We now offer free online invitations!

It is an easy way to keep track of who will be at your fiesta!

Call for more information (201) 848-4088

Limited Dinner Menu A

Guacamole, Salsa and Chips

entree choices:

Double Combination

Chili Taco and Pulled Chicken Burrito served with Mexican rice and refried beans

Blue Moon Burger/Cheeseburger

served with french fries

Chicken Ranchero Sandwich

grilled marinated chicken breast on a kaiser roll, served with french fries, lettuce, onions, pickles, and a side of ranchero sauce

Create Your Own Giant Burrito

a giant burrito stuffed with refried beans, Mexican rice and cheese with an additional choice of chili, pulled chicken or mixed veggies served with guacamole and/or sour cream

SODA, ICED TEA, COFFEE AND TEA

\$17.50 per person plus tax and gratuity (20%)

Limited Dinner Menu B

Chips and Salsa

entree choices:

Blue Moon Fajitas

your choice of: chicken, beef or vegetable fajitas served with sauteed peppers & onions, Mexican rice, refried beans, tortillas, sour cream and/or guacamole

Tacos Barbacoa

shredded beef and nopales topped with chopped onions, cilantro and queso fresco served in white corn tortillas with Mexican rice and refried beans

Fiesta Salad

strips of honey lime chicken mixed with romaine lettuce, tomatoes, cucumbers, green peppers, black beans, and corn served with our house dressing

The Chicken Moon

a giant burrito stuffed with pulled chicken, refried beans, Mexican rice and muenster cheese served with guacamole and/or sour cream

SODA, ICED TEA, COFFEE AND TEA

\$18.25 per person plus tax and gratuity (20%)

Limited Dinner Menu C

Mixed Appetizer Platter

chicken taquitos, full moon taquitos and jalapeno poppers served family style

entree choices:

Blue Moon Fajitas

your choice of: chicken, beef or vegetable fajitas served with sauteed peppers & onions, Mexican rice, refried beans, tortillas, sour cream and/or guacamole

Pollo De La Selva

chicken breast in our delectable honey lime sauce and topped with an array of mangos, black beans, plantains and avocado, served with Mexican rice

Tacos Carnitas

slow cooked pork sauteed with salsa borracho and topped with chopped onions, cilantro and queso fresco, served in white corn tortillas,

Mexican rice and refried beans

Fiesta Salad

strips of honey lime chicken mixed with romaine lettuce, tomatoes, cucumbers, green peppers, black beans, and corn served with our house dressing

SODA, ICED TEA, COFFEE AND TEA

\$25.00 per person plus tax and gratuity (20%)

Limited Dinner Menu D

choose one appetizer to serve:

Cup of Chicken Tortilla Soup, Cup of Chili or House Salad

entree choices:

Fish Tacos

breaded fried tilapia filets served in three white corn tortillas with lettuce, mango salsa and our homemade lime-cilantro dressing, served with black beans and Mexican rice

Ensalada Cozumel

strips of honey lime chicken mixed with romaine lettuce, mango salsa, snow peas, mandarin oranges, tortilla strips and fried plantains - served with citrus vinaigrette dressing

Club Quesadilla

chicken, avocado, muenster cheese, bacon and pico de gallo all baked between two flour tortillas and served with sour cream or guacamole

Blue Moon Fajitas

your choice of: chicken, beef or vegetable fajitas served with sauteed peppers & onions, Mexican rice, refried beans, tortillas, sour cream and/or guacamole

SODA, ICED TEA, COFFEE AND TEA

\$24.75 per person plus tax and gratuity (20%)

Limited Dinner Menu E

choose one appetizer served family style:

Calamari, Mini Crab Cakes, Moon Wings and Jalapeno Poppers

entree choices:

Baja Chicken Tacos

a little sweet and a little spicy, breaded chicken tossed with a sweet & spicy chipotle honey glaze served in warm flour tortillas and topped with lettuce, pico de gallo, a drizzle of ranch dressing, Mexican rice and refried beans

Camerones Tropical

a giant sundried tomato tortilla overstuffed burrito with shrimp, chopped pineapple, avocado, mango salsa, black beans and Mexican rice

Blue Moon Fajitas

your choice of: chicken, beef or vegetable fajitas served with sauteed peppers & onions, Mexican rice, refried beans, tortillas, sour cream and/or guacamole

Pollo De La Selva

chicken breast in our delectable honey lime sauce and topped with an array of mangos, black beans, plantains, and avocado served with Mexican rice

SODA, ICED TEA, COFFEE AND TEA

\$27.95 per person plus tax and gratuity (20%)

Limited Dinner Menu F

Guacamole, Salsa and Chip

choose one appetizer to serve family style:

Puebla Eggrolls, Pulled Pork Taquitos or Buffalo Chicken Nachos

entree choices:

Crab Enchiladas

two enchiladas stuffed with fresh crab meat smothered with melted cheese, shredded lettuce and our homemade tomatillo sauce served with Mexican rice and refried beans

Grilled Burrito Platter

two burritos stuffed with grilled chicken, sliced avocado and melted cheese, topped off with a tomatillo sauce and served with black beans and Mexican rice

Blue Moon Fajitas

your choice of: chicken, beef or vegetable fajitas served with sauteed peppers & onions, Mexican rice, refried beans, tortillas, sour cream and/or guacamole

Ensalada Rancheros

grilled steak tips that are tossed in our ranchero sauce mixed with shredded cheese, grape tomatoes and sliced avocado, served over mixed greeens with our spicy chipotle ranch dressing

SODA, ICED TEA, COFFEE AND TEA

\$28.00 per person plus tax and gratuity (20%)

Limited Dinner Menu G

(vegetarian)

Guacamole, Salsa and Chips

entree choices:

Fish Tacos

breaded fried tilapia filets served in three white corn tortillas with lettuce, mango salsa and our homemade lime-cilantro dressing, served with black beans and Mexican rice

Burrito Nopales

two burritos stuffed with cactus and refried beans then topped with queso and salsa and served with sides of mixed veggies and Mexican rice

Vegetable Fajitas

grilled vegetables served with black beans, Mexican rice, whole wheat tortillas, guacamole and sour cream

The Veg Head Burrito

fresh grilled vegetables, black beans, Mexican rice, and muenster cheese all wrapped up in a spinach tortilla

SODA, ICED TEA, COFFEE AND TEA

\$20.95 per person plus tax and gratuity (20%)