

TÍO TOMATILLO'S COCINA

CLASSIC MENU

SALADS

Choice of One

House Salad

Mixed Greens tossed with tomatoes, red onions, garnished with red cabbage and carrots
Served with raspberry vinaigrette, Italian, or Ranch dressing, or Balsamic vinaigrette

Caesar Salad

Romaine Lettuce with seasoned Croutons and aged Parmesan cheese.
Tossed with Caesar Dressing

Salad Primavera

Mixed spring greens garnished with sliced strawberry, golden raisins, and shaved almonds.
Served with Raspberry or Champagne Vinaigrette

Salad Villa María

Romaine lettuce tossed with fresh slices of jicama, pepitas and Cotija cheese.
Served with Cilantro, or Chipotle Ranch Dressing.

Dinner Rolls included

ENTRÉES

Pasta Two Ways

Pasta with choice of Chicken Alfredo or beef Bolognese sauce.

Chicken Marsala

Chicken breast filet robed in a creamy Marsala Wine and mushroom sauce.

Chicken Picatta

Chicken breast filet dressed in a buttery lemon sauce with capers.

Baked Salmon

With choice of citrus-caper sauce or garlic-butter sauce.
Price varies upon market value.

VEGETABLES

Choice of one.

Seasonal Vegetables

Zucchini, yellow squash, broccoli and carrots sautéed in a garlic-herb sauce.

Savory Green Beans

Green beans sautéed with garlic, shallots, & bacon

Glazed Carrots

Glazed in a buttery garlic and herb sauce

STARCH

Choice of one.

Roasted Mediterranean Vegetables

A mix of zucchini, yellow squash, bell peppers, onion, and carrots, tossed in olive oil and herbs.

Garlic Mashed Potatoes
Herb-Roasted Potatoes
Pasta with garlic and butter sauce
Rice Pilaf
Wild Rice

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MEXICAN MENU

Includes: Choice of entrees, rice, refried Pinto or black beans, chips, tortillas and our traditional salsas.

Beef Barbacoa

Shredded beef slowly cooked in our family recipe garnished with cilantro, onions, and lemon slices.

Beef Birria

Stewed meat simmered to perfection in a delicious broth, served with cilantro, onions, and lemon slices.

Carnitas

Shredded roasted pork accompanied with cilantro, onions, and lemon slices.

Chicken or Beef Fajitas

Seasoned beef or chicken with sautéed onions and bell peppers.

Chicken Mole

Breast of chicken topped with one of the following Mole sauces: pipian, green, poblano, or sweet.

Chiles en Nogada

Poblano peppers stuffed with meat and topped with a walnut cream sauce; garnished with pomegranate seeds. Seasonal.
Additional charge per person applies.

Chile Verde

Chunks of tender pork stewed in a green tomatillo sauce.

Enchiladas

Traditional cheese or chicken enchiladas either in red or green sauce.

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*Additional menu items are available.
Please inquire.*

TACO SERVICE

*Includes 3 Protein Choices,
Rice, refried Pinto or black beans, chips, condiments and salsa bar*

Asada
Al Pastor
Braised Beef

Carnitas
Chicken
Chorizo

Grilled Vegetables
Rajas
Quesadillas

Other choices available, please inquire.

Our approach: *provide good food from the highest quality ingredients; keep it simple and make it delicious.*

Contact us with find out how we can help you plan your next event!

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