



Plated Menu 07

Morelos

Appetizers

*Homemade Red Chile Salsa
Fresh Homemade Guacamole
Fresh Tostadas
Assorted Mini Chimichangas
(Carne Adovada, Roast Beef & Chicken)
Chicken & Roast Beef Taquitos*

Entrée Choice

Baked Salmon Norteño

*Norwegian salmon baked seasoned with fresh dill garnished
with pineapple mango pico de gallo*

Pollo Monterey

*Broiled marinated chicken breast topped with
aged cheddar & Monterey Jack cheese, sliced avocado & Hatch chile con queso.*

Broiled Chipotle Pork Tenderloin(spicy)

*Tender pork tenderloin rubbed with roasted garlic, chipotle,
& cracked black pepper. Broiled to perfection. Served with grilled papitas instead of rice.*

Plato Morelos Combo

*An extravaganza of Mexican specialties starting with a New Mexican Hatch chile relleno,
carne adovada (pork marinated in red chile), a grilled crisp carne asada taco,
a tamale with Hatch red chile & a blue corn chicken enchilada with Hatch green chile.*

Dessert Choice

*Mexican Fried Ice Cream in a cinnamon sugar shell
Garduño's Award Winning Flan
Strawberry Sopapilla with vanilla ice cream & whipped cream*

\$38.00 per person

Please include an additional customary 20% service charge and applicable sales tax



Plated Menu 07

Nuevo León

Appetizers

*Homemade Red Chile Salsa
Fresh Homemade Guacamole
Fresh Tostadas
Assorted Mini Chimichangas
(Carne Adovada, Roast Beef & Chicken)
Chicken & Roast Beef Taquitos*

Entrée Choice

Garduño's Sea Bass

*A boneless filet of sea bass hand rubbed with fresh herbs & spices.
Lightly topped with fresh bread crumbs & presented on a bed of wild rice
topped with a spinach cream sauce.*

Pollo Monterey

*Broiled marinated chicken breast topped with aged cheddar &
Monterey Jack cheese, sliced avocado & Hatch chile con queso.*

Broiled Chipotle Pork Tenderloin (spicy)

*Tender pork tenderloin rubbed with roasted garlic, chipotle,
& cracked black pepper. Broiled to perfection. Served with grilled papitas instead of rice.*

Slow Roasted Prime Rib

*A 12 oz cut of aged chipotle rubbed prime rib
served with horseradish and au jus. Served with grilled papitas instead of rice.*

Dessert Choice

*Mexican Fried Ice Cream in a cinnamon sugar shell
Garduño's Award Winning Flan
Garduño's Chef's Select Cheesecake*

*\$45.00 per person
minimum of 30 people for prime rib
if less than 30 people, may substitute prime rib for a different dish*

Please include an additional customary 20% service charge and applicable sales tax



Plated Menu 07

Sinaloa

Appetizers

*Homemade Red Chile Salsa
Fresh Homemade Guacamole
Freshly Prepared Tostadas
Carne Adovada, Roast Beef & Chicken Chimichangas
Chicken & Roast Beef Taquitos*

Entrée Choice

Baked Salmon Norteño

*Norwegian salmon baked seasoned with fresh dill garnished
with pineapple mango pico de gallo*

Pollo Monterey

*Broiled marinated chicken breast topped with
aged cheddar & Monterey Jack cheese, sliced avocado & Hatch chile con queso.*

Broiled Chipotle Pork Tenderloin (spicy)

*Tender pork tenderloin rubbed with roasted garlic, chipotle, and cracked black pepper.
Broiled to perfection. Served with grilled papitas instead of rice.*

Carne Picada en Rajas

Strips of New York steak grilled with onions & peppers.

Dessert Choice

*Mexican Fried Ice Cream in a cinnamon sugar shell
Garduño's Award Winning Flan
Strawberry Sopapilla with vanilla ice cream & whipped cream*

\$45.00 per person

Please include an additional customary 20% service charge and applicable sales tax



Plated Menu 07

Tobasco

☞Appetizers☞

*Homemade Red Chile Salsa
Fresh Homemade Guacamole
Fresh Tostadas
El Pequeño Aperitivo*

Miniature chicken flautas, tacos, and carne adovada chimichangas

☞Entrée Choice☞

Pollo Monterey

Broiled marinated chicken breast topped with aged cheddar & Monterey Jack cheese, sliced avocado & Hatch chile con queso.

Baked Salmon Norteño

Norwegian salmon filet with pineapple mango pico de gallo accompanied with a blue corn crab & shrimp filled enchilada, calabacitas & Spanish rice.

Los Colores Enchiladas

One chicken enchilada with green chile, one machaca enchilada with chile con queso, & one cheese enchilada with red chile. Served with Spanish rice & refried beans.

Garduño's Award Winning Pan Roast

Sautéed lobster, king crab, jumbo shrimp & scallops in a white wine cream sauce with saffron white rice & lavosh.

☞Dessert Choice☞

Mexican Fried Ice Cream in a cinnamon sugar shell

Garduño's Award Winning Flan

Taco Chocolate de Fresca

chocolate taco with strawberries & cream cheese filling garnished with whipped cream, strawberries & toasted coconut shavings

\$50.00 per person

Please include an additional customary 20% service charge and applicable sales tax

**8787 N Scottsdale Road • Scottsdale, AZ 85253 • 480 607 9222
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Plated Menu 07

Veracruz

🌀Appetizers🌀

Homemade Fire Roasted Salsa

Homemade Red Chile Salsa

Fresh Homemade Guacamole

Freshly Prepared Tostadas

Bacon Wrapped Shrimp with a Chipotle Cream Sauce

Ceviche (seafood marinated in fresh citrus, pico de gallo, and cocktail sauce)

Favoritos (chicken & beef taquitos, chicken quesadillas, chicken, roast beef & carne adovada chimichangas)

🌀Entrée Choice🌀

Pollo Monterey

Broiled marinated chicken breast topped with aged cheddar & Monterey Jack cheese, sliced avocado & Hatch chile con queso.

Baked Salmon Norteño

Norwegian salmon filet with pineapple mango pico de gallo accompanied with a blue corn crab & shrimp filled enchilada, calabacitas & Spanish rice.

Broiled Chipotle Pork Tenderloin (spicy)

Tender pork tenderloin rubbed with roasted garlic, chipotle, and cracked black pepper. Broiled to perfection. Served with grilled papitas, calabacitas & honey corn cake.

Garduño's Award Winning Pan Roast

Sautéed lobster, king crab, jumbo shrimp & scallops in a white wine cream sauce with saffron white rice & lavosh.

🌀Dessert Choice🌀

Mexican Fried Ice Cream in a cinnamon sugar shell

Garduño's Award Winning Flan

Taco Chocolate de Fresca

chocolate taco with strawberries & cream cheese filling garnished with whipped cream, strawberries & toasted coconut shavings

\$55.00 per person

Please include an additional customary 20% service charge and applicable sales tax