



MEXICAN  
CUISINE



## Family-Style Meals

### Menu 1

**\$36.00 per guest**

#### **STARTERS**

##### **Chips and Salsa**

Fire roasted and Handcrafted Salsa and Fresh Corn Chips

##### **Guacamole de Lujo**

Hass Avocados, Sun Dried Tomatoes, Cilantro,  
Fresh Lime, Onion, Serrano Chile

##### **Taquitos**

Braised Beef Taquitos with Guajillo Salsa

#### **ENTRÉES**

*All entrées are served with frijoles maneados and red chile rice*

##### **Enchiladas Oaxaquenas**

Fresh Corn Tortillas Cooked with Tangy Red Chile Sauce Rolled with Chicken, Poblano and Onion  
Finished with Oaxaca and Chihuahua Cheese, Diced Onion, and Cilantro

##### **Tacos al Carbon**

"Roll-Em" Yourself Soft Tacos of:

Garlic-Lime Marinated Chicken Breast

Or

Red Chile Rubbed Skirt Steak

#### **DESSERT**

##### **Flan del Dia**

*Taco Options must be Pre-Selected Prior to Event*

**MENU NOT AVAILABLE ON GRAND GARDEN ARENA EVENT NIGHTS**



## Family-Style Meals

### Menu 2

**\$38.00 per guest**

#### **STARTERS**

##### **Chips and Salsa**

Fire Roasted and Handcrafted Salsa and Fresh Corn Chips

##### **Guacamole de Lujo**

Hass Avocados, Sun Dried Tomatoes, Cilantro,  
Fresh Lime, Onion, Serrano Chile

##### **And Choice of Starters:**

##### **Empanadas de Pollo**

Crispy Empanadas of Braised Chicken, with Red Chile, Green  
Onion and Cheese; Served with Ancho Tomatillo Salsa

Or

##### **Diego House Salad**

Romaine Hearts, Roasted Poblano & Cilantro Dressing, Chayote Squash  
and Carrots Tossed in Guajillo Cava Garnished with Sundried Tomatoes and Queso Fresco

#### **ENTRÉES**

*All entrées are served with frijoles maneados and red chile rice*

##### **Pollo al Horno con Mole Rojo**

Wood-Oven Roasted Chicken with Oaxacan Red Mole  
Red Chile Rice, Sautéed Spinach, Toasted Sesame Seeds

##### **Chile Rellenos**

Soufflé Battered Chile Relleno,  
One Stuffed with Chihuahua Cheese and One Stuffed with Braised Beef

#### **DESSERT**

##### **Tres Leches Cake**

Or

##### **Flan del Dia**

***Starter Options & Dessert must be Pre-Selected Prior to Event***

**MENU NOT AVAILABLE ON GRAND GARDEN ARENA EVENT NIGHTS**



## Family-Style Meals

### Menu 3

\$42.00 per guest

#### STARTERS

##### **Chips and Salsa**

Fire Roasted and Handcrafted Salsa and Fresh Corn Chips

##### **Guacamole de Lujo**

Hass Avocados, Sun Dried Tomatoes, Cilantro,  
Fresh Lime, Onion, Serrano Chile

##### **Chicken Salad**

Smoked Chicken Breast, Mixed Baby Greens, Tossed in a Roasted  
Serrano Mustard Vinaigrette, with Toasted Almonds, Sangria Poached Raisins, and Sesame Seeds

#### **And Choice of Starters:**

##### **Tamale**

Green Chile and Cheese Tamale with Salsa Verde, Crema and Queso Fresco

Or

##### **Queso Fundido con Chorizo**

Melted Oaxacan and Chihuahua Cheese with House Made Chorizo Sausage, Roasted Poblano Chile Rajas

#### ENTRÉES

*All entrées are served with frijoles maneados and red chile rice*

##### **Pollo al Horno con Mole Rojo**

Wood-Oven Roasted Chicken with Oaxacan Red Mole  
Red Chile Rice, Sautéed Spinach, Toasted Sesame Seeds

#### **And Choice of Second Entree:**

##### **Cochinita Pibil**

Yucatecan Style Pork Marinated in Achiote and Orange, Slow Cooked  
in Banana Leaves with Poblano Rajas, & Pickled Red Onions

Or

##### **Camaron a la Diabla**

Grilled Red Chile Marinated Gulf Shrimp with Spinach, Corn  
and Fiery Red Chile Salsa

#### DESSERT

#### **Choice of Desserts:**

##### **Tres Leches Cake**

Or

##### **Flan del Dia**

**Starter Options, Entrée Options, & Dessert Must be Pre-Selected Prior to Event**



## Family-Style Meals

### Menu 4

**\$46.00 per guest**

#### **STARTERS**

##### **Chips and Salsa**

Fire Roasted and Handcrafted Salsa and Fresh Corn Chips

##### **Guacamole de Lujo**

Hass Avocados, Sun Dried Tomatoes, Cilantro,  
Fresh Lime, Onion, Serrano Chile

##### **Empanadas de Pollo**

Crispy Empanadas of Braised Chicken, with Red Chile, Green  
Onion and Cheese; Served with Ancho Tomatillo Salsa

##### **And Choice of Starters:**

##### **Camaróns al Tequila**

Grilled Shrimp with Gold Tequila Glaze, Avocado, Grilled Mango, Salsa Mexicana  
Or

##### **Diego Seafood Cocktail**

Grilled Lobster Tail, Citrus Poached Shrimp & Scallops, and Lump Crab, with a Chipotle Cocktail Sauce

#### **ENTRÉES**

*All entrées are served with frijoles maneados and red chile rice*

##### **Carne Asada a la Oaxaca**

Boneless Beef Rib Eye Steak Marinated in Red Chile Adobo, Grilled Over a Mesquite Fire,  
Mole Coloradito and Tequila Laced Roasted Cactus and Onion Salsa

##### **And Choice of Entrees:**

##### **Camaron a la Diabla**

Grilled Red Chile Marinated Gulf Shrimp with Spinach, Corn,  
and Fiery Red Chile Salsa

Or

##### **Salmon Veracruz**

Pan Roasted Atlantic Salmon, Sautéed Chayote & Carrot, Roasted Tomato, Green Olive & Caper Sauce

#### **DESSERT TASTING**

Chef's Seasonal Selection of Diego Desserts

***Starter Options & Entrée Options must be Pre-Selected Prior to Event***



## Family-Style Meals

### WEDDING PACKAGE

\$50.00 per guest

Includes MGM Grand Sparkling Wine Toast

With 2 hours of Beverage Package 1: \$90.00 per guest  
With 2 hours of Sangria and Beer Package 2: \$80.00 per guest

#### STARTERS

##### Chips and Salsa

Fire Roasted and Handcrafted Salsa and Fresh Corn Chips

##### Guacamole de Lujo

Hass Avocados, Sun Dried Tomatoes, Cilantro,  
Fresh Lime, Onion, Serrano Chile

##### Chicken Salad

Smoked Chicken Breast, Mixed Baby Greens, Tossed in a Roasted Serrano Mustard Vinaigrette,  
with Toasted Almonds, Sangria Poached Raisins, and Sesame Seeds

##### And Choice of Starters:

##### Tamales

Green Chile and Cheese Tamale with Salsa Verde, Crema and Queso Fresco

Or

##### Queso Fundido con Chorizo

Melted Oaxacan and Chihuahua Cheese with House Made Chorizo Sausage, Roasted Poblano Chile Rajas

Or

##### Camarones al Tequila

Grilled Shrimp with Gold Tequila Glaze, Avocado, Grilled Mango, Salsa Mexicana

#### ENTRÉE

All entrées are served with frijoles maneados and red chile rice

##### Pollo al Horno con Mole Rojo

Wood-Oven Roasted Chicken with Oaxacan Red Mole  
Red Chile Rice, Sautéed Spinach, Toasted Sesame Seeds



***And Choice of Second Entrée:***

**Carne Asada a la Oaxaca**

Boneless Beef Rib Eye Steak Marinated in Red Chile Adobo, Grilled Over a Mesquite Fire,  
Mole Coloradito and Tequila Laced Roasted Cactus and Onion Salsa

Or

**Camaron a la Diabla**

Grilled Red Chile Marinated Gulf Shrimp with Spinach, Corn  
and Fiery Red Chile Salsa

**WEDDING CAKE**

(Prices may vary depending on cake selection – please see details below)

**Type of Cake:**

White – Chocolate - Alternate Layered – Carrot\*- Other

**Cake Filling:**

Bavarian Cream - Dark Chocolate Mouse - White Chocolate Mouse  
Chocolate Cream - Lemon Cream – Strawberry – Raspberry - Mixed Berry - Other

**Icing:**

Butter Cream - Chocolate Butter Cream - White Whipped Topping –  
Rolled Fondant - Dark Chocolate - White Ganache

Bride and Groom Topper\*

Fresh Flowers Top Only\*

Fresh Flowers Top plus Additional Tiers\*

\*Additional Charges will apply

***Starter Options, Entrée Options and Cake Options must be Pre-Selected Prior to Event***



## Plated Menu

### Menu 1

\$47 per guest

#### STARTERS

##### Served Family Style

##### **Chips and Salsa**

Fire Roasted and Handcrafted Salsa and Fresh Corn Chips

##### **Guacamole de Lujo**

Hass Avocados, Sun Dried Tomatoes, Cilantro,  
Fresh Lime, Onion, Serrano Chile

##### **Taquitos**

Braised Beef Taquitos with Crema, Onion, Cilantro,  
Queso Fresco, Guajillo Salsa

##### **Diego House Salad**

Romaine Hearts, Roasted Poblano & Cilantro Dressing, Chayote Squash and  
Carrots Tossed in Guajillo Cava Garnished with Sundried Tomatoes and Queso Fresco

#### ENTRÉE

**All Entrees are served with Frijoles Maneados and Red Chile Rice  
Served Individually as a Combo**

***Entree Option must be Pre-Selected Prior to Event***

##### **Braised Beef Enchiladas and Shrimp Diablo**

Roasted Tomato Braised Beef Rolled in Fresh Corn Tortillas with Oaxacan Red Chile Sauce  
Grilled Red Chile Marinated Gulf Shrimp with Spinach, Corn, and Fiery Red Chile Salsa

##### **Pollo Horno con Mole and Chile Rellenos**

Wood-Oven Roasted Chicken with Oaxacan Red Mole, Spinach, Crispy Potatoes, and Sesame Seeds  
Twin Souffle Battered Chile Rellenos. One Filled with Chihuahua Cheese and One with Serrano Braised Beef

##### **Salmon Veracruz and Carne Asada a la Oaxaca**

Pan Roasted Atlantic Salmon, Roasted Tomato, Green Olive & Caper Sauce, Sautéed Chayote & Carrot  
Mesquite Grilled Rib Eye Steak Marinated in Red Chile Adobo with Mole Coloradito and Tequila Laced Cactus

#### DESSERT

***Dessert Option must be Pre-Selected Prior to Event***

##### **Tres Leches Cake**

Or

##### **Flan del Dia**



## Reception Menu 1

Menu is designed for two hours of service

### Service Family Style

#### At the Table

#### Chips and Salsa

Fire roasted and Handcrafted Salsa and Fresh Corn Chips

#### Guacamole de Lujo

Hass Avocados, Sun Dried Tomatoes, Cilantro,  
Fresh Lime, Onion, Serrano Chile

#### Hand Passed

#### Taquitos

Braised Beef Taquitos with Crema, & Guajillo Salsa

#### Camarónes al Tequila

Grilled Shrimp with Gold Tequila Glaze, Avocado, Grilled Mango, Salsa Mexicana

#### Empanadas de Pollo

Crispy Empanadas of Braised Chicken, With Red Chile, Green  
Onion and Cheese; Served With Ancho Tomatillo Salsa

**\$24.00 per guest**

**MENU NOT AVAILABLE ON GRAND GARDEN ARENA EVENT NIGHTS  
UNLESS ACCOMPANIED WITH PURCHASE OF 1 HR. BEVERAGE PACKAGE**



## Reception Menu 2

Menu is designed for two hours of service

### Service Family Style

#### At the Table

#### **Chips and Salsa**

Fire roasted and Handcrafted Salsa and Fresh Corn Chips

#### **Guacamole de Lujo**

Hass Avocados, Sun Dried Tomatoes, Cilantro,  
Fresh Lime, Onion, Serrano Chile

#### Hand Passed

#### **Camarones al Tequila**

Grilled Shrimp with Gold Tequila Glaze, Avocado, Grilled Mango, Salsa Mexicana

#### **Diego Seafood Cocktail**

Grilled Lobster Tail, Citrus Poached Shrimp & Scallops, and Lump Crab, with a Chipotle Cocktail Sauce

#### **Tostadas de Carnitas**

Crispy Tostadas Of Pork Carnitas with Black Beans, Avocado Crema And Salsa Mexicana

#### **Empanadas de Pollo**

Crispy Empanadas Of Braised Chicken, With Red Chile, Green  
Onion And Cheese; Served with Ancho Tomatillo Salsa

#### **Taquitos**

Braised Beef Taquitos with Crema & Guajillo Salsa

**\$36.00 per guest**

**MENU NOT AVAILABLE ON GRAND GARDEN ARENA EVENT NIGHTS  
UNLESS ACCOMPANIED WITH PURCHASE OF 1 HR. BEVERAGE PACKAGE**



## Reception Menu 3

Menu is designed for two hours of service

### Service Family Style

#### At the Table

##### **Chips and Salsa**

Fire roasted and Handcrafted Salsa and Fresh Corn Chips

##### **Guacamole de Lujo**

Hass Avocados, Sun Dried Tomatoes, Cilantro,  
Fresh Lime, Onion, Serrano Chile

#### Hand Passed

##### **Gorditas de Puerco**

Achiote Braised Pork with Tomato Serrano Salsa

##### **Taquitos de Res**

Shredded Beef Taquitos with Sour Cream & Guajillo Salsa

##### **Empanadas de Pollo**

Crispy Empanadas of Braised Chicken, With Red Chile, Green  
Onion and Cheese; Served With Ancho Tomatillo Salsa

##### **Camarones al Tequila**

Cool Grilled Shrimp with Golden Tequila Glaze, Avocado, Grilled Mango, Salsa Mexicana

##### **Tacos de Langosta al Mojo de Ajo**

Roasted Garlic Grilled Lobster Tail Tacos with A Roasted Tomato Molcajete Salsa,  
In A Mini Crispy Corn Taco Shell

**\$42.00 per guest**



## Buffet Menu 1

**Minimum of 40 or more persons for Buffet Menu**

**Maximum of 3 Stations for 280 Guests**

Menu is Designed for Two Hours of Service

### Displayed Appetizers

#### Chips and Salsa

Fire Roasted and Handcrafted Salsa and Fresh Corn Chips

#### Guacamole de Lujo

Hass Avocados, Sun Dried Tomatoes, Cilantro,  
Fresh Lime, Onion, Serrano Chile

#### Taquitos

Braised Beef Taquitos with Crema, Onion, Cilantro,  
Queso Fresco, Guajillo Salsa

AND

#### Select One of the 2 Cold Options:

#### Diego House Salad

Romaine Hearts, Roasted Poblano & Cilantro Dressing, Chayote Squash and Carrots Tossed in Guajillo Cava  
Garnished with Sundried Tomatoes and Queso Fresco

Or

#### Camarónes al Tequila

Grilled Shrimp with Gold Tequila Glaze, Avocado, Grilled Mango, Salsa Mexicana

### Displayed Entrées

#### Enchiladas Oaxaquenas

Fresh Corn Tortillas Cooked with Tangy Red Chile Sauce Rolled with Chicken, Poblano and Onion  
Finished with Oaxaca and Chihuahua Cheese, Diced Onion, and Cilantro

#### Build Your Own Tacos

Fresh Hand Made Corn Tortillas with

#### Select One of the 2 Taco Options:

#### Braised Beef Barbacoa

Roasted Tomato and Serrano Chile Braised Beef

Or

#### Pork Carnitas

Lime Marinated Braised Pork Shoulder

#### Red Bean Maneados

#### Ancho Rice

### Dessert Display

#### Chefs Seasonal Flan

Or

#### Tres Leches

**\$46 per person**



## Buffet Menu 2

**Minimum of 40 or more persons for Buffet Menu**

**Maximum of 3 Stations for 280 Guests**

Menu is Designed for Two Hours of Service

### Displayed Appetizers

#### Chips and Salsa

Fire Roasted and Handcrafted Salsa and Fresh Corn Chips

#### Guacamole de Lujo

Hass Avocados, Sun Dried Tomatoes, Cilantro,  
Fresh Lime, Onion, Serrano Chile

#### Empanadas

Braised Chicken with Red Chile and Roasted Tomatoes with Guacamole and Ancho Tomatillo Salsa

#### Diego House Salad

Romaine Hearts, Roasted Poblano & Cilantro Dressing, Chayote Squash and Carrots Tossed in Guajillo Cava Garnished with Sundried Tomatoes and Queso Fresco

### Select One of the 2 Cold Options:

#### Margarita Shrimp Cocktail

Grilled Shrimp with Golden Tequila Glaze, Avocado, Mango, and Salsa Mexicana  
Or

#### Spicy Grilled Shrimp Cocktail

Red Chile de Arbol Marinated Shrimp with Piloncillo Coctel Sauce

### Displayed Entrées

#### Cochinita Pibil

ucatecan Style Pork Marinated in Achiote and Orange, Slow Cooked  
in Banana Leaves with Poblano Rajas, Black Beans, Pickled Red Onions

#### Pollo al Horno con Mole

Wood-Oven Roasted Chicken with Oaxacan Red Mole, Red Chile Rice, Sautéed Spinach, and Toasted Sesame Seeds  
AND

### Select One of the 2 Entree Options:

#### Beef Enchiladas

Fresh Corn Tortillas Filled with Serrano Chile Braised Beef with a Oaxaca and Chihuahua Cheese Blend and Baked with Oaxacan Red Chile Sauce  
Or

#### Salmon Veracruz

Pan Roasted Atlantic Salmon, Roasted Tomato, Green Olive & Caper Sauce, Sautéed Chayote & Carrot

#### Red Bean Maneados

#### Ancho Rice

### Dessert Display

#### Diego Dessert Sampling

Seasonal Creations including Flan and Tres Leches

**\$58 per person**



## Action Station Options

**Can Be Added to Reception Menus and Buffet Menus Only**

**Maximum of 280 guests**

**Maximum of 3 stations for 280 guests**

Stations are Designed for Two Hours of Service

**Table Side Guacamole \$6 per person**

Hass Avocados, Sun Dried Tomatoes, Cilantro, Fresh Lime, Onion, Serrano Chile

**Carne Asada Carving Station \$14 per person**

Mesquite Grilled Red Chile Marinated Boneless NY Strip Loin

**Cochinita Pibil Carving Station \$13 per person**

**\*\*\* 5 day advance notice for preparations**

Yucatecan Style Pork Marinated in Achiote and Orange, Slow Cooked  
in Banana Leaves

**Pavo al Horno con Mole Rojo \$12 per person**

Oven Roasted Young Turkey Breast with Red Mole

**\$175 Chef Attendant Fee for 2 hours for each Station**



## Vegetarian Options

### Appetizers

#### Guacamole de Lujo

Hass Avocados, Sun Dried Tomatoes, Cilantro,  
Fresh Lime, Onion, Serrano Chile

#### Tostadas

Crispy Tortillas with Grilled Chayote, Mushrooms, Roasted Corn and Tomatoes with  
Serrano Chile and Queso Fresco

#### Taquitos

Roasted Mushroom, Epazote, and Cheese Taquitos with Guajillo Salsa and Crema

#### Queso Fundido (NO CHORIZO)

Melted Oaxacan and Chihuahua Cheese with Roasted Poblano Chile Rajas,  
Roasted Tomatoes and Corn

#### Diego House Salad

Romaine Hearts, Roasted Poblano & Cilantro Dressing, Chayote Squash  
and Carrots Tossed in Guajillo Cava Garnished with Sundried Tomatoes and Queso Fresco

### Entrées

#### Vegetable Enchiladas

Fresh Corn Tortillas Cooked in Tangy Roasted Tomatillo Salsa Filled with Fire Roasted Chayote,  
Mexican Squash, and Poblano and Onion Rajas and Finished with Oaxacan and Chihuahua Cheese Blend

#### Cheese Chile Rellenos

**(\$2 supplemental per person for buffet)**

Souffle Battered Chile Rellenos Filled with Oaxaca and Chihuahua Cheese Blend

#### Black Beans

#### Arroz Verde

#### Verduras con Crema



## BEVERAGE PACKAGE 1

### COCKTAILS

#### DIEGO MARGARITA

Tequila El Jimador, Triple Sec, Rock Candy Syrup, Freshly Squeezed Lime

#### FRIDA MARGARITA

Strawberry & Pineapple Infused Patron Silver Tequila, Rock Candy Syrup, Freshly Squeezed Lime

#### FROZEN DIEGO MARGARITA

Tequila El Jimador Silver, Lemon & Lime

#### FROZEN FRIDA MARGARITA

Patron Silver Tequila, Strawberry & Pineapple

#### SANGRIA

Spanish Red Wine, Seasonal Fruits, Brandy, Rock Candy Syrup, Fresh Juices

#### LIQUORS

Tequila El Jimador, Smirnoff Vodka, Jim Beam, Bombay Gin, Bacardi Rum, Christian Brothers Brandy

### CERVEZA

#### DRAFT

Dos Equis Amber & Lager

Tecate

Bud Light

Modelo Especial and Negra Modelo

#### BOTTLE

Sol, Pacifico, Bohemia, Corona, Corona Light, Budweiser, Dos Equis, Modelo Especial, Bud Light, Negro, Modelo, Carta Blanca, Bud Select, Michelob Ultra

### WINE

House Wines

**1<sup>st</sup> Hour: \$25 Per Person**

**2<sup>nd</sup> Hour: \$20 Per Person**

**3<sup>rd</sup> Hour: \$15 Per Person**

**Premium Brands Available for an additional \$4 per person, per hour  
Package includes Sodas and Iced Tea**



## BEVERAGE PACKAGE 2



### SANGRIA

Spanish Red Wine, Seasonal Fruits, Brandy, Rock Candy Syrup, Fresh Lemon Juice, Fresh Orange Juice

### CERVEZA

Dos Equis Amber & Lager  
Tecate  
Modelo Especial and Negra Modelo  
Bud Light

**1<sup>st</sup> Hour: \$20 Per Person**

**2<sup>nd</sup> Hour: \$15 Per Person**

**3<sup>rd</sup> Hour: \$10 Per Person**

**Package includes Sodas and Iced Tea**