



BANQUET MENU

APPETIZERS

(Price Per Person)

Cheese Quesadilla

Served with Guacamole & Sour Cream

\$3.25

Chicken Quesadilla

Served with Guacamole & Sour Cream

\$4.50

Taquitos Dorado

Fried Beef Taquitos

Served with Guacamole & Sour Cream

\$4.00

Guacamole

House specialty smashed to order

\$3.75

Nachos

Tortilla Chips, Chorizo Beans, Cheddar Cheese Sauce, Jalapenos, Green Onions and Topped with Sour Cream

\$4.00

Daily Ceviche

Fresh Fish Marinated in Lemon and Lime Juice, Cilantro, Sweet Pepper, Onion and Tomatoes

\$4.50

Mexican Shrimp Cocktail

Tiger Shrimp, Avocado, Spicy Tomato Sauce and Cilantro

\$6.00

Appetizer Platter

Taquitos Dorado, Nachos and Cheese Quesadilla

\$6.00

Fish Tacos

Small Corn Tortillas with Grilled Fish, Red Cabbage, Cucumber, Mango and Cilantro

\$4.50

Papa Rellenas (Stuffed Potato Balls)

Fried Mashed Potato Balls Filled with Seasoned Ground Beef and Mojo Sauce

\$3.25

Empanada Picadillo

Chicken or Beef Empanada

\$4.00

Banquet Lunch

All lunch selections include:
Chips and Home Made Salsa,
Mexican Rice and Black or Refried Beans,
Corn or Flour Tortillas
Dessert - Flan
Non-Alcoholic Beverage (Soda, Tea or Coffee)

La Fiesta

\$17800 per person

Starter

Mixed Green House Salad

Entrée

(Select Two)

Cheese Enchiladas

Two cheese enchiladas topped with Salsa Verde

Ix- Tapa Burrito

Choice of Chicken or Carne Asada Burrito
Rice, Beans, Guacamole, Cilantro and Onion
(Wet or Dry Upon Request)

Tacos

Choice of Two
Chicken, Carne Asada, Carnitas, or Fish

Comelona

\$20.50 Per Person

Starter

Mixed Green House Salad

Entrée

(Select Three)

Chicken Enchiladas

Chicken Enchiladas Topped with Salsa Verde

Chile Relleno

Poblano Pepper Stuffed With Cheese or Beef Topped With a Red Chile Sauce

Chicken Avocado Lime Salad

Marinated Grilled Chicken, Avocado, Tomatoes, Cucumber, Jicama and Guacamole with a Lime Cilantro Dressing Served Over Baby Greens

Carnitas

Slow Cooked Boneless Pork Served with Guacamole, Onions and Cilantro

Banquet Dinner

All Dinner selections include:
Chips and Salsa,
Mexican Rice and Black or Refried Beans,
Corn or Flour Tortillas & Dessert
Non-Alcoholic Beverage (Soda, Tea or Coffee)

Rosarito

\$22.50 Per Person

First Course

Mixed Green House Salad

Entrée (Select Two)

Chicken or Cheese Enchilada

Topped with Salsa Verde

Ix-tapa Fish Tacos

Two Crispy Corn Tortillas with Grilled Fish, Red Cabbage, Chipotle Cream, Pico De Gallo, Mango and Avocado Sauce

Grilled Chicken Caesar Salad

Grilled Chicken and Romaine Spears, Fresh Parmesan, Croutons and House Made Caesar Dressing

Chile Verde

Tender Chunks of Pork in a Spicy Chile Verde Sauce

Monterrey

\$25.00 Per Person

First Course

Mixed Green House Salad

Entrée (Select Three)

Pollo en Mole Poblano

Roasted Chicken in our House Made Mole Sauce

Fajitas

Choice of Steak or Chicken

Sautéed with Spices, Fresh Tomatoes, Onion, Zucchini, Red and Green Peppers Served on a Sizzling Skillet with Guacamole

Beef Milanese

Breaded Pan-Fried Skirt Steak, Served with Sliced Avocado and Salad

Chile Relleno

Poblano Pepper Stuffed with Cheese or Beef Topped With a Red Chile Sauce

Bistec De Pollo - Chicken Steak

Tender Chicken Breast Grilled to Perfection, Topped with Mojo Sauce.
Served with White Rice, Black Beans and Fried Plantains

Los Cabos

\$27.00 Per Person

First Course

Mixed Green House Salad

Entrée (Select Three)

Carne Asada

Grilled Rib Eye Steak, Grilled Onion, Served with a Cheese Enchilada and Guacamole

Birria

Braised Beef Short Ribs Sautéed with House Special Spices

Grilled Shrimp Fajitas

Grilled Tiger Shrimp Sautéed with Spices, Fresh Tomatoes, Onion, Zucchini, Red and Green Peppers
Served on a Sizzling Skillet with Guacamole

Chicken Mole Enchiladas

Roasted Chicken and Cheese Wrapped in a Corn Tortilla and Covered with House Signature Mole Sauce

Grilled Tilapia

Served with Garlic Butter Shrimp White Rice and Seasonal Vegetables

Del Mar

\$28.50 Per Person

First Course

Mixed Green House Salad

Entrée (Select Three)

Pescado

Salmon Filet Sautéed in Garlic Lemon Butter Sauce and Topped with Shrimp

Surf and Turf Fajitas

Combination of Steak and Shrimp Sautéed with Spices, Fresh Tomatoes, Onion, Zucchini, Red and Green Peppers Served on a Sizzling Skillet with Guacamole

Tequila Lime Chicken

Chicken Marinated in Tequila, Fresh Orange and Lime Juices, Garlic and Sautéed

Carnitas

Slow Cooked Boneless Pork Served with Guacamole, Onions and Cilantro

Los Three Amigos

Combination Plate of Pork Tamale, Beef Taco and Cheese Chile Relleno

ix-tapa Grande

\$34.00 Per Person

First Course

Mixed Green House Salad

Entrée (Select Three)

Camarones Rancheros

Shrimp Sautéed in a Mexican Ranchero Sauce, Caramelized Onions, Fresh Tomatoes, Jalapenos, Cilantro and Butter, Served with White Rice

Filete Y Papas Con Rajas

Grilled Filet Mignon Medallions with Chile Pasilla Creamy Potatoes

Bistec De Pollo - Chicken Steak

Tender Chicken Breast Grilled to Perfection, Topped with Mojo Sauce. White Rice, Black Beans and Fried Plantains

Pescado

Grilled Salmon Served with a Lemon Butter Sauce, White Rice and Broccolini

Birria

Braised Beef Short Ribs Sautéed with House Special Spices

Pollo Asado (Roasted Garlic Chicken)

Roasted Chicken with Garlic & Rosemary Served with Chipotle Cream Potatoes with Corn & Sliced Pasilla Peppers

Dinner Dessert Options

(Select Two)

Banana Split

Bananas, Chocolate Sauce and Marshmallows in a Deep-Fried Tortilla Topped with Three Scoops of Ice Cream Drizzled with Chocolate Sauce and Dusted with Cinnamon

Kahlua Flan

Kahlua Flavored Mexican Flan

Mexican Bread Pudding

Mexican Sweet Bread, Raisins, Cranberries, Sautéed Bananas, Rum Flavored Cream

Large Party To Go Menu

Garden Salad - \$ 50 – Serves 18-20

Santa Fe Salad - \$90 – Serves 20

Chopped BBQ Chicken, Romaine Lettuce, Corn, Black Beans, Tomato, Cucumber, Cheddar & Mozzarella Cheese, Ranch Dressing, Garnished with Crisp Tortilla Strips and Avocado

Cheese Enchiladas - \$95 – Full Pan Serves 20-22

Chicken Enchiladas - \$140 – Full Pan Serves 20-22

Cheese Quesadilla - \$45 – Servers 20

Fajitas - Chicken \$150 – Beef \$160 Included Corn or Flour Tortilla

Mexican Rice - \$65 Full Pan Serves 20

Refried Bean - \$60 Full Pan Serves 20

Banquet and Catering Information

Booking Policy

A non-refundable 25% deposit of the estimated event total is required at the point of signing an Agreement in order to secure your event date (In the Month of December Only). Upon signing of the Agreement, we will reserve the event space and the date and immediately begin developing plans to service your event with our wonderful staff.

Cancellation Policy

After signing the Agreement, in the event of cancellation or no show on the designated date and time for said event, ix-tapa Cantina will charge your credit card a 25% of the total event cost cancellation fee.

Guaranteed Count

The number of guests used when generating the contract will be provided by the host; which should be a low-ball number of guests in which the host believes will attend as this is a guaranteed number.

The client will notify the Banquets and Catering Department with a new guaranteed number of guests three (3) days prior to the event. At that time, a **new increased** balance due will be established and that amount must be paid in full the day of the event. There will be no credit given if less than the guaranteed number of people attends. If we serve more people than the guarantee you will be presented with a revised statement at the conclusion of your event.

Services Fees

All events will be charged a 20% gratuity service fee and 9.50% CA state sales tax. All prices are subject to change without notice,

Labor Charges

Labor Charges are determined by the size and style of service that you request. Labor Charges for on-premises events are *usually* included in your per person charges. Labor Charges will be separately calculated for **Off-Site Catering Events only**, as follows:

Event Coordinator	\$25.00 per hour
Servers	\$19.00 per hour
Bartender (1 per 100 guests)	\$20.00 per hour
Overtime Room Fee	\$250.00 May be assessed

On Premises Room Charges

Room charges vary based upon the time and length, size and nature of the event. Our Banquet and Catering Department will be able to inform you of all relevant charges to factor into your banquet and catering budget. The parties are based on the number of guests and the style of service. Parties are given the designated area for approximately three hours. Length of time may be negotiated based on availability. Room Capacity 18-400 guests

Miscellaneous Charges

Corkage: You are more than welcome to bring your own wine in for your event. Our corkage fee is \$10.00 a bottle Monday - Thursday and \$15.00 a

bottle on Friday, Saturday and Sunday's. We allow a maximum of six (6) bottles to be brought in for any size event.
NO Magnums allowed when providing your own wine/champagne.

Dessert Fee / Serving: \$2.00 / plate if dessert is not purchased through ix-tapa Cantina.

Special Requests: We are open to any and all requests you may have. We can provide floral arrangements, balloons, banners, decorations, and other specialty props to help you develop a theme and celebrate your special event. Charges will vary depending on the items arranged by ix-tapa Cantina and provided to you.

Parking: We have Valet Parking available to our guests entering on Arroyo Parkway.

Dress Code: There is a strict dress code enforced at ix-tapa Cantina. We ask that our guests do not wear baggy pants (jeans are acceptable, as long as they fit correctly), no T-shirts, no logos, no baseball caps, no tennis shoes and no flip flop sandals. Please abide by this policy as it is of extreme importance to our upscale casual atmosphere.