden raisins, pecans, &
cajeta served with vanilla ice cream

+ All meals include house made tortilla chips & salsa,
corn & flour tortillas, fresh-brewed iced tea & coffee +

++ Apply 8.25% as tax and 22% as gratuity

* indicates Acenar house specialties

 VEGETARIAN dish or option available.
 GLUTEN FREE dish or option available.
 NUTS INCLUDED in dish.

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