

Fiestas

Group Event Menus



Contemporary Mexican
Fresh Seafood, Housemade Tortillas
Famous Fresh Squeezed Fruit Margaritas



Señor Frijoles

Brunch Table

Minimum of 30 guests required

Pastries - Assorted fresh pastries and hand crafted jellies and jams.

Tropical Fruit Parfaits - Mexican vanilla infused yogurt, mangrove honey, and cinnamon.

Señor Frijoles Salad - Stellar mix of wild arugula, baby greens, spinach, fresh mixed berries, and mint vinaigrette. Topped with manchego cheese and edible flowers.

Huevos a la Mexicana - Organic Scrambled eggs with fresh tomatoes, serranos, grilled green onions, cilantro & avocado. Served with roasted tomato salsa.

Shrimp & Steak Tacos al Carbon - Served with housemade tortillas, grilled vegetables, roasted poblano cream, and assorted salsas, for making soft tacos.

Budin del Dia - Savory brioche bread pudding, jack cheese, and crispy onions.

Papas con Chorizo - Housemade chorizo, onion and garlic-potatoes.

Fresh Squeezed Orange & Grapefruit Juices

Fresh Brewed Coffee

Selection of Herbal Teas

\$23 pp

Brunch Menu Enhancements

House Smoked Salmon

Glazed with chipotle barbecue sauce and served with mini bagels and cream cheese. \$5 pp

Banana Nut French Toast

Warm Mexican vanilla infused maple syrup and toasted walnuts. \$4 pp

Pozole

Hominy and roasted pork soup with red onions and radishes on the side. \$3 pp

Housemade Charcuterie

A selection of at least 3 hand crafted charcuterie served with cheeses, toasts, and giardiniera. \$12 pp

Mimosas or Bubbly

Your choice. \$7 glass

Bloody Maria

Bloody Marys made with Smoky Mezcal or Smooth Patron Silver. Served with assorted fresh and pickled vegetables in a spice rimmed glass. \$9 glass.

Groups@SenorFrijolesRestaurant.com 305.451.1592

A 22% service fee and 7.5% sales tax will be added to all food and beverage prices.

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Lunch Fiestas

Cancun

Choice of entrée

Wedge Salad

Topped with hand crafted bacon, fresh grilled corn, marinated tenderloin tips and grilled onion buttermilk Gorgonzola dressing.

Chicken & Potato Enchiladas

Two enchiladas filled with chopped chicken, grilled onions and potatoes, and jack cheese. Finished with Colorado sauce and housemade cotija cheese. Served with Mexican rice and frijoles.

Pulled Pork & Sweet Potato Burrito

A large flour tortilla filled with house smoked pork, smashed sweet potatoes, cabbage, cotija cheese, and cilantro. Served with citrus pico de gallo on the side.

Tomatillo Ground Beef Tacos

Two soft flour tacos filled with tomatillo ground beef, and served "American Style" with frijoles and Mexican rice.

Santa Fe Chicken Sandwich

Grilled chicken breast brushed with chipotle barbecue sauce, housemade blackened bacon, and Monterey jack cheese. Served with French fries.

Key Lime Pie

Includes Iced Tea or Soft Drink

\$18 pp

Served until 4 pm only

Cozumel

Choice of entrée

Tuna Burger

Fresh chopped tuna tossed with spices and fresh vegetables. Grilled and served on a grilled bun with chipotle aioli, chopped lettuce, and cilantro. Served with hand tossed slaw.

Blackened Bacon Burger

½ pound seasoned ground beef burger topped with house-made blackened bacon, and Monterey Jack cheese. Served with hand tossed slaw.

Tempura Shrimp Tacos

Two flour tacos filled with tempura fried shrimp, fresh avocado, avocado cream, cabbage, cilantro, and house pickled jalapeños. Served with Mexican rice.

Crab Enchiladas Suizas

Two enchiladas filled with lump crab, black beans, grilled corn, fresh spinach, and jack cheese. Topped with a creamy tomato sauce and hand-made cotija cheese. Served with Mexican rice.

Lunch Mixed Grill

One kabob of shrimp, beef tenderloin, and hand-crafted chorizo, grilled with fresh vegetables, and served over Mexican rice. Served with key lime jalapeño and arbol chili sauces.

Key Lime Pie

Includes Iced Tea or Soft Drink

\$20 pp

Served until 4 pm only



Señor Frijoles

Appetizers

Minimum of 2 dozen per item

Bacon Wrapped Jalapeños \$1 each

Yucca Barrels

Filled with mango and jalapeño mayo. \$4 each

Shrimp Cocktail

Served with arbol pepper dipping sauce. \$5 each

Shrimp & Mahi Ceviche

Served on sea salt plantain rounds. \$4 each

Fried Oysters

Brushed with a spicy tamarind glaze. \$4 each

Mexican Crab Cakes

Avocado-tomato salsa, black bean cream, cilantro oil. \$5 each

Wings of Fire

Twice baked chicken wings with chipotle glaze (not too hot). Served with cilantro ranch on the side. \$1.50 each

Mini Tempura Shrimp Tacos

Served on fresh tortillas with avocado, avocado cream, house pickled jalapeños, shredded cabbage and chopped fresh cilantro. \$4 each

Mini Pulled Pork Tacos

Fresh tortillas, shredded cabbage, citrus pico, and chipotle sour cream. \$3 each

Pulled Chicken Taquitos

Black beans, pulled chicken, and goat cheese rolled in a mini flour tortilla and fried. \$5 each

Sugar Cane Black Grouper Skewer

Roasted and served with cilantro mint chimichurri. \$5 each

Bacon Wrapped Scallops

Served with mango beurre blanc. \$5 each

Wild Mushroom Stuffed Sopes

Crispy corn masa boats filled with savory wild mushrooms, housemade crema, and cotija cheese. \$4 each

Guacamoles

Serves 8 to 10 guests

Sun-Dried Tomato & Key Lime

House roasted tomatoes, cilantro, onion, chile serrano and fresh key lime. \$16

Lobster Mango

Fresh mango, steamed lobster chunks, citrus pico, and diced jalapeño. \$28

Roasted Garlic & Poblano

Fire roasted poblano peppers, oven roasted garlic, cilantro, onion, and fresh tomatoes. \$18

Naranja & Peanuts

Orange, pico de gallo, chile de arbol, chile de ancho, garlic, and peanuts. \$18

Smoky Chipotle Guacamole

Fresh pineapple, orange, and jicama mixed with onions, cilantro, and house pickled jalapeños. \$18

Platters

Serves 15 to 20 guests

Housemade Chicharrones

Pork rinds served with tomatillo sauce. \$24 platter

Dry Aged Beef Tenderloin

Habanero-marinated and wood grilled. Served with hand crushed grill roasted tomato and jalapeño salsa, and homemade crema. \$300

Herb Marinated Pork Loin

Guava barbecue sauce with apple mango chutney. \$125

Coconut Encrusted Mahi-Mahi

Mango salsa. \$200

Citrus Marinated Salmon

with caper key lime remoulade. \$180

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Dinner Menus

Puerto Vallarta

Loaded Nachos & Wings of Fire
(Served Family Style)

Entrée

Choice of Entrée

Tomatillo Ground Beef Tacos

Two soft flour tacos filled with tomatillo ground beef, and served "American Style" with frijoles and Mexican rice.

Steak Fajita Burrito

A large tortilla filled with citrus pico de gallo, chipotle sour cream, frijoles, and marinated beef tenderloin. Topped with ranchero sauce and Monterey jack cheese.

Enchiladas Florentine

Two spinach and chicken enchiladas, topped with Colorado sauce. Served with Mexican rice.

Taco Salad

Grilled chicken served in a tortilla bowl with lettuce, cabbage, roasted red peppers, fried onions, Monterey jack cheese, guacamole, and blackened bacon croutons.

Sopapillas - Family Style

Mexican doughnuts served with warm mangrove honey for dipping.

\$22 pp

Tampico

Queso with Chorizo

**Sun-Dried Tomato & Key Lime
Guacamole**

3 Bean & Avocado Salad

with jack cheese, and balsamic vinaigrette

Entrée

Choice of Entrée

Grill Seared Mahi

Grill seared day-boat mahi in a creamy and spicy sauce of roasted butternut and salsa negra (chipotle, roasted garlic, piloncillo). Served with mashed butternut, garlic greens, and beet strings.

Camarones Escondidos

Grilled chicken breast stuffed with shrimp and served over spinach with a chipotle-wine sauce. Served with Mexican rice.

Oaxacan Carne Asada

10 oz. Ribeye steak, black beans, sweet plantains, home-made crema, and guacamole.

White Chocolate Bread Pudding

Served with fresh berries.

\$32 pp

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Dinner Menus

Mazatlan

Mini Tempura Shrimp Taco

Served on fresh tortillas with avocado, avocado cream, house pickled jalapeños, shredded cabbage and chopped fresh cilantro.

Señor Frijoles Salad

Wild arugula, baby greens, spinach, fresh mixed berries, and mint vinaigrette. Topped with manchego cheese and edible flowers.

Entrée

Choice of Entrée

Mixed Grill

Shrimp, beef tenderloin, and chorizo grilled with fresh vegetables and served over Mexican rice.

Skillet Seared Filet Mignon

Habanero-marinated and wood grilled. Served with hand-crushed grilled roasted tomato & jalapeño salsa, and homemade crema. Served with plantains and frijoles.

Coconut Encrusted Mahi-Mahi

Served with mango salsa, sautéed vegetables and Mexican rice.

Key Lime Pie

\$36 pp

Mexico City

Wild Mushroom Sopes

Crispy corn masa boats filled with savory wild mushrooms, housemade crema, and cotija cheese.

Pozole

A Mexican soup made from roasted pork and hominy served with fresh sliced radish, cilantro, and chopped red onion.

Entrée

Choice of Entrée

Oxtail Mole

Slow roasted and topped with rich chocolate mole. Served with Mexican rice on the side.

Pan Pressed Seared Chicken

Lightly seasoned and seared chicken breast. Served with black bean salsa and fresh crema.

Skirt Steak

Marinated and grilled. Served with chimichuri, sweet plantains, and Mexican rice.

Garlic Shrimp Tamale

Jumbo shrimp served "open faced" in a garlic tamale with sautéed vegetables on the side.

Grand Marnier Flan

with caramel sauce and fresh cream.

\$38 pp

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Buffet Menus

Fajita Bar

Minimum 30 guests

Bacon-Wrapped Stuffed Jalapeños
Grilled Avocados with Cilantro Ranch
Wings of Fire
Twice baked chicken wings with chipotle glaze
(not too hot). Served with cilantro ranch on the side.
Mexican Caesar Salad
Sun-Dried Tomato & Key Lime
Guacamole
Steak and Chicken Fajitas
Frijoles & Mexican Rice
Crispy Tortilla Chips
3 Types of Salsas
Sopapillas

\$29 pp

Fiesta Grande

Minimum 30 guests

Bacon-Wrapped Stuffed Jalapeños
Shrimp and Mahi Ceviche
Pozole
A Mexican soup made from roasted pork and hominy served with fresh sliced radish, cilantro, and chopped red onion.
Jicama and Orange Salad
Grilled Fish & Turkey Mole Taco Bar
Grilled Skirt Steak
With roasted tomato and tomatillo salsas.
Chicken and Spinach Enchiladas
Topped with Colorado Sauce.
Potatoes Con Chorizo
Poblano Cream
Candied Pumpkin (in season)
Frijoles & Mexican Rice
Pumpkin Mousse with Cinnamon
Strawberry Key Lime Trifle

\$34 pp



Chef Grill

Join our chef on the back deck at Señor Frijoles while he serves your favorite items fresh from the grill. This is a grazing station where the food is served as it is prepared.

\$150 chef charge. Minimum of 30 guests.

Laredo Grill

Mexican Caesar Salad

Garden Salad

Bacon Wrapped Stuffed Jalapeños

Barbocoa Beef Brisket Tacos

Smoked Pork Shoulder

Grilled Mahi with Mango Salsa

Honey Glazed BBQ Shrimp

Grilled Mexican Corn

Frijoles & Mexican Rice

Sopapillas

Chocolate Chip Floutas with

Chocolate Sauce

\$45 pp

Veracruz Grill

Señor Frijoles Salad

Wild arugula, baby greens, spinach, fresh mixed berries, and mint vinaigrette. Topped with manchego cheese and edible flowers.

Jicama and Orange Salad

Bacon Wrapped Stuffed Jalapeños

Jumbo Shrimp Cocktail

Grilled Oysters with Tamarind Glaze

Pulled Pork Tacos

**BBQ Sushi Grade Tuna
with Spicy Avocado Cream**

**Marinated Tenderloin with
Assorted Sauces**

Grilled & Roasted Vegetables

Ranchero Potato Wedges

**Key Lime Profiteroles
with Mexican Chocolate**

Roasted Banana & Toffee Trifle

\$48 pp

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Beverages

Cash Bars

Hosted bars are paid for, on one tab, by the host. Cash bars are paid for, by the guest, as drinks are ordered.

	Hosted	Cash
House Wines	\$5.00 each	\$5.50 each
Domestic Beers	\$3.50 each	\$4.00 each
Premium Beers	\$4.50 each	\$5.00 each
Sodas, Juices, Mineral Waters	\$3.00 each	\$3.50 each

Open Bars

Best for budgeting.

Select

Smirnoff Vodka
 Tanqueray
 Bacardi Rum
 Canadian Club Whiskey
 Cutty Sark Scotch
 Jim Beam Bourbon
 Sauza Conmemorativo Tequila

Premium

Absolut Vodka
 Beefeater Gin
 Bacardi Select
 Seagrams 7
 Dewars White Label
 Jack Daniel's
 Cuervo Gold

Super Premium

Grey Goose
 Bombay Sapphire
 Mount Gay
 Crown Royal
 Glenlivet
 Makers Mark
 Patron Silver

Substitutions may be made for Premium and Super Premium bars at the discretion of management.

An additional per person cost will be added for higher priced wine selections

Open Bar Pricing Options -price per person

	Beer & Wine	House	Select	Premium	Super Premium
1 Hour	\$10	\$14	\$15	\$16	\$18
2 Hours	\$19	\$23	\$24	\$26	\$32
3 Hours	\$27	\$31	\$34	\$36	\$44
4 Hours	\$35	\$40	\$44	\$46	\$56
Additional hours	\$5	\$6	\$7	\$8	\$9

Each bar is subject to a \$75 bartender fee and a minimum of \$300 in sales.

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Common ?s

What do I need to do to secure my date?

Your date will be secured once we receive a completed guest event agreement, complete with a credit card guarantee to hold the date.

When will you need my final head count?

We need your final head count at least 4 days before your event. If we do not get a final guest count, we will charge based upon the greater of the number of guests on the signed guest agreement or the actual number of guests in attendance.

Is there a charge for a private area?

While we do not charge a fee for a "private area." We do have minimum sales requirement to "lease out" our deck and/or the restaurant, depending upon the season. However, as long as you are ordering food and beverages from us, we do not charge a location fee. If your event requires a lot of additional set-up or breakdown (you'll know if it does) our fee is typically \$25 per worker per estimated work hour for these services with a minimum of 3 hours per worker.

What if I book the deck and then we have bad weather?

Our weather cut-off is at 12 noon on the day of your event (assuming your event is after 5 pm). Noon is when you have to decide: inside or out. One of the good things about the deck at Señor Frijoles is that it is covered, so long as it is not too windy, the deck is usually a pretty safe bet.

Are Margaritas included in my bar options?

We are famous for margaritas, so— yes! Margaritas are included in all full liquor bars. So as long as you have chosen a full liquor bar, we'll have the margaritas waiting. If you have only chosen a beer and wine bar, margaritas can be added for an additional charge, it's no problem (we know your guests will love them!).

Entertainment?

While we typically do not have entertainment, we will be happy to arrange entertainment for your event.

Will there be any additional charges?

Pretty much everything needed to put on your event has been included in our menu prices or the service charge. There will be additional charges for rental items, special linen colors, entertainment, and extensive set-up as discussed above. Don't worry, we'll let you know of any additional charges far in advance.

Photos

You can take all of the photos you want during your event, but we may also take some photos for use in our promotional materials. Please be advised that we reserve the right to use photos or video of functions at Señor Frijoles.

