

...is pleased to welcome

ASQ Section 0511
Board Meeting & Speaker Presentation

June 14, 2017

Start with Chips & Salsa and the Queso & Guacamole Duo at each table.

Entrée Selections

Grande Taco Salad – romaine, iceberg, red and green cabbage, seasoned ground beef or chicken tinga, mixed cheeses, guacamole, sour cream sauce, pico de gallo, pickled jalapenos, tortilla shell.

Mango Chicken Salad - romaine, iceberg, red and green cabbage, grilled chicken, roasted corn, black beans, mango, jicama, pico de gallo, queso fresco, fat-free mango citrus vinaigrette.

Grilled Mahi with Mango Salsa – with pico de gallo-mango salsa, cilantro lime rice, sautéed vegetables.

Jalapeno BBQ Salmon – with black beans and grilled vegetables.

Ranchiladas – skirt steak with ranchero sauce and Jack cheese, two cheese & onion enchiladas with chile con carne, rice and beans.

Queso Chicken – with avocado, queso, sautéed vegetables, cilantro lime rice.

Fajita (chicken, steak, shrimp, carnitas, or grilled vegetables) – with warm flour tortillas, Mexican rice, beans, sour cream, pico de gallo, and cheese or guacamole.

Tacos (chicken, fish, mahi, carnitas, or brisket) – 2 or 3 served with rice and beans.

Mini Soft Tacos (chicken, carnitas, or steak) – served with rice and beans.

Enchilada (ground beef, chicken tinga, cheese & onion, or spinach & mushroom) – 3 with rice and beans.

El Patron – carne asada, beef enchilada with chile con carne, cheese enchilada with chile con carne, tamale with red chile sauce, crispy beef taco.

Baja – chicken & cheese stuffed fried avocado with ranchero sauce, chicken enchilada with sour cream.

Superior Dinner – chicken flauta, crispy beef taco, chicken enchilada with sour cream sauce, cheese and onion enchilada with chile con carne.

Dessert / Soft Drinks / Coffee / Tea