



SONRISA GRILL

Banquet #1

Soup

Sopa de fideos

Tomato base broth with fideos and fresh cut vegetables

Salad

Please select one

Casa Ensalada

Fresh mixed greens, cucumber, tomato, sweet onions and carrots with tortilla strips
House made sweet & sour dressing

Caesar Salad

Tender romaine, garlic croutons, fresh parmesan and house made Caesar dressing

Main Course

Please select one

Blackened Salmon

Salmon filet with Cajun spices topped with mango salsa,
served with garlic mash & citrus cilantro broth

Organic Chicken Breast

Pan seared herb crusted chicken breast with new roasted potatoes,
seasonal vegetables and age Balsamic vinaigrette reduction

Rib Eye Steak

Aged rib eye with fingerling potatoes, seasonal vegetables topped
with a merlot wine reduction sauce

\$45/plus Tax and Gratuity



SONRISA GRILL



Banquet menu #2

Soup

Sopa De Albondigas

Mexican meatball & vegetables soup and cilantro oil

Salad

Please select one

Casa Ensalada

Fresh mixed greens, cucumber, tomato, sweet onions and carrots with tortilla strips
House made sweet & sour dressing

Caesar Salad

Tender romaine, garlic croutons, fresh parmesan and house made Caesar dressing

Main Course

Please select one

Ahi Tuna

Blackened Ahi Tuna served with rice and sautéed seasonal vegetables

Stuffed California Chicken

Spinach, artichoke, roasted red peppers & Mexican cheese serve with seasonal
vegetables and garlic mash potato

16oz Gaucho Steak

16oz Age Rib-Eye, with fingerling potatoes, seasonal vegetables topped with
Demi-glace

\$55/Plus Tax and Gratuity



Banquet #3

Appetizer Sampler

Flautas w/Guacamole, Ceviche shooter & Coconut shrimp w/Mango chipotle Sauce

Soup

Please select one

Sopa de fideos

Tomato base broth with fideos and fresh cut vegetables

Tortilla Soup

Rich tomato broth and white corn tortillas served with avocado & crema

Sopa De Albondigas

Mexican meatball soup vegetables and cilantro oil

Salads

Please select one

Seared Ahi Tuna Salad

Mix greens, Radish, cucumber, tomato, and red onion
tossed w/mango vinaigrette

Prawns Caesar Salad

Tender romaine, garlic croutons, fresh parmesan, prawns and house made Caesar dressing

South Western Salad

Crisp romaine lettuce tossed with avocado, sweet corn, black beans, tomatoes
tortilla strips and tossed with chipotle ranch

Main Course

Please select one

Surf and Turf

Filet mignon grill to order and succulent lobster tail served with garlic mash & grill
asparagus

Grill Halibut Filet

Halibut filet pan seared & oven roasted smothered w/spinach cream white wine sauce
Served w/chipotle mashed potatoes and seasonal vegetables

Paella De Mariscos

Lobster, prawns & chunks of fresh fish, with vegetable sautéed in garlic & white wine
cook in a spicy tomato sauce and jasmine rice

\$75/Plus Tax and Gratuity