

**Old Glory Ranch
Presents**

**Creative Creations
110 guests**

Passed Hors d'oeuvres:

Mesquite smoked and bacon wrapped quail bites
Mini mushroom, tomato, and queso fresco quesadillas topped w/ an avocado mango
relish
Salpicon de jaiba -Shredded crab meat w/ vegetables on mini chalupa shells

Salad

Citrus marinated jicama and spinach w/ tomatoes, mandarin oranges w/ roasted
bell pepper
and chile rubbed tortilla strips w/ sugared pecans
OR
Southwestern Caesar Salad

Entree 1

Bisteca Rancero Sonorenses-Sonoran Country Tenderloin Steaks
Crepas de Camaron en Chile Pasilla- Shrimp crepes w/Pasilla sauce
Stewed green beans and carrots
Grandmas corn pudding

Entree 2

Pollo Stillo Guanajuato- Chicken Guanajuato
Pecan and pine nut crusted Redfish w/ Papaya pico de gallo
Arroz blanco w/ plantain
Grilled tomatoes and julienned carrots