Las Palmas Grill

Banquet Menu

Breakfast

Continental Breakfast $10.95

Assorted pastries, coffee, hot tea and orange juice

Executive Continental Breakfast $12.95

Assorted pastries, assorted whole fruit, yogurt, coffee, hot tea and orange juice

Breakfast Burritos $42/dozen

Hand held burritos filled with scrambled eggs, potatoes, cheddar cheese, and your choice of bacon or sausage, choice of green or red chile.
Smothered, served on a plate add $2/person

Breakfast Buffet $15.95/person

Fluffy scrambled eggs, country style potatoes, cheddar cheese, Las Palmas homemade salsa, choice of bacon or sausage, choice of toast or tortillas and fresh seasonal fruit. Includes coffee and orange juice.

Appetizers

Mozzarella Sticks
Served with homemade marinara sauce and tangy homemade Ranch dressing.

Zucchini Sticks
Crunchy zucchini sticks served with tangy homemade Ranch dressing.

Rolled Tacos
Served with Las Palmas homemade salsa, guacamole and sour cream.

Mini Tamales
Green chile chicken and cheese tamales served with Las Palmas homemade salsa, guacamole and sour cream.

Jalapeño Poppers
Peppers stuffed with cheddar cheese, lightly breaded and fried to a golden brown. Served with homemade Ranch dressing.

Meatballs
Served with your choice of BBQ, Marinara, or Swedish sauces.

Dinner Selections

The selections below are served with two sides, salad, choice of dressings and dinner rolls.

All menu packages can be ordered for lunch or dinner.

Mexican Feast **Our House Specialty** $17.95

Your choice of two types of enchiladas: green chile chicken, red chile beef, or red/green cheese served with Spanish rice, pinto beans, chips, Las Palmas homemade salsa, and guacamole.

Taco Bar $15.95

Crispy taco shells filled with seasoned ground beef, cheddar cheese, lettuce, tomato, onion, Las Palmas homemade salsa, sour cream and guacamole.

Chicken Parisienne $17.95

Juicy chicken breast simmered in a tangy sour cream, mushroom, sherry sauce topped with smoky paprika.

Country Style Chicken Kiev $17.95

Chicken breast lightly breaded with savory herbs and parmesan cheese, smothered with a white wine butter sauce.

Dinner Selections

Chicken Parmigiana $17.95

A delicious medley of breaded chicken, hearty tomato sauce, and savory mozzarella cheese.

Chicken Marsala $17.95

An amazing Italian dish made from chicken breasts, mushrooms, and Marsala wine.

Chicken Fettuccini Alfredo $17.95

Al dente noodles served with homemade Alfredo sauce and an Italian herbed chicken breast.

Herbed Chicken $17.95

Incredibly tender and juicy chicken breast bathed in a savory herbed butter.

Chicken Cordon Bleu $18.95

Tender chicken breast stuffed with ham and Swiss cheese, lightly breaded and baked to perfection.

Dinner Selections

Meat or Meatless Lasagna or Baked Ziti $16.95

   Al dente noodles layered with a variety of Italian cheeses and homemade marinara sauce.

Spaghetti and Meatballs $16.95

   Homemade marinara sauce served over juicy meatballs and topped with shaved parmesan.

Intoxicated Pork $19.95

   Juicy pork tenderloin served with a tangy, robust red wine sauce.

Glazed Ham $19.95

   Baked ham with a rich and thick glaze.

BBQ $24.95

   Your choice of two meats: beef brisket, pulled pork, chicken.

N.Y. Strip Steak $29.95

   A ten-ounce steak seasoned and grilled to perfection.

Side Dishes

Baked potatoes with butter and sour cream

Mashed potatoes

Mashed sweet potatoes with butter and brown sugar

Calabacitas

Green chile cheese hominy

Cole slaw

Potato salad

Pasta salad

Seasonal fruit

Rice pilaf

Seasonal vegetables

Spanish rice

Pinto beans

Scalloped potatoes

Drinks

Iced tea, lemonade, soft drinks, coffee, hot tea, juice, water

Desserts

Please inquire